

# BakeMax BMDMS-2-18

## Manual Dough Press



### CONTENTS

Receiving and Installation .....	2
Operation .....	3-4
Cleaning and Maintenance .....	5
Dough Ball Weights .....	6
Dough Shrinkage .....	6
Frequently Asked Questions .....	7

# RECEIVING AND INSTALLATION

PLEASE READ THIS MANUAL IN ITS ENTIRETY  
BEFORE OPERATING YOUR PIZZA PRESS.

## INSPECTION

Inspect your box and machine for hidden shipping damage. Contact the delivery company immediately, should you find damage.

## PLATEN SURFACE

Slight surface imperfections are a normal part of the aluminum casting process for the platens on your press. These are not considered a defect and do not affect the functionality of the machine in any way.

## SHIPPING OR RETURNS

**NOTE:** Save all of your shipping/packing materials.

**DO NOT RISK COSTLY SHIPPING DAMAGE!**

**SHIP ONLY IN ORIGINAL BOX.**

1. Fasten machine to plywood shipping base with bolts provided.
2. Make sure handle is pressed down so that the heat platen will not swing around during shipment.
3. Place in original box and put side liner and top liner in place. Fold in flaps and seal the box.

***\*Additional bottom boards, box and liners may be obtained from your supplier for a nominal cost.***

## INSTALLATION

1. Remove tie down straps from press.
2. Lift press and place on cart or countertop.

**CAUTION:** Heavy lifting can cause injury. We recommend two people lifting or use of a mechanical aid when handling this press. Remember to always maintain natural curves of back and bend knees to lift.

3. Plug the cord of the press into a correctly grounded electrical outlet. The correct voltage is indicated on the identification tag of the press.
4. Remove wrap from handle and platens.

**NOTE:** Upon receiving your new equipment, some debris or residue may be present on the aluminum platen(s). Clean the platens per the instructions provided prior to first use.

**WARNING:** Do not use an extension cord to supply power to your press.

5. This machine is designed in accordance with the NSF/ANSI standard for sanitation to be sealed to the countertop to prevent the harborage of vermin and the accumulation of dirt and debris. To comply with this standard the end customer must seal around the perimeter of the base of the machine to the countertop with a food grade RTV silicone sealant that is certified to the NSF/ANSI 51 standard such as Dow Corning #732 Multipurpose Sealant.

# OPERATION

## PRESSING DOUGH

Your pizza press is designed for easy use and operation to reliably press dough balls. Thickness, shape, and size are directly related to your dough ball, its shape, the temperature of the dough, the recipe of your dough, type of lubricating food oil, as well as the settings of your machine. You should experiment with the following for the results you want.

1. Move on/off switch to “on”. Power light should come on.

**\*Up is “ON” and down is “OFF”**

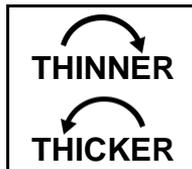
2. Turn heat control knob to your desired temperature. Generally, 110°-150°F for room temperature dough. While machine is heating, the heat light will remain on until it has reached set temperature. The heat light will cycle on and off in order to maintain the desired temperature.

**WARNING:** Never attempt to press frozen dough. Personal injury and damage to your machine could result!

**NOTE:** This symbol represents “Hot Surfaces”



3. With the press in the open position, adjust the press to the desired thickness by turning the thickness control knob located at the top/rear of the machine. Thickness is reduced by turning knob **clockwise** and increased by turning it **counterclockwise** as indicated below.



Thickness setting should be set so that the heat head will lock down firmly with your product in place.

**NOTE:** Adjustments may be required from one product to another and will vary to achieve the desired result.

**CAUTION: Excessive pressure can cause structural damage, voiding the machine warranty!**

**WARNING:** Make all adjustments while press is open. Adjusting the thickness while under pressure will result in damage to the press.

## OPERATION

4. Lightly lubricate the lower platen with olive oil, food/cooking oil or other food release lubricant.
5. Place your preformed dough ball on the lower platen and add a small amount of your food lubricant to the top of the dough ball. **Do not add flour or dust with flour.**
6. Pull down the handle all the way, applying pressure, until it stops.
7. After the designated time has elapsed (generally, 3-10 seconds for room temperature dough, raise the handle all the way up and swing the upper platen away from the lower platen.

**TIP:** Dough balls at room temperature gives you the best results.

8. Remove your flattened dough and place on screen or pan with the top side (side towards upper platen when pressed) face down. You are now ready for final shaping, edging, and toppings.
9. Move on/off switch to "OFF" when you are finished using the press for the day. This will turn power off to the entire machine.

# CLEANING AND MAINTENANCE

**WARNING:** Before cleaning, performing maintenance or repairs make sure the machine is turned off and the machine is unplugged.

***\*\*\*This appliance is not waterproof. Never spray or pour water or any other cleaning solution onto this appliance. \*\*\****

## **CLEANING ALUMINUM UNCOATED HEAT PLATEN(S).**

1. Unplug the machine and allow it to cool.
2. Open the heat platen for easier access.
3. Dampen a nonmetallic scrubbing sponge with a mild soap or detergent to remove any excess material from the heat platen(s).
4. Wipe clean with a dry cloth.

## **CLEANING PTFE COATED PLATEN(S) (OPTIONAL FEATURE).**

1. Unplug the machine and allow it to cool.
2. Open the heat platen for easier access.
3. Clean the PTFE coated platen with a mild soap and warm water applied with a soft cloth or sponge. Do not use steel wool, scrub sponges, kitchen or oven cleaners or any other kind of abrasive material. This will damage the coating.
4. Wipe clean with a dry cloth.

## **CLEANING OUTSIDE SURFACES OF THE MACHINE**

Use a mild soap and warm water applied with a soft cloth or sponge. Do not use steel wool, scrub sponges, kitchen or oven cleaners or other abrasives that will damage the painted surface.

## **LUBRICATION**

Your press requires lubrication every 15,000 cycles or every 6 months. Lubricate weekly in a heavy use production environment. Use NSF/NLG12 rated food grade grease (such as Bel-Ray No-Tox #2 or equivalent). A general-purpose food grade machine oil spray is also acceptable such as CRC03055 lubricant (available from retailers such as Amazon). Lubricate all moving or hinged points.

## **CIRCUIT BREAKER RESETTING**

Should the circuit breaker trip, simply allow the machine to cool for 2 minutes and then reset the circuit breaker by pressing the button back in to allow the machine to come back on. If the circuit breaker continues to trip, have an electrician diagnose the cause of the fault.

# DOUGH BALL WEIGHTS

## PIZZA CRUST SIZE

## WEIGHT OF THE DOUGH BALL

6"	5-8 oz.
8"	6-10 oz.
10"	8-12 oz.
12"	16-18 oz.
14"	18-20 oz.
16"	20-22 oz.
18"	22-24 oz.

**NOTE:** Final Crust size is determined by combination of weight of dough ball and thickness setting.

# DOUGH SHRINKAGE

## WAYS OF OVERCOMING THIS PROBLEM:

Get an idea of the following:

### 1. Recipe

- What is the percentage of water content in the dough?
- What is the percentage of oil content in the dough?

### 2. Mixing

- Mixing procedure, such as water temperature and mixing speed.

### 3. Dough Preparation

- What is the time between mixing and pressing?
- How is the dough being stored?

### 4. Pressing

- What is the temperature of the dough when pressing?
- What is the temperature of the press when pressing?
- How long is the dough being pressed?

**Q: Why won't my dough press to size?**

- Weight of the dough ball - *not enough dough*
- Temperature of the dough ball might be cold - *higher temp/ longer press time*
- Set to thick - *change thickness setting*

**Q: When I press my dough it gets sticky? Why?**

- Very wet dough - *turn up temperature*
- Platens are not clean - *possible flour build up*

**Q: Why won't my dough press out even?**

- Unlevel platens

**Q: Why is my dough tearing when I press?**

- Usually this is caused by under mixing the dough in the mixer - *mix on slow speed for a minimum of 10 minutes*
- Cold or frozen particles in the dough

**Q: What temperature should I be pressing the dough?**

- Cold dough could vary from 130°F to 170°F
- Warm dough or room temperature dough 100°-110°F

**Q: How long should I be pressing the dough?**

- Warm dough 2-7 seconds
- Cold dough 5-10 seconds

**Q: Will the heat kill the yeast?**

- NO - *yeast dies at 180°F for 2-minutes - The temperature we are pressing could range from 100°-170°F for a maximum pressing time of 10 seconds. This will not affect the yeast in the dough.*

**Q: Is 18" the only size crust I can get with this press?**

- No - *The weight of the dough ball and your thick & thin setting will determine the size of your crust. Different dough ball weights will determine the size of your crust.*

**Q: How do I get an edge with the press?**

- Press out dough normally - (2) ways you can get an edge...
  - a. *After pressing crust, form edge by hand*
  - b. *When saucing crust leave a 1/4" to 1/2" ring from the edge to let your oven bake the edge naturally for a nice handmade look.*