www.BakeMax.com

Project: _____

Item: _____

Qty: _____ **Date:** _____

BakeMax BMDM218 Manual Dual Heat Dough Press

The BMDM218 is an economic manual clam shell 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 BMDM218 is perfect for pressing out tortillas or making par-bake pizza crusts.



Features:

- Flattens dough balls into pizzas up to 18” in diameter
- Heat one or both platens from off to 440ºF or use it without heat for cold pressing
- 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
- Clam Shell 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

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

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

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

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BakeMax BMDM218 Manual Dough Press

Product Specifications:

- Product Dimensions (WDH): 18.5” x 30” x 18.5”
- Product Weight: 115lbs.

Shipping Specifications:

- Shipping Dimensions (WDH) 21” x 33” x 25”
- Shipping Weight: 125lbs.

Electrical Specifications:

- 240V / 3300W / **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.

Production:

- 18” Diameter Platen allows for making Variable Crust Sizes and Thicknesses
- **9” to 18” Diameter** – 70-100 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”	—	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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