pizzaXpress

Dough Docking Press

Model No.
DXDD

Docking your crust to eliminate separation or bubbles caused by steam and the expanding gas in the yeast has never been easier. The DXDD dough docking unit allows you to punch vent holes in the crust to prevent oil absorption and allow steam to escape. Unlike the standard hand held roller models, the DXDD docks crust after crust consistently in one easy motion, leaving a perfect edge. The DXDD is available with interchangeable 8" to 18" docking platens for docking up to an 18" pizza.

Dual Plated Upper Platen:
- durable dual plated aluminum platens
- steel docking pins inserted and trapped between platen layers to ensure pins can not come out
- weight of platen and steel docking pins provide better dough penatration vs. molded plastic versions

Variable Thickness Control
- makes it possible to acheive desired perferation depth.

Production:
- Fast, safe, and easy to use. Slide pressed dough onto bottom platen until dough carrier rests against magnetic stoppers on bottom platen, swing upper platen into place and pull down and raise handle.

Finished Product:
- consistent crust after crust
- no crust separation or bubbles
- maintains crust edge

Labor:
- docker requires no skilled labor
- docks crust in one motion, to ensure consistency and eliminate arm fatigue

Use:
- DDXD is easy to use...place pressed dough onto carrier, slide onto lower platen, swing upper platen into place then lower and raise handle

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Product improvement may require us to change specifications without notice.
Revised January 2011

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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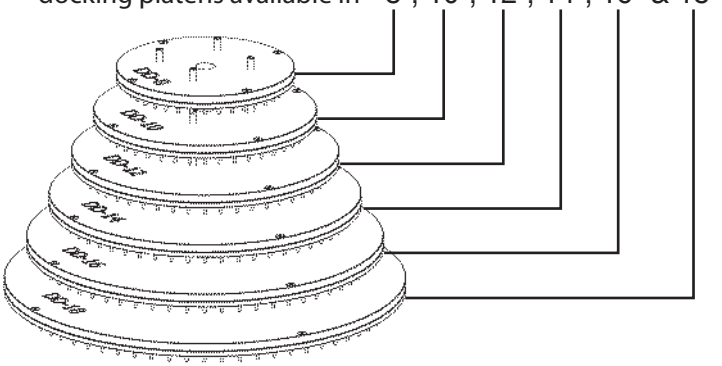
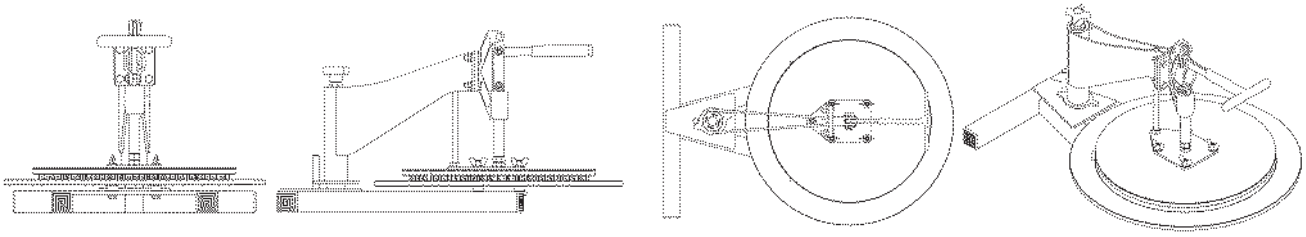
Features Include:
- interchangeable docking platens
- swing -out upper platen for easy dough placement
- powder coated white finish with aluminum upper and lower platens
- stoppers on lower platen make for perfectly centered dough placement

Optional Feature:
- Non-stick Xylan coated upper mold platen
- docking platens available in - 8”, 10”, 12”, 14”, 16” & 18”



DIMENSIONS
Width: 16 1/26 inches, 49.91 centimeters
Height: 15-1/4 inches, 38.74 centimeters
Depth: 24 inches, 60.96 centimeters
WEIGHT
Shipping: 68 lbs.

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



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