

doughXpress Model No.

DM-18

Manual Pizza Press



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.

ELECTRICAL

120 Volt / 60 Hz	220 Volt~ / 60 Hz
1150 Watts	1150 Watts
9.8 Amps	4.9 Amps
Standard 5-15P NEMA Plug on 120v	
6-15P NEMA Plug on 220v	

TEMPERATURE RANGE

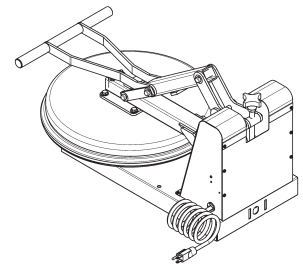
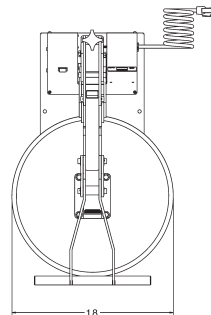
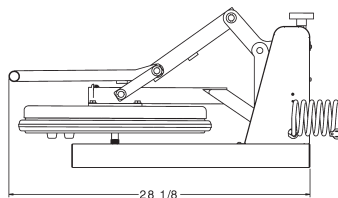
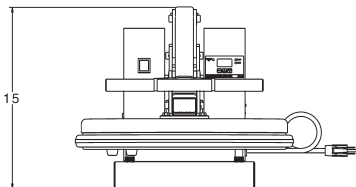
OFF - 200°F, 93.3°C upper platen

The DM-18 manual clamshell dough press is the efficient, economical, and durable way to press dough with constant results and speed.

Discover the quick, safe way to flatten your pizza dough without the need for flour, multiple pass dough rollers, and best of all, no skilled labor is needed.

FEATURES INCLUDE:

- Heated upper platen helps dough flatten faster and easier. Can also be used without heat for cold pressing.
- Digital temperature control displays current reading.
- Digital timer begins automatically when the handle is lowered and resets after the handle is raised.
- Full range dough thickness adjustment up to 7/8".
- Illuminated On/Off switch.
- Heat indicating light that turns off when the set temperature is reached.
- Flattens dough balls into pizzas up to 18" in diameter.
- Optional non-stick coated upper and lower platens.
- Appliance white finish with aluminum upper and lower platens that can be optionally non-stick coated.
- Appliance white exterior.
- ETL & ETL Sanitation listed under same criteria as NSF.



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

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