



www.BakeMax.com

Project: _____

Item: _____

Qty: _____ Date: _____

BakeMax BMD-TXA-2-18W Air Automatic Press



The BakeMax BMD-TXA-2-18W commercial air-automatic dual-heat dough press is perfect for high production volumes(150-200/hr). The BMD-TXA-2-18W dough press is an easy, affordable way to improve your production time as well as your finished product.

The BMD-TXA-2-18W is a swing-away design with 18" upper and lower heated platens that aid in pressing sticky dough and activating yeast for faster proofing. A dual push button start makes it the fastest and easiest semi-automatic press in the industry. The BMD-TXA-2-18W can be used with dual heat, upper heat, or no heat – making it an efficient, durable and versatile choice for all types of products.



The BMD-TXA-2-18W Dual Heated Platens offer your pizza and tortilla dough operations the ability to speed up your production with faster pressing times. Operators are able to press thinner products more consistently and faster than traditional methods. Plus, dough pulled from the refrigeration can be pressed immediately, keeping it from shrinking back.



** 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

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Email: Sales@BakeMax.com



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Features Include:

- digital temperature control displays current reading
- digital timer (count down begins automatically when platen lowers and resets after the platen raises)
- 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
- two start buttons for hands clear operation
- 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
- emergency stop button

Optional Features:

- Non-stick PTFE coated upper and lower platens
- powder coated white finish

Certifications:

- CE
- ETL Electrical Safety
- ETL Sanitation

Recommended Cleaning Instructions:

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

Customization:

- Customized upper and lower platens available. Contact Factory for details.

DIMENSIONS

Width: 18 3/16 inches, 46.2 centimeters
 Height: 25-1/8 inches, 63.8 centimeters
 Depth: 24-11/16 inches, 62.7 centimeters

WEIGHT

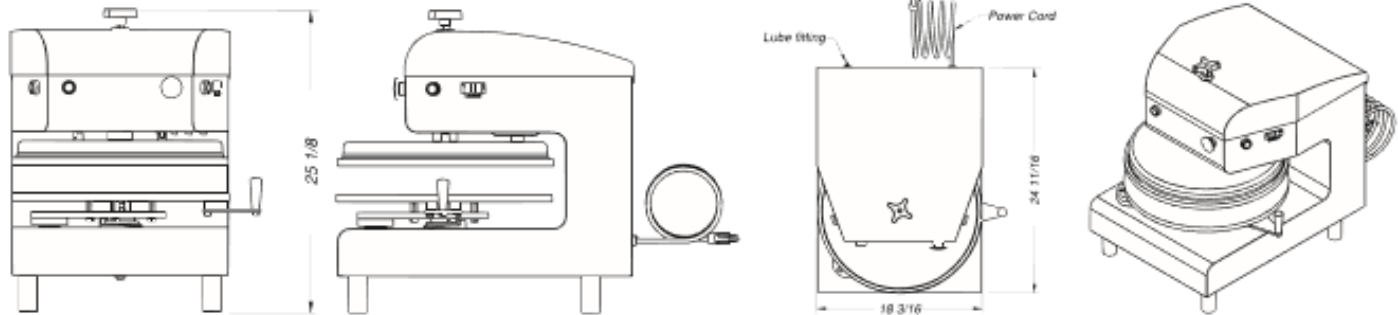
Shipping: 250 lbs.

ELECTRICAL

120 Volt / 60 Hz
 1150 Watts
 10 Amps
 Standard 5-15P NEMA Plug



TEMPERATURE RANGE

Off-200°F, 93°C upper platen



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