

pizzaXpress



Model No.

DXA-SS

Commercial Air-Auto Pizza Press (Air Compressor Required)

The DXA-SS commercial air-automatic pizza dough press is perfect for high production volumes (150-200/hr). It's heavy duty stainless steel construction and dual push button start make it the fastest and easiest semi-automatic press in the industry. It is a 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 DXA-SS is a swing away 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

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" = 150-200/hr,
7" to 9" = 300-400/hr,
6" or under = 600-800/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:

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



doughXpress
HIX Corporation Food Division
Product improvement may require us to change specifications without notice.
Revised January 2011

DOUGHXPRESS
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Features Include:

- digital temperature control displays current reading
- digital timer (count down begins automatically when platen lowers and resets after the platen raises)
- 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
- two start buttons for hands clear operation
- 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
- emergency stop button

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: 18 3/16 inches, 46.2 centimeters
Height: 25-1/8 inches, 63.8 centimeters
Depth: 24-11/16 inches, 62.7 centimeters

WEIGHT

Shipping: 250 lbs.

ELECTRICAL

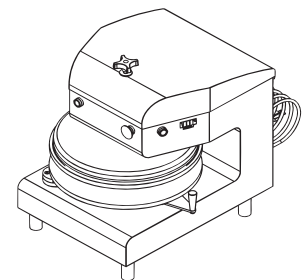
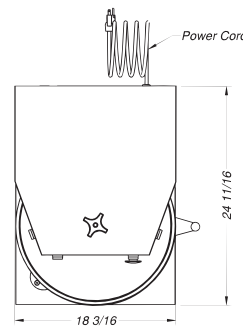
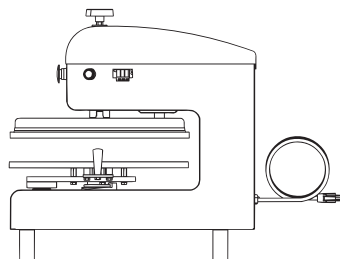
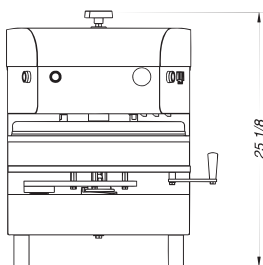
120 Volt / 60 Hz	220 Volt / 60 Hz
1200 Watts	1200 Watts
10 Amps	5 Amps
Standard 5-15P NEMA Plug on 120v	
6-15P NEMA Plug on 220v	

AIR

100-130 PSI Inlet, 1 CFM
See Compressor Specifications (Separate).

TEMPERATURE RANGE

OFF - 200°F, 93.3°C upper platen



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