



www.BakeMax.com

Project: _____

Item: _____

Qty: _____ Date: _____

BakeMax BMDMS218 Manual Dual Heat Dough Press

The BMDMS218 is an economic manual swing away dual-heat dough press. BakeMax recommends this press for pizza, but this versatile press can also be used for tortilla dough. For pizzas, first press dough then finishes by stretching or tossing to achieve final size, place on peel, top, and put right on the hearth or stone surface. The BMDMS218 is perfect for pressing out tortillas or making par-bake pizza crusts.



Features:

- Flattens dough balls into pizzas up to 18" in diameter
- Analog Temperature Control (Off - 400°F)
- Variable Thickness Control makes it possible to achieve Desired Thickness and ensures Consistent Thickness at the same time
- Heat indicating light that turns off when set temperature is reached
- Powder coated white finish with aluminum upper and lower platens
- Swing Away Design for Easy Loading & Unloading of Dough
- Full-range thickness adjustment from paper thin to 7/8".
- Sleek, Modern, Durable & Easy-to-Clean Design
- Upper Platen Leveling Adjustment
- No Skilled Labor Necessary
- BakeMax Presses are Completely Safe and have No Age Requirements
- Made in the U.S.A.



Intertek

Intertek

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

Pizza Pressing Tips:




- Recommended Time: 2-8 Seconds
- Recommend Temp: 110-150°F

Tortilla Pressing Tips:

- Recommended Time: 1-3 Seconds
- Recommended Temp: 250-300°F

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 BMDMS218 Manual Dough Press

Product Specifications:

- Product Dimensions (WDH): 18.5" x 28" x 30"
- Product Weight: 140lbs.

Shipping Specifications:

- Shipping Dimensions (WDH) 33" x 25" x 23"
- Shipping Weight: 145lbs.

Electrical Specifications:

- 240V / 3100W / 14.5A / 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 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

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"




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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.

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

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