

pizzaXpress



Model No.

DXM-SS

Commercial Manual Pizza Press

The DXM-SS commercial manual pizza dough press is perfect for medium to high production volumes (100-150/hr). It's heavy duty stainless steel construction and cam over-lock make it the top manual press in the industry. 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 DXM-SS is a swing away design with an upper heated platen.

Variable Thickness Control

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

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



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" = 100-150/hr,
7" to 9" = 200-300/hr,
6" or under = 400-600/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

Use:

- DXM-SS is easy to use...prepare dough balls, set temp/thickness, place doughball in center of lower platen, and press the dough.



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HIX Corporation Food Division

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

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Features Include:

- cam over-lock linkage keeps upper platen in pressing position until handle is lifted by operator
- 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"
- bottom swing out design saves space and is easier to use than top swinging models
- illuminated On/Off switch
- heat indicating light that turns off when set temperature is reached
- flattens dough balls into pizzas up to 18" in diameter
- stainless steel exterior with aluminum upper and lower platens
- sleek, modern, durable, easy to clean design

Optional Feature:

- Non-stick Xylan coated upper and lower platens

Certifications:

- ETL
- NSF Listed
- 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: 22 inches, 55.9 centimeters
Height: 24-7/8 inches, 63.2 centimeters
Depth: 30-5/8 inches, 77.7 centimeters

WEIGHT

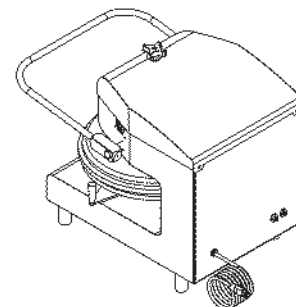
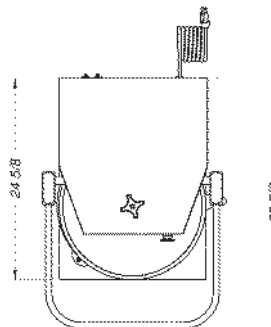
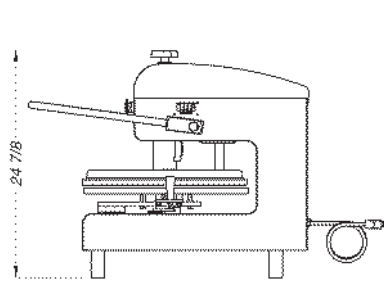
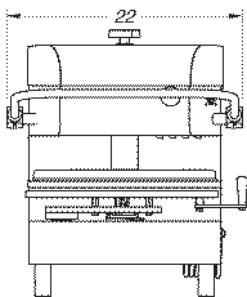
Shipping: 250 lbs.

ELECTRICAL

120 Volt / 60 Hz	220 Volt / 60 Hz
1200 Watts	1200 Watts
10 Amps	5 Amps
Standard 5-15P NEMA Plug on 120v	
6-15P NEMA Plug on 220v	

TEMPERATURE RANGE

OFF - 200°F, 93.3°C upper platen



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