



www.BakeMax.com

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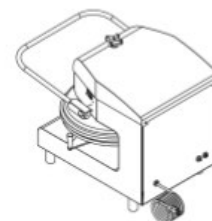
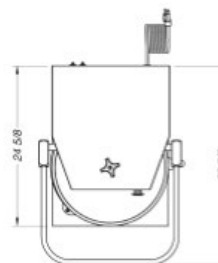
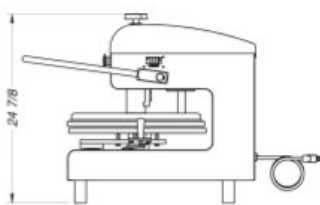
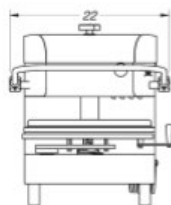
## BakeMax BMD-TXM-2-18 Dual Heated Press



The BakeMax BMD-TXM-2-18 commercial manual dual-heat dough press is incredibly versatile. It can be used with dual-heat, upper heat only, or no heat – making it the perfect choice for all types of products. Its heavy-duty stainless steel construction and cam over-lock make it the top manual press in the industry. The BMD-TXM-2-18 is a swing-away design with upper and lower heated platens.

The BMD-TXM-2-18 Dual Heated Platens speed up production, and that is where the real dough is! Operators are able to press thinner products faster with consistency. Dough flow is important, and this unit allows dough to be pressed straight from refrigeration, keeping the dough from shrinking back.



The BMD-TXM-2-18 is an easy, affordable way to improve your production time as well as your finished product. It is great for both pizza and tortilla dough. The D-TXM-2-18 Variable Thickness Control makes it possible to achieve desired thickness and ensures consistent thickness at the same dough ball weight. The BMD-TXM-2-18 requires no skilled labor, unlike hand tossing. Our presses are safe and have no age requirements, unlike sheet/roller equipment. The BMD-TXM-2-18 is one of the easiest presses to use and operate. Prepare dough balls, set temp and thickness, center the dough ball on the lower platen, and press the dough. Pizza was never this productive!



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

**BakeMax® / Titan Ventures International Inc.**

**Warehouses:**

270 Baig Blvd, Moncton, NB, E1E1C8   
1605 Crescent Circle, Dallas, TX 75006 

**Toll Free:** 1-800-565-BAKE (2253)

**Phone:** 506-858-8990

**Fax:** 506- 859-6929

**Email:** Sales@BakeMax.com



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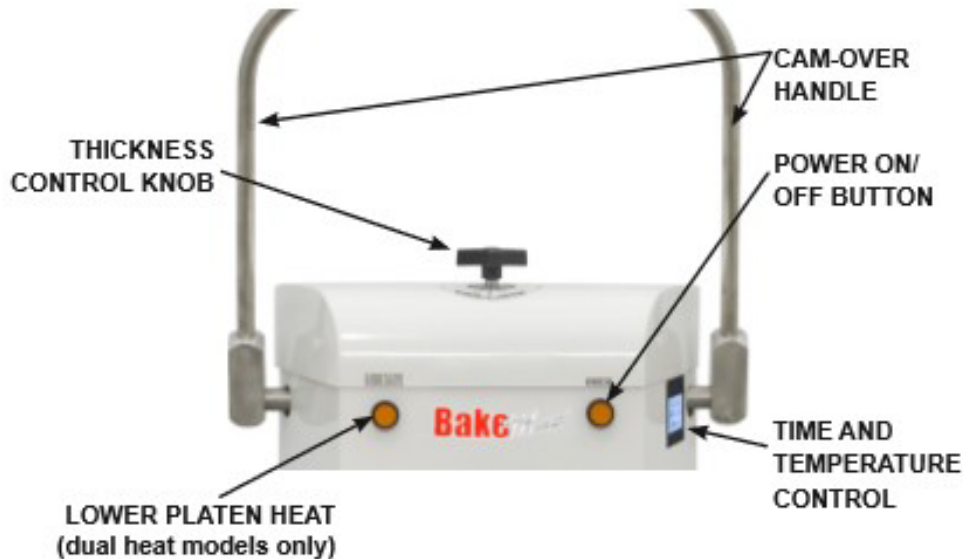
# BakeMax BMD-TXM-2-18 Dual Heated Press

### Features:

- Cam over-lock linkage keeps upper platen in pressing position until handle is lifted by operator.
- Digital temperature control displays current reading
- Digital Timer
- Full range thickness adjustment from paper thin to 7/8"
- Bottom swing out design saves space and is easier to use than top swinging models
- Illuminated On/Off switch
- Heat indicating light that turns off when set temperature is reached
- Flattens dough balls into pizzas up to 18" in diameter
- Stainless steel exterior with aluminum upper and lower platens
- Sleek, modern, durable easy to clean design
- ETL Electric Safety & ETL Sanitation Certifications

DIMENSIONS
Width: 22-1/2 inches, 57.2 centimeters
Height: 31-3/8 inches, 79.7 centimeters
Depth: 30-7/8 inches, 78.4 centimeters
WEIGHT
Shipping: 250 lbs.
ELECTRICAL
220 Volt / 60 Hz
3100 Watts
15 Amps / Single Phase
6-20P NEMA Plug
TEMPERATURE RANGE
Off-450°F, 232°C upper platen

### MANUAL PRESS CONTROL DIAGRAM



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