

DOUGH XPRESS

Commercial Single Heat Press

The DX series commercial single-heat dough presses are the perfect choice for medium to high production volumes. These heavy duty presses are designed and engineered with production, speed, efficiency, consistency, and of course, safety in mind. The DX series is a lower platen swing away design with an upper heated platen. The lower platen is compatible with all our interchangeable platens which are perfect for all sizes of pizza crusts. All of our products are easy to use and do not require any degree of skill or extensive training to operate. These dough presses are an easy, affordable way to improve your production time, and your finished product.



DXA-W



DXM-SS



DXE-SS

All models available in
Stainless and White

DX Series (Stainless & White)

HEATED UPPER PLATEN

- Speeds up production with faster pressing times
- Enables the pressing of thinner products
- Aids in dough flow
- Allows dough to be pressed straight from a refrigeration unit
- Helps keep the dough from shrinking
- Prevents the dough from sticking to the upper platen
- Aids in pressing sticky dough
- Helps activate yeast for faster proofing if desired

PRODUCTION

- 18" diameter platen allows for making variable crust sizes and thicknesses
- Depends on the desired size of the pizza:

9" to 18" = 150-200/hr
7" to 9" = 300-400/hr

PRECISE THICKNESS CONTROL

- Makes it possible to achieve the desired thickness and ensures a consistent thickness at the same time.

LABOR

- Dough presses require no skilled labor.
- Dough presses are safe and have no age requirements.

PIZZA PRESSING TIPS

- Recommended Time:
2-8 seconds
- Recommended Temperature:
110° - 150°F (43.3-65.6°C)

FINISHED PRODUCT

- Pressed dough keeps the 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 vary.

FEATURES

- Heavy duty stainless steel or powder coated white finish
- Full color LCD touch screen controller with precise time and temperature controls
- Thickness adjustment
- Includes an 18" flat lower platen that is easily interchangeable with other sizes
- Bottom platen swing out design saves space and is easy to use
- Flattens dough balls into pizzas up to 18" in diameter
- Aluminum upper and lower platens
- Sleek, modern, durable, and easy to clean design
- Upper platen leveling adjustment

CERTIFICATIONS

- ETL Electrical Safety
- ETL Sanitation
- CE Certified (upon request)

OPTIONAL FEATURES

- Non-Stick Xylan coated upper & lower platens

ACCESSORIES (Not Included)

- Air compressor (for Air models)
- DXC-3AC (cart for Air models)
- DXC-3 cart (one lower shelf)
- TXC-3 cart (with 6 rack rails)
- Release agent
- Interchangeable lower platen molds with finished pizza edge come in (8", 10", 12", 14", 16", & 17") sizes
- Interchangeable platen storage rack

CLEANING

Wipe down with a moist towel - if needed, use a damp sponge with minimal soap and water and then dry off.

TEMPERATURE RANGE

Off - 200°F (93.3°C) upper platen



DXA AIR

(compressor required)
100-130 PSI Inlet, 1 CFM
See Compressor Specifications (separate)

DIMENSIONS (W,H,D)

Width: 22 inches
Height: 26 inches
Depth: 25 inches
Weight:
Press only 217 lbs

ELECTRICAL

120 Volt / 60 Hz
1150 Watts
9.4 Amps
5-15P NEMA Plug

SHIPPING DIMENSIONS

Width: 40 inches
Height: 33 inches
Depth: 30 inches
Weight: 240 lbs

DXE

Electromechanical

DIMENSIONS (W,H,D)

Width: 21 1/2 inches
Height: 26 inches
Depth: 25 inches
Weight:
Press only 217 lbs

ELECTRICAL

120 Volt / 60 Hz
1300 Watts
11 Amps
5-15P NEMA Plug

SHIPPING DIMENSIONS

Width: 40 inches
Height: 33 inches
Depth: 30 inches
Weight: 240 lbs

DXM

Manual

DIMENSIONS (W,H,D)

Width: 22 inches
Height: 36 inches
(including upright handle)
Depth: 29 inches
(including closed handle)
Weight:
Press only 175 lbs

ELECTRICAL

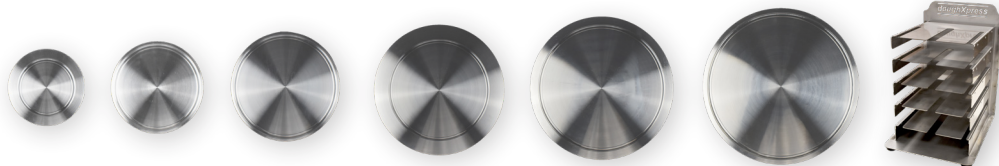
120 Volt / 60 Hz
1150 Watts
9.4 Amps
5-15P NEMA Plug

SHIPPING DIMENSIONS

Width: 40 inches
Height: 33 inches
Depth: 30 inches
Weight: 205 lbs

HIX® Corporation recommends all equipment is installed with surge protection & in a climate controlled environment for best results.

Interchangeable lower platen molds. From 8" - 17" finished pizza sizes with edge. No tools.



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

doughxpress.com

800-835-0606

1201 E. 27th Terrace
Pittsburg, KS 66762
USA

CE Certified equipment must be requested and requires a lead time to build.

