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Project: \_\_\_\_\_

Item: \_\_\_\_\_

Qty: \_\_\_\_\_ Date: \_\_\_\_\_

# BakeMax BMTXM20 Manual Dual Heat Tortilla Press

The efficient, economical, and durable BMTXM20 is perfect for low to medium production volumes. It is fast, safe, simple, and mess-free. The BMTXM20 features a 16" by 20" platen that can make up to 6 tortillas at once. This press is great for both flour and corn tortillas as well as flatbreads. The Clamshell design with upper and lower heated platens provides a quick and easy way to flatten your flour tortillas, pizza dough, or flatbread dough.



### Features:

- Flattens Dough Balls up to 16" in Diameter
- Temperature Range: Off - 450°F
- Heavy-Duty White Powder Coat Finish
- Easy-to-Use Thickness Adjustment from Paper Thin to 7/8"
- Large Opening Clamshell Design for Easy Loading and Unloading of Dough
- Heat Indicator Light that turns off when Set Temperature is reached
- Sleek, Modern, Durable & Easy-to-Clean Design
- Presses Require No Skilled Labor

### 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

### Tortilla Pressing Tips:

- Recommended Time: 1-3 Seconds
- Recommend Temperature: 275-300°F



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## 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.

### 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

## BakeMax BMTXM20 Manual Dual Heat Tortilla Press

### Product Specifications:

- Product Dimensions (WDH): 18.5" x 28.94" x 31"
- Product Weight: 95lbs.

### Shipping Specifications:

- Shipping Dimensions (WDH) 35" x 20" x 23"
- Shipping Weight: 113lbs.

### Electrical Specifications:

- 220V / 15A / 3300W / 60Hz
- 6-20P NEMA 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

### Tortilla Production:




- 16" x 20" Diameter Platen allows for making Variable Size Tortillas
- Able to press multiple products at one time
- **9" to 18" Diameter** –  
150-200 Tortillas per Hour
- **7 to 9" Diameter** –  
300-400 Tortillas per Hour
- **6" or under** –  
600-800 Tortillas per Hour



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

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