

**doughXpress** Model No.

# **DXE-SS**

## **Electromechanical Pizza Press**



### **DIMENSIONS**

Width: 18 3/16 inches, 46.2 centimeters  
Height: 25-1/8 inches, 63.8 centimeters  
Depth: 24-11/16 inches, 62.7 centimeters

### **WEIGHT**

Press Only: 175 lbs.  
Shipping: 225 lbs

### **ELECTRICAL**

120 Volt / 60 Hz  
1200 Watts  
10 Amps  
Standard 5-15P NEMA Plug

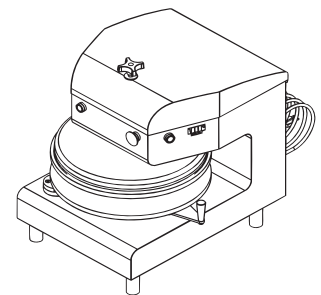
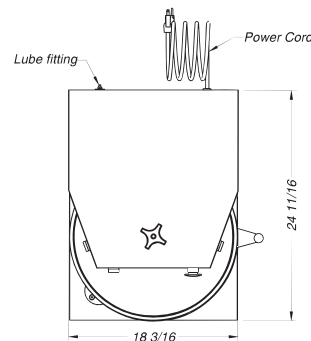
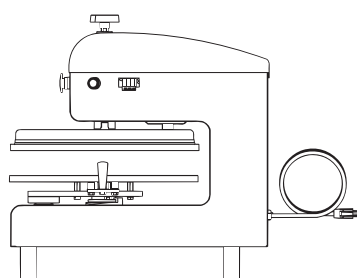
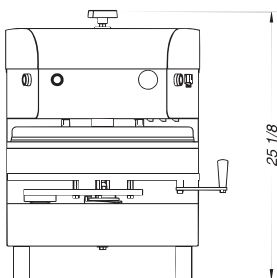
### **TEMPERATURE RANGE**

OFF - 200°F, 93.3°C upper platen

The DXE-SS electromechanical stainless steel model automatically presses dough balls up to an 18" pizza without the use of hydraulics or accessory air compressor which saves you valuable space for enhanced efficiency. The DXE-SS has easy-to-use controls that require virtually no training. Set the time, temperature, and thickness and it will give you consistent results every time.

### **FEATURES INCLUDE:**

- Digital time and temperature controls.
- Infinite range thickness adjustment.
- Swing-out design for easy placement of dough.
- Presses dough balls into pizzas up to 18" in diameter.
- Illuminated power On/Off button.
- Two start buttons for hands clear operation.
- Easy to clean stainless steel.
- Optional non-stick coated upper and lower platens.
- Emergency stop button.
- Optional carts with stainless steel top, shelf, and locking wheels available.
- Stainless steel exterior, Type 304 With #4 polished finish.
- NSF listed.



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