

# DOUGH XPRESS

## Commercial Single Heat Press

The DX series commercial single-heat dough presses are the perfect choice for medium to high production volumes. These presses are designed and engineered with production speed, efficiency, consistency, and of course, safety in mind. The DX series is a swing away design with an upper heated platen. The lower platen is compatible with our interchangeable platens which are perfect for all sizes of pizza crusts. All of our products are easy to use and do not require any degree of skill or extensive training to operate. These dough presses are an easy, affordable way to improve your production time, as well as your finished product.



DXA-W



DXE-SS



DXM-SS

All models available in  
Stainless and White

## DX Series

(Stainless & White)

### HEATED UPPER PLATEN

- Speeds up production (faster pressing times)
- Enables pressing thinner products
- Aids dough flow
- Allows dough to be pressed straight from refrigeration unit
- Helps keep dough from shrinking
- Prevents dough from sticking to upper platen
- Aids in pressing sticky dough
- Helps activate yeast for faster proofing if desired

### PRODUCTION

- 18" diameter platen allows for making variable crust sizes and thickness
- Depends on the desired size of the pizza:

9" to 18" = 150-200/hr  
7" to 9" = 300-400/hr

### PRECISE THICKNESS CONTROL

- Makes it possible to achieve desired thickness and ensures consistent thickness at the same time.

### LABOR

- Presses require no skilled labor.
- Presses are safe and have no age requirements.

### PIZZA PRESSING TIPS

- Recommended Time:  
2-8 seconds
- Recommended Temperature:  
110° - 150°F (43.3-65.6°C)

### 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.

# FEATURES

- Heavy duty stainless steel or powder coated white finish
- New full color LCD touch screen controller with precise time and temperature controls
- Thickness adjustment
- Includes 18" flat lower platen easily interchangeable with other sizes
- Bottom swing out design for saving space and ease of use
- Flattens dough balls into pizzas up to 18" in diameter
- Aluminum upper and lower platens
- Sleek, modern, durable, easy to clean design
- Upper platen leveling adjustment

## CERTIFICATIONS

- ETL Electrical Safety
- ETL Sanitation
- CE Certified (upon request)

## OPTIONAL FEATURES

- Non-Stick PTFE coated upper & lower platens

## ACCESSORIES (Not Included)

- Air compressor (for Air models)
- DXC-3AC (cart for Air models)
- DXC-3 cart (one lower shelf)
- TXC-3 cart (with 6 rack rails)
- Release agent
- Interchangeable lower platen molds with finished pizza edge (8", 10", 12", 14", 16", 17")
- Interchangeable platen storage rack

## CLEANING

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

## TEMPERATURE RANGE

Off - 200°F (93.3°C) upper platen



### DXA

#### AIR

(compressor required)  
100-130 PSI Inlet, 1 CFM  
See Compressor Specifications  
(separate)

#### DIMENSIONS (W,H,D)

Width: 21 1/2 inches  
Height: 26 1/2 inches  
Depth: 25 inches  
Weight:  
Press only 217 lbs

#### ELECTRICAL

120 Volt / 60 Hz  
1150 Watts  
9.4 Amps  
5-15P NEMA Plug

#### SHIPPING DIMENSIONS

Width: 40 inches  
Height: 33 inches  
Depth: 30 inches  
Weight: 240 lbs

### DXE

#### Electromechanical

#### DIMENSIONS (W,H,D)

Width: 21 1/2 inches  
Height: 26 1/2 inches  
Depth: 25 inches  
Weight:  
Press only 217 lbs

#### ELECTRICAL

120 Volt / 60 Hz  
1300 Watts  
11 Amps  
5-15P NEMA Plug

#### SHIPPING DIMENSIONS

Width: 40 inches  
Height: 33 inches  
Depth: 30 inches  
Weight: 240 lbs

### DXM

#### Manual

#### DIMENSIONS (W,H,D)

Width: 26 inches  
Height: 36 inches  
(including upright handle)  
Depth: 29 inches  
(including closed handle)  
Weight:  
Press only 175 lbs

#### ELECTRICAL

120 Volt / 60 Hz  
1150 Watts  
9.4 Amps  
5-15P NEMA Plug

#### SHIPPING DIMENSIONS

Width: 40 inches  
Height: 33 inches  
Depth: 30 inches  
Weight: 205 lbs

HIX® Corporation recommends all equipment is installed with surge protection & in a climate controlled environment for best results.

Interchangeable lower platen molds. From 8" - 17" finished pizza sizes with edge. No tools.



HIX Corporation Food Division

Product improvement may require specifications to change without notice

doughxpress.com

800-835-0606

1201 E. 27th Terrace  
Pittsburg, KS 66762  
USA

CE Certified equipment must be requested and requires a lead time to build.

