



www.BakeMax.com

Project: _____

Item: _____

Qty: _____ Date: _____

BakeMax BMD-TXE-2-18W Auto-Electric Press



The BakeMax BMD-TXE-2-18W commercial electromechanical model dough press automatically presses dough without the need of hydraulics or supplied air, making it an easy and affordable way to improve your production time as well as your finished product.

The BakeMax BMD-TXE-2-18W is for high volume production. The large 18" round dual heated platens add versatility to the press. Heat both platens to make up to six fresh tortillas at once or make an 18" par-baked pizza crust. Use a cold press to flatten chicken, pork, or veal to create larger plate coverage. With the lower platen swing out design, dough placement and removal is fast and easy. The easy-to-use digital controls require virtually no training and cut the high cost of skilled labor.



The large 18" platen allows for making variable crust sizes and thickness up to 18 inches. The size of the crust is determined by the weight of the dough ball and thickness setting. This is the easy way to make consistent pizza in a fast, productive environment.



** 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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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

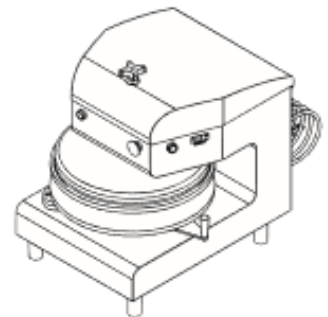
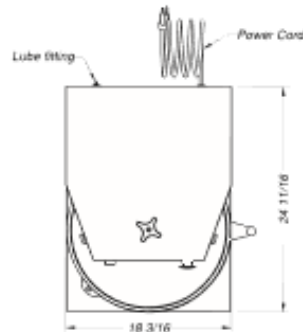
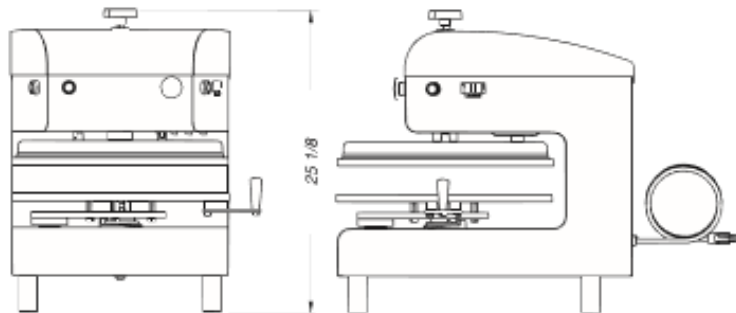
Shipping: 250 lbs.

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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