



www.BakeMax.com

Project: _____

Item: _____

Qty: _____ Date: _____

BakeMax BMTXM218W Semi-Automatic Dual Heat Press

The BakeMax BMTX series commercial dual-heat dough press are versatile in that it can be used with dual-heat, upper-heat only or no heat, which makes it the perfect choice for all types of products. These presses are designed and engineered with production speed, efficiency, consistency, and of course, safety in mind. The BMTX Series is a swing away design with upper and lower heated platens. All of our dough presses are easy to use and do not require any degree of skill or extensive training to operate. These dough presses are an easy, affordable way to improve your production time, as well as your finished product.



Features:

- Flattens Dough Balls up to 18" in Diameter
- Heavy Duty White Powder Coated Finish
- New Full Color LCD Touch Screen Controller with Precise Time & Temperature Controls
- Independent Temperature Control for Upper & Lower Platens
- Easy-to-Use Thickness Adjustment
- Bottom Swing Out Design for Saving Space & Ease of Use
- Aluminum Upper & Lower Platens
- Sleek, Modern, Durable & Easy-to-Clean Design
- Upper Platen Leveling Adjustment
- Temperature Range of 0-450°F (232.2°C)

Dual Heated Platen Features:

- Speeds Up Production (Faster Pressing Times)
- Enables Pressing Thinner Products
- Aids Dough Flow
- Allows Dough to be Pressed Straight from Refrigeration Unit
- Helps Keep Dough from Shrinking
- Prevents Dough from Sticking to Platens
- Aids in Pressing Sticky Dough
- Helps Activate Yeast for Faster Proofing



*Due to continuous product improvement, specifications are subject to change without notice.

BakeMax® / Titan Ventures International Inc.

Warehouses:

20 Caribou St, Moncton, NB E1H 0P3
 5705 Valley Belt Rd Independence, OH 44131
 1201 E 27th Terrace Pittsburg, KS 66762

Toll Free: 1-800-565-BAKE (2253)
 Phone: 506-858-8990
 Fax: 506- 859-6929
 Email: Sales@BakeMax.com



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Product Specifications:

- Product Dimensions (WDH): 26" x 29" x 36"
- Product Weight: 175lbs.

Shipping Specifications:

- Shipping Dimensions (WDH) 40" x 30" x 33"
- Shipping Weight: 225lbs.

Electrical Specifications:

- 208-240V / 15A / 3600W / 60Hz / 6-20P Plug

Cleaning:

- It is recommended to clean daily depending on usage, wipe down with a moist towel – if needed, use a damp sponge with minimal soap and water and then dry off with a dry towel.



Optional Features:

- Non-Stick PTFE Coated Upper & Lower Platens

Production:

- 18" Diameter Platen allows for making Variable Crust Sizes and Thicknesses
- 9" to 18" Diameter – 150-200 Pizzas per Hour
- 7 to 9" Diameter – 300-400 Pizzas per Hour

DOUGH BALL WEIGHTS

FINISHED SIZE

WEIGHT OF DOUGH BALL

TORTILLA

PIZZA

6"

1-1.5 oz.

5-8 oz.

8"

1.5-2.5 oz.

6-10 oz.

10"

2.5-3.25 oz.

8-12 oz.

12"

3.25-3.75 oz.

16-18 oz.

14"

4-4.5 oz.

18-20 oz.

16"

4.5-5 oz.

20-22 oz.

18"

—

22-24 oz.

Final size is determined by combination of weight of dough ball and thickness setting. Flour Tortillas thickness will vary in final product.

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