



www.BakeMax.com

Project: _____

Item: _____

Qty: _____ Date: _____

BakeMax BMDM-18 Manual Pizza Press



The BakeMax BMDM-18 is an economic manual 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. The BMDM-18 is a clamshell design with an upper heated platen.

Features:



- Digital temperature control displays current reading
- Digital timer (count down begins automatically when platen lowers and resets after the platen raises)
- Thickness adjustment for various product thicknesses
- Heat indicating light that turns off when set temperature is reached
- 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
- Shipping Dimensions: 20" x 35" x 24"
- Shipping Weight: 100lbs.
- Made in U.S.A



** 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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Recommended Cleaning Instructions:

- Wipe down with a moist towel – if needed, use damp sponge with minimal soap and water then dry off

Certifications:

- ETL Electrical Safety
- ETL Sanitation

Optional Features:

- Non-stick PTFE coated upper and lower platens

DIMENSIONS

Width: 18 inches, 45.7 centimeters
 Height: 15 inches, 38.1 centimeters
 Depth: 28-1.8 inches, 71.44 centimeters

WEIGHT

Press Only: 92 lbs.

ELECTRICAL

120 Volt/ 60 Hz	220 Volt / 60 Hz
1150 Watts	1150 Watts
9.8 Amps	4.9 Amps
Standard 5-15 NEMA Plug on 120v	
6-15 NEMA Plug on 220v	

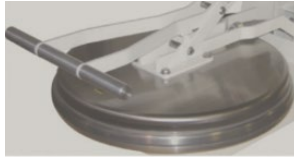
TEMPERATURE RANGE

Off-200°F, 93°C upper platen

Easy As...



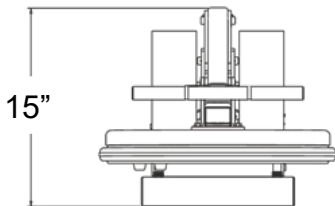
1. After allowing upper platen to reach desired temperature, place pre-portioned ball of dough in center of platen.



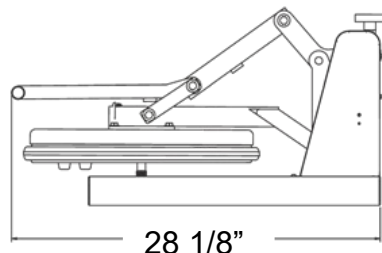
2. After setting time and desired thickness, pull down the handle until it locks into position. When time has elapsed and alert sounds, using both hands, pull up the handle.



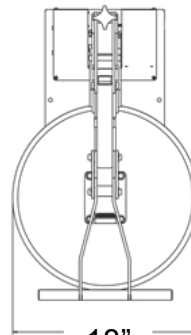
3. Remove your crust from the platen and place on screen, disc, or pan (top of crust on press becomes bottom). Now you are ready for make-up and baking.



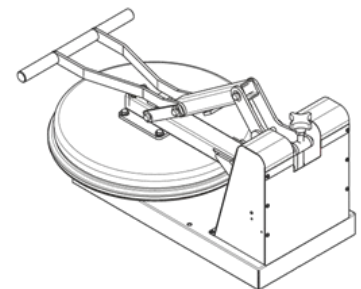
15"



28 1/8"





18"



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