



www.BakeMax.com

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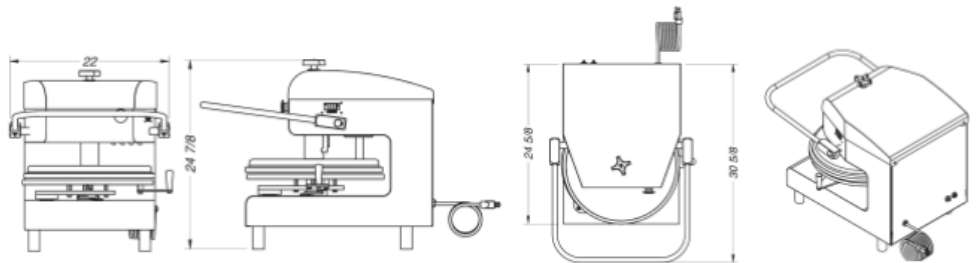
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BakeMax BMTXM Tortilla Press



The BakeMax BMTXM commercial manual dual-heat dough press is perfect for medium to high tortilla volume production. With the large 16"x20" dual heated platens, you can press, flatten, or par bake 4-6 tortillas in seconds. The bottom platen is lightweight and easily swings out so that you can quickly load and unload. The BMTXM is an easy, affordable way to improve your production time as well as your finished product.



The BMTXM Dual Heated Platens can help activate yeast for faster proofing and par baking. Pressed dough keeps air in the crust, unlike sheeted dough where the air is forced out of the crust. The BMTXM offers your Tortilla dough operators the ability to speed up your production with faster pressing times. Operators can consistently press thinner products faster than traditional methods.



** 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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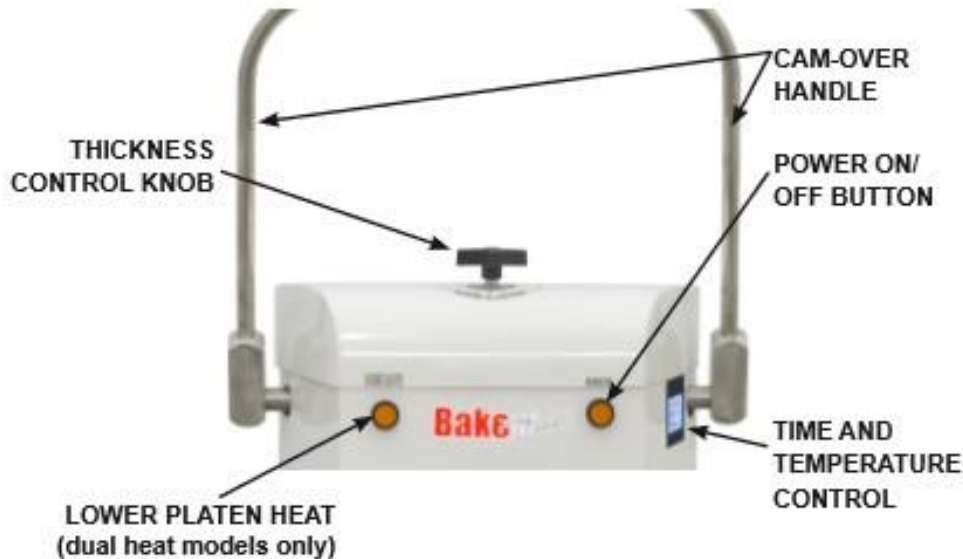
BakeMax BMTXM Tortilla Press

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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