

pizzaXpress



Model No.

DM-18

Manual Pizza Press

The DM-18 is an economic manual pizza dough press, perfect for low to medium production volumes (75-100/hr). It is a fast, safe, simple, mess free (no flour needed) alternative to hand tossing or sheeting/rolling your pizza dough. The dough press is an easy, affordable way to improve your production time, as well as your finished product. The DM-18 is a clamshell design with an upper heated platen.

Heated Upper Platen:

- aids dough flow
- allows dough to be pressed straight from refrigeration unit
- helps keep dough from shrinking back
- keeps dough from sticking to upper platen
- will help activate yeast for faster proofing if desired

Pressing Tips

- Recommended Time:
Warm dough, moderate to high yeast....2 seconds
Cold dough, moderate yeast.....4-6 seconds
Cold dough, small amount of yeast.....8 seconds
- Recommended Temperature:
Warm dough....110°F
Cold dough...150°F

Labor:

- presses require no skilled labor unlike hand tossing
- presses are safe and have no age requirements unlike sheeters/rollers

Use:

- DM-18 is easy to use...prepare dough balls, set temp/thickness, place doughball in indicated location on platen, and press the dough.

Variable Thickness Control

- makes it possible to achieve desired thickness and ensures consistent thickness at the same dough ball weight

Production:

- 18" platen allows for making variable crust sizes and thicknesses up to 18 inches - the size of the crust is determined by the weight of the dough ball and the thickness setting.
- depends on the desired size of the crust...9" to 18" = 75-100/hr,
7" to 9" = 150-200/hr,
6" or under = 300-400/hr

Finished Product:

- pressed dough keeps air in the crust vs. sheeted dough where the air is forced out of the crust. Pressed dough is consistent in thickness and size vs. hand tossed where the thickness and size can be inconsistent



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Product improvement may require us to change specifications without notice.

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J.D. Honigberg International, Inc.

155 N. Pfingsten Road, Suite 150

Deerfield, IL 60015 USA

Tel: 847-412-0200 • Fax: 847-412-0034

email: catering@jdhintl.com • www.jdhcatering.com

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Features Include:

- digital temperature control displays current reading
- digital timer (count down begins automatically when handle is lowered and resets after the handle is raised)
- full range thickness adjustment from paper thin to 7/8"
- heat indicating light that turns off when set temperature is reached
- flattens dough balls into pizzas up to 18" in diameter
- powder coated white finish with aluminum upper and lower platens

Optional Feature:

- Non-stick Xylan coated upper and lower platens

Certifications:

- ETL
- ETL Sanitation listed under same criteria as NSF
- ETL Canadian Standard

Recommended Cleaning Instructions:

- wipe down with a moist towel - if needed, use damp sponge with minimal soap & water and then dry off

DIMENSIONS

Width: 18 inches, 45.7 centimeters
Height: 15 inches, 38.1 centimeters
Depth: 28-1/8 inches, 71.44 centimeters

WEIGHT

Press Only: 92 lbs.

ELECTRICAL

120 Volt / 60 Hz	220 Volt~ / 60 Hz
1150 Watts	1150 Watts
9.8 Amps	4.9 Amps
Standard 5-15P NEMA Plug on 120v	
6-15P NEMA Plug on 220v	

TEMPERATURE RANGE

OFF - 200°F, 93.3°C upper platen

Easy As.....

1.



After allowing upper platen to reach desired temperature, place pre-portioned ball of dough in indicated spot on lower platen.

2.

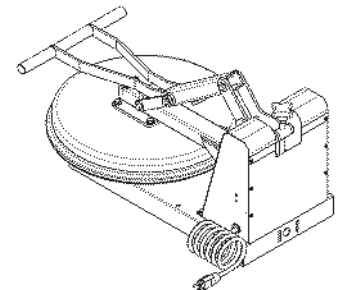
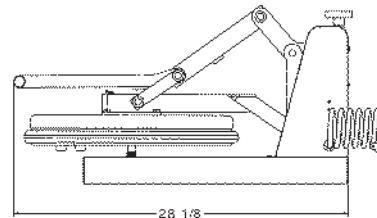
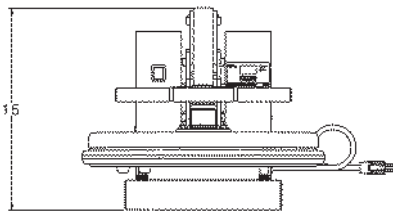
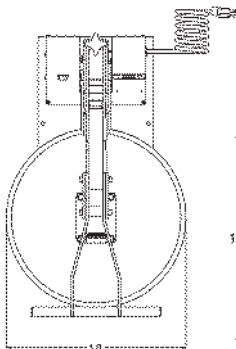


After setting time and desired thickness, pull down the handle until it locks into position. When time has elapsed and alert sounds, using both hands, pull up the handle.

3.



Remove your crust from the platen and place on screen, disc, or pan (top of crust on press becomes bottom). Now you are ready for make-up and baking.



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