



www.BakeMax.com

Project: _____

Item: _____

Qty: _____ Date: _____

BakeMax BMDXMCPW White Powder Coat Manual Meat Press

Good chefs know the importance of making good paillards. These flattened cuts of chicken, pork, veal or fish cook more evenly and have a larger center of plate coverage. Before this line of Meat Presses, hammering the cuts with a mallet or rolling pin was tedious, inconsistent and messy. Now with the large or small cold press getting those delicious cuts perfect, is as easy as pulling a handle down. It's the new way to paillard your meat. Fast, efficient and requires little to no training for staff. These presses are a great way to speed up production without loss of quality. The BMDXMCPW is commercial manual meat press and it is perfect for medium to high production volumes.



Features:

- Perfect for Chicken, Pork, Veal, Hamburger and Fish
- 16" x 20" Non-Stick PTFE Coated Upper & Lower Platens
- Heavy-Duty White Powder Coat Finish
- Lower Platen Swing Away Design for Easy Loading & Unloading of Product
- Speeds Up Production & Reduces Labor Time
- No Electricity Required
- Enables Pressing Thinner Products
- Meat can be Pressed Straight from Refrigeration Unit
- Consistent and Repeatable Thickness Control
- Requires No Skilled Labor
- Presses are Safe for everyone, and have no Age Requirements
- Upper Platen Leveling Adjustment

Product Specifications:

- Product Dimensions (WDH): 26" x 29" x 36"
- Product Weight: 205 lbs.

Shipping Specifications:

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



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

Warehouses:

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

BakeMax® / Titan Ventures International Inc.

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