

doughXpress Model No.

DM-18

Manual Pizza Press



The DM-18 manual clamshell dough press is the efficient, economical, and durable way to press dough with constant results and speed.

Discover the quick, safe way to flatten your pizza dough without the need for flour, multiple pass dough rollers, and best of all, no skilled labor is needed.

FEATURES INCLUDE:

- Heated upper platen helps dough flatten faster and easier. Can also be used without heat for cold pressing.
- Temperature range from off to 200°F.
- Digital temperature control displays current reading.
- Digital timer begins automatically when the handle is lowered and resets after the handle is raised.
- Full range dough thickness adjustment up to 7/8".
- Illuminated On/Off switch.
- Heat indicating light that turns off when the set temperature is reached.
- Flattens dough balls into pizzas up to 18" in diameter.
- Optional non-stick coated upper and lower platens.
- Appliance white finish with aluminum upper and lower platens that can be optionally non-stick coated.
- ETL & ETL Sanitation listed under same criteria as NSF.

DIMENSIONS

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

WEIGHT

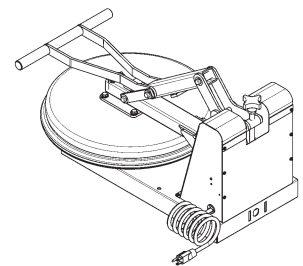
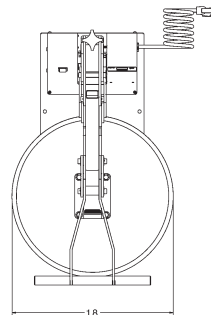
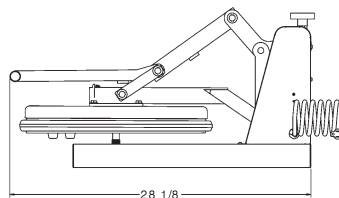
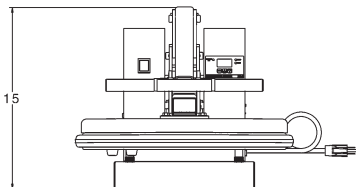
Press Only: 92 lbs.

ELECTRICAL

120 Volt / 60 Hz	220 Volt~ / 60 Hz
1200 Watts	1200 Watts
9.8 Amps	4.9 Amps
Standard Grounded NEMA Plug on 120v	
15-6P NEMA Plug on 220v	

EXTERIOR

Appliance White



doughXpress
HIX Corporation Food Division
Product improvement may require us to change specifications without notice.
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