



www.BakeMax.com

Project: _____

Item: _____

Qty: _____ Date: _____

BakeMax BMDM18NH Manual Cold Pizza Press

The BakeMax BMDM18NH is an economic manual cold pizza dough press, perfect for low to medium production volumes (75-100/hr). It is a fast, safe, simple, mess free (no flour needed) alternative to hand tossing or sheeting/rolling your pizza dough. The dough press is an easy, affordable way to improve your production time, as well as your finished product.



Features:




- Thickness adjustment for various product thicknesses
- Flattens dough balls into pizzas up to 18" in diameter
- Powder coated white finish with aluminum upper and lower platens
- Easy to use
- Require no skilled labor
- Safe and no age requirements
- Perfect for Catered Events where Electricity may not be available and ideal for Hearth Baked Pizza
- The BMDM18NH will press dough to approximately 60% in a fraction of the time and then can be finished by hand
- Made in U.S.A



** 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): 18.5" x 28" x 31"
- Product Weight: 90lbs.

Shipping Specifications:

- Shipping Dimensions (WDH) 35" x 20" x 23"
- Shipping Weight: 95lbs.

Electrical Specifications:

- No Electrical Required

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 and lower patens

Production:

- 18" Diameter Platen allows for making Variable Crust Sizes and Thicknesses
- 9" to 18" Diameter – 75-100 Pizzas per Hour
- 7 to 9" Diameter – 150-200 Pizzas per Hour

DOUGH BALL WEIGHTS

FINISHED SIZE

WEIGHT OF DOUGH BALL

6"
8"
10"
12"
14"
16"
18"

TORTILLA

PIZZA

1-1.5 oz.

5-8 oz.

1.5-2.5 oz.

6-10 oz.

2.5-3.25 oz.

8-12 oz.

3.25-3.75 oz.

16-18 oz.

4-4.5 oz.

18-20 oz.

4.5-5 oz.

20-22 oz.

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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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