

doughXpress Model No.

DM-18

Manual Pizza Press



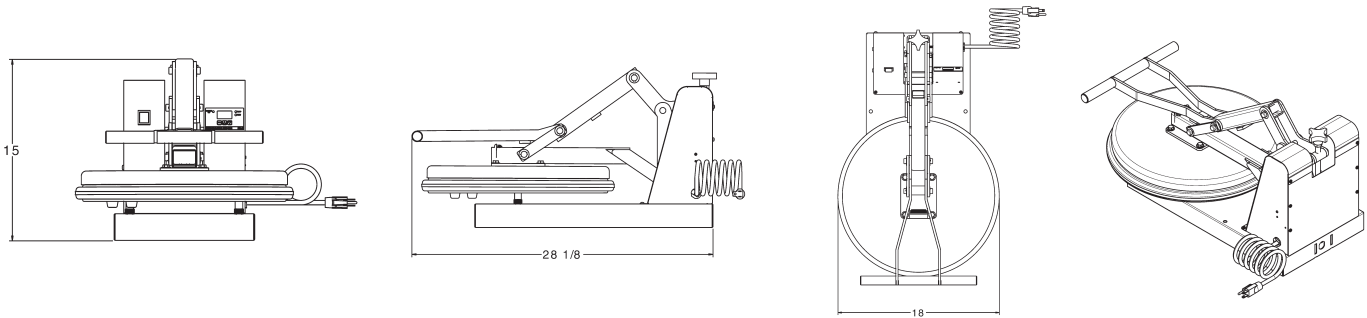
The DM-18 manual clamshell dough press is the efficient, economical, and durable way to press dough with constant results and speed.




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.

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	



 	<p>doughXpress HIX Corporation Food Division Product improvement may require us to change specifications without notice. Revised April 2009</p>	<p>DOUGHXPRESS 1201 E. 27th Terrace Pittsburg, KS 66762 USA</p>	<p>Toll Free: (800) 835-0606 ext.205 Tel: (620) 231-8568 ext.205 Fax: (866) 565-3189</p>
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