

pizzaXpress



Model No.

DM-18NH

Manual Pizza Press

The DM-18NH is an economic manual cold pizza dough press, perfect for low to medium production volumes (75-100/hr). It is a fast, safe, and simple 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-18NH is a clamshell design, ideal for hearth baked pizzas. The DM-18HH will press your dough to approximately 60% of the finished size. Press dough, finish by stretching or tossing to achieve final size, place on peel, top, and put right on the hearth or stone surface.

Variable Thickness Control

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

No Heat:

- no electricity needed
- great for catering where power is not available
- ideal for hearth baked pizzas

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 thickness 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

Use:

- DM-18NH is easy to use... prepare dough balls, set temp/thickness, place dough ball in center of lower platen, and press the dough.



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Product improvement may require us to change specifications without notice.

Revised March 2012

DOUGHXPRESS

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Features Include:

- full range thickness adjustment from paper thin to 7/8"
- flattens dough balls into pizzas up to 18" in diameter
- powder coated white finish with aluminum upper and lower platens

Optional Features:

- Non-stick Xylan coated upper and lower platens

Certifications:

- ETL Sanitation listed under same criteria as NSF

Recommended Cleaning Instructions:

- wipe down with a moist towel - if needed, use damp sponge with minimal soap and 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

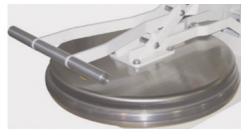
WEIGHT

Press Only: 92 lbs.

Easy As...



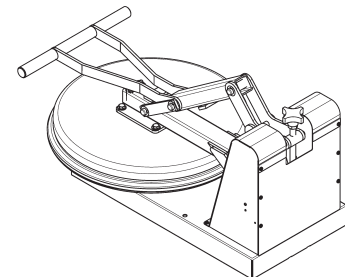
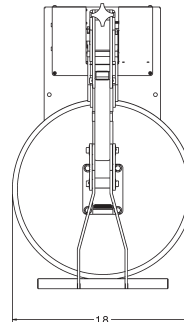
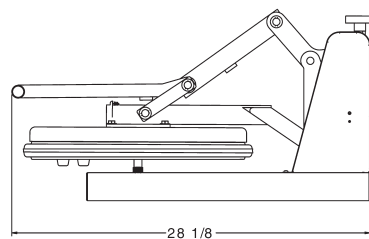
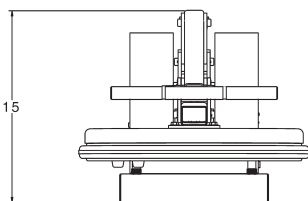
- 1.** After allowing upper platen to reach desired temperature, place pre-portioned ball of dough in center of platen.



- 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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