

DOUGH XPRESS Manual Dough Press

The DM-18 series dough presses are perfect for low to medium production volumes (75-100/hr.). These dough presses are an easy, affordable way to improve your production time, and your finished product.

The DM-18 provides an upper heated platen with precise temperature and time control which aids in dough flow and reducing "shrink-back". The DM-18 is capable of pressing dough balls to a finished size, eliminating the need for skilled, labor-intensive hand stretching. The heated upper platen also allows you to press colder dough straight from your refrigeration unit.

The DM-18NH is an economical cold press great for catered events where electricity may not be available, and ideal for hearth baked pizza. The DM-18NH will press dough to approximately 60% of size in a fraction of the time, and then can be finished by hand.



DM-18
(single heat)

DM-18NH
(no heat)

DM Series

(Single Heat & No Heat)

DM-18 (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

DM-18NH (No Heat)

- No electricity needed
- Great for catering events when electricity is not available
- Ideal for hearth baked pizzas

PRODUCTION

- 18" diameter platen allows for making variable crust sizes and thicknesses
- Depends on the desired size of the pizza:
 - 9" to 18" = 75-100/hr
 - 7" to 9" = 150-200/hr

VARIABLE 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

- All metal housing with powder coated white finish
- Easy-to-operate color LCD touch screen controller with a built in programmable timer, temperature control, and resettable counter
- Variable thickness adjustment
- Large opening clamshell design
- Flattens dough balls into pizzas up to 18" in diameter
- Aluminum upper and lower platens
- Sleek, modern, durable, and easy to clean design

DM-18 Additional Features

- Full color LCD touch screen controller with precise time and temperature controls

CERTIFICATIONS

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

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

CLEANING

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

TEMPERATURE RANGE

(DM-18 only) Off - 200°F upper platen



DM-18 Single Heat

DIMENSIONS (W,H,D)

Width: 18 1/2 inches

Height: 31 inches

(including upright handle)

Depth: 28 inches

Weight:

Press only 92 lbs

ELECTRICAL

120 Volt / 60 Hz

1125 Watts

9.8 Amps

5-15P NEMA Plug

220 Volt / 60 Hz

1125 Watts

4.9 Amps

6-15P NEMA Plug

SHIPPING DIMENSIONS

Width: 35 inches

Height: 23 inches

Depth: 20 inches

Weight: 98 lbs

DM-18NH No Heat

DIMENSIONS (W,H,D)

Width: 18 1/2 inches

Height: 31 inches

(including upright handle)

Depth: 28 inches

Weight:

Press only 90 lbs

ELECTRICAL

None

SHIPPING DIMENSIONS

Width: 35 inches

Height: 23 inches

Depth: 20 inches

Weight: 95 lbs

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



HIX Corporation Food Division

Product improvement may require specifications to change without notice

doughxpress.com

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

