



www.BakeMax.com

Project: _____

Item: _____

Qty: _____ Date: _____

BakeMax BMDXP-PB-2-8 Personal Size Pizza Press



The BakeMax BMDXP-PB-2-8 Personal Size Pizza Press is an exciting way to par bake and form the perfect 8" personal size pizza crusts using your own pizza dough. Prepare pizza crust ahead of the rush. Crusts hold for hours refrigerated and longer frozen. Xylan coated platens make dough removal and clean-up an easy task.

Features:

- Prepare pizza crust ahead of the lunch rush
- Crusts hold for hours refrigerated and longer frozen.
- PTFE coated platens make dough removal and clean-up an easy task.
- ETL and ETL Sanitation listed
- Compact size fits anywhere.
- Electronic timer with buzzer, 0-60 seconds.
- White powder coated
- On-Off Switch
- Preset temperature to 430°F
- Made in U.S.A



Easy As...



1. Place pre-portioned ball of dough in lower platen.



2. Set desired time. After heat indicating light has gone out, pull down the handle. When timer sounds, pull up the handle.





3. Remove your crust from the platen. Crust is ready for saucing and adding toppings.

** 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

BakeMax BMDXP-PB-2-8 Personal Size Pizza Press

Use

- DXP-PB-2-8 is easy to use...prepare approximately 5 ounce round dough balls (Weights can vary depending on thickness desired)
- Place dough ball on the center of lower platen and pull handle down until the buzzer sounds off and release handle than remove crust

Heated Upper Platen

- Aids dough flow
- Allows dough to be pressed straight from refrigeration unit
- Keeps dough from sticking to upper & lower platens
- Temperature is pre-set to 430°F on both the lower & upper platens

Production

- Pending par-bake desired your results should produce a par-bake crust every 45-60 seconds. Time will vary pending on the par-bake of the crust desired

Labor

- The press requires no skilled labor
- Presses are safe and have no age requirement

Finished Product

- The crust should result into crispy light brown crust ready for toppings and final bake for serving

DIMENSIONS

Width: 11-9/16 inches, 29.37 centimeters
Height: 20-21/32 inches, 52.47 centimeters
Depth: 14-1/2 inches, 36.83 centimeters

WEIGHT

Press Only: 58 lbs.
Shipping: 65 lbs.

ELECTRICAL

120 Volt 50/60 Hz | 220 Volt~50/60 Hz
1750 Watts | 2800 Watts
14.6 Amps | 11.7 Amps
Standard 5-15P NEMA Plug on 120v
6-15P NEMA Plug on 220v



TEMPERATURE RANGE

Fixed 430°F, (221°C) upper/lower platen



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