



DOUGH XPRESS

Manual Dough Press

The DMS series dough presses are perfect for low to medium production volumes (75-100/hr.). A fast, simple to operate, mess free (no flour needed) alternative compared to sheeting/rolling and hand tossing your dough. These dough presses are an easy, affordable, way to improve your production time, and your finished product.

The DMS-18 is an economical manual swing away design with an upper heated platen. Perfect for pizza production, this press prevents dough from sticking to the upper platen and enables the pressing of thinner products.

The DMS-2-18 is an economical manual swing away dual-heat dough press. These versatile dough presses can be used for pressing either pizza or tortilla dough. DoughXpress® recommends pairing this press with a DoughXpress® tortilla warmer to complete your tortilla production line.



DMS-18
(single heat)

DMS-2-18
(dual heat)

DMS Series

(Single Heat & Dual Heat)

- 18" diameter platen allows for making variable sizes & thicknesses.
- Speeds up production.
- Enables the pressing of thinner products.
- Helps keep the dough from shrinking.

HEATED PLATENS

- Aids in dough flow.
- Allows the dough to be pressed straight from a refrigeration unit.
- Aids in the pressing of sticky dough.
- Helps activate yeast for faster proofing if desired.

VARIABLE THICKNESS CONTROL

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

LABOR

- No skilled labor is necessary.
- Dough presses are safe and have no age requirements.

DMS-18 SINGLE HEAT

- Prevents the dough from sticking.

TORTILLA PRESSING TIPS

- Recommended Time: 1-3 seconds
- Recommended Temp: 250 - 300°F

FINISHED PRODUCT

- For best results, we recommend the initial grill off of tortillas on a heated press and finishing them on a DoughXpress® Tortilla Warmer.

DMS-2-18 DUAL HEAT

- Perfect for pressing out tortillas and par-baking pizza crusts.

PIZZA PRODUCTION

- Depends on the desired size:
 - 9" to 18" = 75-100/hr
 - 7" to 9" = 150-200/hr

PIZZA PRESSING TIPS

- Recommended Time: 2-8 seconds
- Recommended Temp: 110° - 150°F

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

- All metal housing with a powder coated white finish
- Analog temperature control
- Variable thickness adjustment
- Swing away design for easy loading & unloading of dough
- 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

OPTIONAL FEATURES

- Non-Stick Xylan coated upper & lower platens

ACCESSORIES (Not Included)

- DXC-3 cart (one lower shelf)
- TXC-3 cart (with 6 rack rails)
- Cart mount kit
- Release agent
- Lower platen mold rings (10", 12", 14") - Recommended for DMS-2-18

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 - 400°F (204°C)



DMS-18 Single Heat

DIMENSIONS (W,H,D)

Width: 18 1/2 inches

Height: 30 inches

(including upright handle)

Depth: 28 inches

Weight:

Press only 140 lbs

ELECTRICAL

120 Volt / 60 Hz

1150 Watts

10 Amps

5-15P NEMA Plug

240 Volt / 60 Hz

1150 Watts

5 Amps

6-15P NEMA Plug

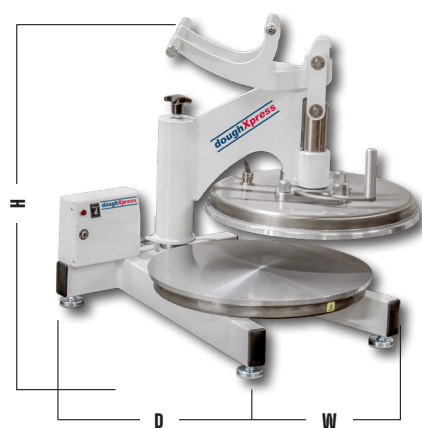
SHIPPING DIMENSIONS

Width: 33 inches

Height: 23 inches

Depth: 25 inches

Weight: 146 lbs



DMS-2-18 Dual Heat

DIMENSIONS (W,H,D)

Width: 18 1/2 inches

Height: 30 inches

(including upright handle)

Depth: 28 inches

Weight:

Press only 140 lbs

ELECTRICAL

240 Volt / 60 Hz

3100 Watts

14.5 Amps

6-20P NEMA Plug

SHIPPING DIMENSIONS

Width: 33 inches

Height: 23 inches

Depth: 25 inches

Weight: 145 lbs

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

Dough Rings (lower platen molds) From 10" - 14" finished pizza sizes. No tools.



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

doughxpress.com

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