

pizzaXpress



Model No.

Commercial Manual Pizza Press

DXM-SS

The DXM-SS commercial manual pizza dough press is perfect for medium to high production volumes (100-150/hr). It's heavy duty stainless steel construction and cam over-lock make it the top manual press in the industry.. It is a fast, safe, simple, 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 DXM-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

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 thickness 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

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

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



Labor:

- presses require no skilled labor unlike hand tossing
- presses are safe and have no age requirements unlike sheeters/rollers

Use:

- DXM-SS is easy to use... prepare dough balls, set temp/thickness, place dough ball 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 October 2017

DOUGHXPRESS

1201 E. 27th Terrace
Pittsburg, KS 66762 USA

Toll Free: (800) 835-0606 ext.205

Tel: (620) 231-8568 ext.205

Fax: (620) 231-1598

doughxpress@hixcorp.com or visit www.doughxpress.com

pizzaXpress



Model No.

Commercial Manual Pizza Press

DXM-SS

Features Include:

- cam over-lock linkage keeps upper platen in pressing position until handle is lifted by operator
- 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
- 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

Optional Features:

- Non-stick PTFE coated upper and lower platens
- powder coated white finish

Certifications:

- ETL Electrical Safety
- ETL Sanitation

Recommended Cleaning Instructions:

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

DIMENSIONS

Width: 22 inches, 55.9 centimeters

Height: 24-7/8 inches, 63.2 centimeters

Depth: 30-5/8 inches, 77.7 centimeters

WEIGHT

Shipping: 250 lbs.

ELECTRICAL

120 Volt / 60 Hz

220 Volt / 60 Hz

1150 Watts

1150 Watts

10 Amps

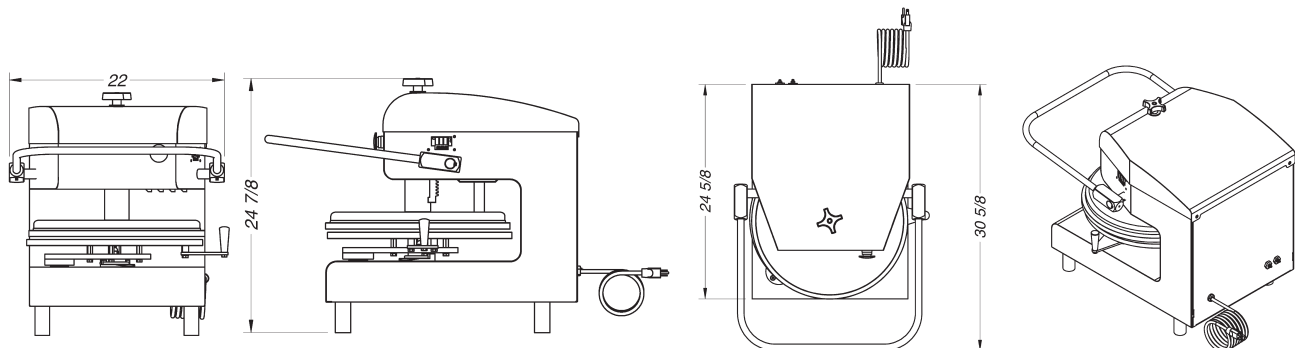
5 Amps

Standard 5-15P NEMA Plug on 120v

6-15P NEMA Plug on 220v

TEMPERATURE RANGE

Off-200°F, 93°C upper platen



doughXpress

HIX Corporation Food Division

Product improvement may require us to change specifications without notice.

Revised October 2017

DOUGHXPRESS

1201 E. 27th Terrace
Pittsburg, KS 66762 USA

Toll Free: (800) 835-0606 ext.205

Tel: (620) 231-8568 ext.205

Fax: (620) 231-1598

doughxpress@hixcorp.com or visit www.doughxpress.com