

DOUGH XPRESS

Manual Dough Press

Personal Size Pizza Press is exciting way to par bake and form the perfect 8" personal size pizza crusts using your own pizza dough. Prepare pizza crust ahead of the rush. Crusts hold for hours refrigerated and longer when frozen. Xylan coated platens make dough removal and clean-up an easy task. Compact size fits anywhere.



DXP-PB-2-8

HEATED PLATENS

- Aids dough flow
- Allows dough to be pressed straight from refrigeration unit
- Helps keep dough from shrinking
- Speeds up production (faster pressing times)

LABOR

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

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

- All metal housing with powder coated white finish
- Variable thickness adjustment
- Swing away design for easy loading & unloading of dough
- Flattens dough balls into personal size pizzas, 8" in diameter
- Non-Stick PTFE coated upper & lower platens
- Sleek, modern, durable, easy to clean design

CERTIFICATIONS

- ETL Electrical Safety
- ETL Sanitation

ACCESSORIES (Not Included)

- Equipment carts (also with racks)

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

- Upper & lower platens are preset to 450°F (232°C)



DXP-PB-2-8

DIMENSIONS (W,H,D)

Width: 16 1/2 inches

Height: 22 inches

(including upright handle)

Depth: 23 inches

Weight:

Press only 58 lbs

SHIPPING DIMENSIONS

Width: 15 inches

Height: 19 inches

Depth: 25 inches

Weight: 65 lbs

ELECTRICAL

120 Volt / 60 Hz

1750 Watts

14.6 Amps

5-15P NEMA Plug

240 Volt / 60 Hz

2800 Watts

11.7 Amps

6-15P NEMA Plug

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



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

