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Project: \_\_\_\_\_

Item: \_\_\_\_\_

Qty: \_\_\_\_\_ Date: \_\_\_\_\_

# BakeMax BMPS001 Heavy Duty Double Pass 20" Dough Sheeter



The BakeMax BMPS001 Heavy Duty Double Pass 20" Dough Sheeter is an efficient two stage machine featuring a front infeed and discharge. Ergonomic design makes it easy and simple to operate. Its powerful 1HP motor can sheet up to 600 pieces / hr and is great for Pizza, Dessert Pie Crusts, Pasta, Focaccia, Roti, Calzones, Flour Tortillas and Pita Bread.

### Features:

- Heavy duty design with flow through sheeting and automatic out feed belt
- All-In-Front ergonomic designs saves on labor and space
- Heat-treated steel alloy gear mechanism for extra durability
- Adjustable handle controls output thickness with easy turn
- Rolling thickness 0.04" - 0.8" (1-20 mm)
- 4 rollers - 2 pass action front feed, will sheet up to 20" wide
- Power out feed belt for fast exit of smaller products
- Back cover opens to provide easy access to non-stick rollers for clearing of dough and for easy cleaning
- Spring-loaded scrapers can be quickly and easily removed for changing.
- Overload protection & safety device conform to health standards
- Limited 1 year warranty



### Technical Specifications:

- Exterior Dimensions (WDH): 27.6" x 32.7" x 32.7"
- 110v / 10.4 amps / 1196 watts / 60Hz / 1Ph
- Nema 5-15P Plug
- Net Weight 298 lb

### Shipping Specifications:

- Crated Dimensions (WDH): 37"x33"x 42"
- Weight 398 lb



Angled View





Side View of Handle Control for Dough Thickness

\*Also available with red sides. Stock may vary when ordered. Please confirm with your dealer at time of purchase.

\*\* Due to continuous product improvement, specifications are subject to change without notice.

**BakeMax® / Titan Ventures International Inc.**

### Warehouses:

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