

doughXpress Model No.

DXM-SS

Manual Pizza Press



DIMENSIONS

Width: 22 inches, 55.9 centimeters
Height: 24-7/8 inches, 63.2 centimeters
Depth: 30-5/8 inches, 77.7 centimeters

WEIGHT

Press Only: 171 lbs.
Shipping: 221 lbs.

ELECTRICAL

120 Volt / 60 Hz	220 Volt / 60 Hz
1200 Watts	1200 Watts
10 Amps	5 Amps
Standard 5-15P NEMA Plug on 120v	
6-15P NEMA Plug on 220v	

TEMPERATURE RANGE

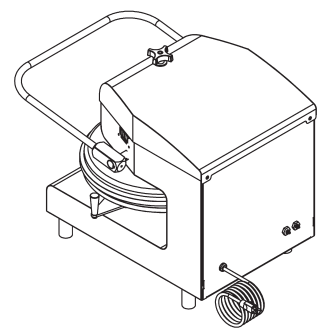
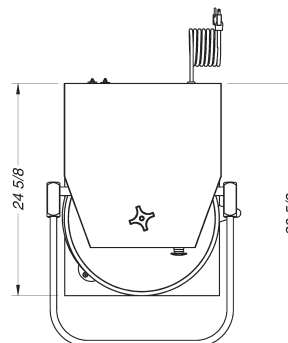
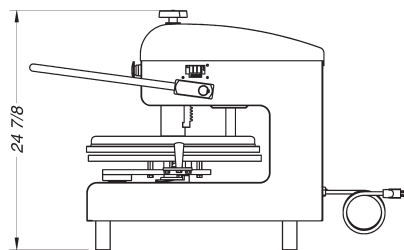
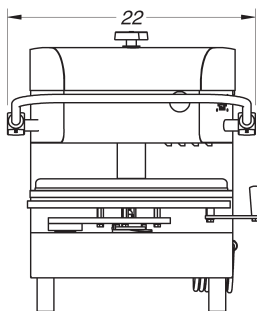
OFF - 200°F, 93.3°C upper platen

The DXM-SS manual dough press is stainless steel and is the fastest and easiest pizza press to use. Set the temperature and thickness, pull down the handle, and it will give you consistent results every time.

The added cam over-lock linkage give added platen pressure with minimal effort and locks the handle down to reduce operator fatigue.

FEATURES INCLUDE:

- Cam over-lock linkage keeps upper platen in pressing position until handle is lifted by operator.
- Digital temperature control.
- Infinite range thickness adjustment.
- Swing-out design for easy placement of dough.
- Presses dough balls into pizzas up to 18" in diameter.
- Easy to use, pull down handle.
- Illuminated power On/Off button.
- Sleek, modern design with easy-to-clean stainless steel.
- Optional non-stick coated upper and lower platens.
- Optional carts with stainless steel top, shelf and locking wheels available.
- Stainless steel exterior, Type 304 With #4 polished finish.
- ETL, NSF and CE listed.



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

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