

DM-18NH

Manual Dough Cold Press

OWNER'S MANUAL



doughXpress®

For Customer Service, Call **1-800-835-0606 ext. 205**
or Visit www.doughXpress.com

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BEFORE warranty repair you MUST get Prior Authorization:

70600 RV B - 113010

UNPACKING / INSTALLATION

Please read this manual in its entirety before operating your pizza press.

UNPACKING

Remember to save all packing materials - including any crating, boxes, liners and boards. You may need these for shipping your machine or should a repair be necessary in the future.

INSPECTION

Inspect your machine for hidden shipping damage. Contact the delivery company immediately, should you find damage.

INSTALLATION

This machine is designed in accordance with the NSF-8 sanitation standard to be sealed to the countertop to prevent the harborage of vermin and the accumulation of dirt and debris. To comply with this standard the end customer must seal around the perimeter of the base of the machine to the countertop with a food grade RTV silicone sealant that is certified to the NSF/ANSI 51 standard such as Dow Corning #732 Multipurpose Sealant.

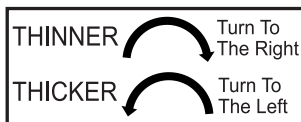
PRESSING DOUGH

Your DM-18NH pizza press is designed for easy use and operation to reliably press dough balls. Thickness, shape, and size are directly related to your dough ball, its shape, the position on the lower platen, the temperature of the dough, type of lubricating food oil, as well as the settings of your machine. You should experiment with the following for the results you want.

Dough balls at room temperature gives you the best results.

WARNING: Never attempt to press frozen dough. Personal injury and damage to your machine could result!

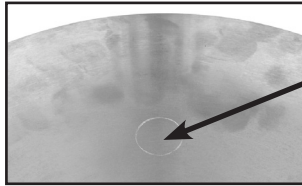
- Set the dough thickness, turn the dial on the top of the machine as indicated below; turn right for thinner crust or left for thicker crust until you have the thickness you desire.
- Lightly lubricate the lower platen with olive oil, food/cooking oil or other food release lubricant.



WARNING: Make all adjustments while press is open. Adjusting the thickness while under pressure will result in damage to the press.

OPERATION

- Place your preformed dough ball in the center of dough ball placement circle etched the lower platen and add a small amount of your food lubricant to the top of the dough ball. **Do not add flour or dust with flour.**



etched dough ball
placement circle on
lower platen

- Pull down the handle all the way, applying pressure, until it stops. Raise the handle all the way up.
- Remove your flattened dough. You are now ready for final shaping, edging, and toppings.

CLEANING / MAINTENANCE

WARNING: This appliance is not waterproof. Never spray or pour water or any other cleaning solution onto this appliance.

CLEANING ALUMINUM UNCOATED HEAT PLATEN(S).

1. Open the press completely for easier access.
2. Dampen a nonmetallic scrubbing sponge with a mild soap or detergent to remove any excess material from the platen(s).
3. Wipe clean with a dry cloth.

CLEANING PTFE COATED PLATEN(S) (Optional Feature).

1. Open the press completely for easier access.
2. Clean the PTFE coated platen with a mild soap and warm water applied with a soft cloth or sponge. Do not use steel wool, scrub sponges, kitchen or oven cleaners or any other kind of abrasive material. This will damage the coating.
3. Wipe clean with a dry cloth.

CLEANING OUTSIDE SURFACES OF THE MACHINE

Use a mild soap and warm water applied with a soft cloth or sponge. Do not use steel wool, scrub sponges, kitchen or oven cleaners or other abrasives that will damage the painted surface.

LUBRICATION

Your press requires lubrication every 15,000 cycles or every 6 months. Use NSF/NLGI2 rated food grade grease (such as Bel-Ray No-Tox #2 or equivalent). Lubricate all moving or hinged points.

WARRANTY



**BEFORE warranty repair you MUST get
Prior Authorization: Call 1-800-835-0606**

Warranty will be voided otherwise.

NOTICE

Our system will automatically register the equipment on the date it was shipped. If the equipment was not purchased directly from HIX, but through a distributor (either domestic or foreign), please keep a copy of their sales invoice showing the serial number and date it was sold/shipped to you with this warranty. In this case, we will use the distributor's invoice date as the beginning warranty date. **STAPLE A COPY OF YOUR RECEIPT TO THIS WARRANTY** and keep in a safe place to provide verification of your warranty should a problem occur. Thank you.

Please fill in the following information and attach a copy of your receipt for your records.

Date Purchased: _____ From: _____

Model #: _____ Serial #: _____

This warranty applies to equipment manufactured by the HIX Corporation (HIX), Pittsburg, Kansas, U.S.A. HIX warrants to the original purchaser its Dough, Tortilla and Poultry Presses against defects in workmanship and material, except for wear and tear for a period of "One Year" from the date of purchase. All dough press carts, compressors, and accessories are warranted for 90 days from the date of purchase.

In the event of a defect, HIX, at its option, will repair, replace or substitute the defective item at no cost during this period subject to the limitations of insurance and shipping costs stated below.

This warranty does not cover normal wear and tear, damages due to accident, misuse/abuse, alterations or damage due to neglect or lack of proper lubrication or maintenance. HIX shall not be responsible for repairs or alterations made by any person without the prior written authorization by HIX. This warranty is the sole and exclusive warranty of HIX and no person, agent, distributor, or dealer of HIX is authorized to change, amend or modify the terms set forth herein, in whole or in part.

In the case of a problem with the equipment identified herein, HIX Corporation should be contacted during regular business hours to discuss the problem and verify an existing warranty. HIX personnel will assist the customer to correct any problems which can be corrected through operation or maintenance instructions, simple mechanical adjustments, or replacement of parts. In the event the problem cannot be corrected by phone, and upon the issuance of a return authorization by HIX, the equipment shall be returned to HIX or an authorized service representative. All insurance and shipment/freight costs are solely the responsibility of the customer, and not that of HIX, and HIX shall not be responsible for improper handling or damage in transit. HIX customer service personnel may be contacted for complete return authorization and reconditioning information.

This expressed warranty is given in lieu of any and all other warranties, whether expressed or implied, including but not limited to those of merchantability and fitness for a particular purpose, and constitutes the only warranty made by HIX Corporation.

In no event shall HIX's liability for breach of warranty extend beyond the obligation to repair or replace the nonconforming goods. HIX shall not be liable for any other damages, either incidental or consequential, or the action as brought in contract, negligence or otherwise.

This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

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