

DMS-2-18

Manual Dual Heat Swing Away Dough Press

OWNER'S MANUAL



DMS-2-18 shown

doughXpress[®]

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

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BEFORE warranty repair you MUST get Prior Authorization:

RECEIVING AND INSTALLATION

● ● ● PLEASE READ THIS MANUAL IN ITS ENTIRETY BEFORE OPERATING YOUR PIZZA PRESS. ● ● ●

INSPECTION

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

PLATEN SURFACE

Slight surface imperfections are a normal part of the aluminum casting process for the platens on your press. These are not considered a defect and do not affect the functionality of the machine in any way.

SHIPPING OR RETURNS

NOTE: Save all of your shipping/packing materials.
DO NOT RISK COSTLY SHIPPING DAMAGE!
SHIP ONLY IN ORIGINAL BOX.

1. Fasten machine to plywood shipping base with bolts provided.
2. Make sure handle is pressed down so that the heat platen will not swing around during shipment.
3. Place in original box, and put side liner and top liner in place. Fold in flaps and seal the box.

**Additional bottom boards, box and liners may be obtained from your supplier for a nominal cost.*

INSTALLATION

1. Remove tie down straps from press.
2. Lift press and place on cart or counter top.

CAUTION: Heavy lifting can cause injury. We recommend two person lifting or use of a mechanical aid when handling this press. Remember to always maintain natural curves of back and bend knees to lift.

3. Plug the cord of the press into a correctly grounded electrical outlet. The correct voltage is indicated on the identification tag of the press.
4. Remove wrap from handle and platens.

NOTE: Upon receiving your new equipment, some debris or residue may be present on the aluminum platen(s). Clean the platens per the instructions provided prior to first use.

WARNING: Do not use an extension cord to supply power to your press.

5. This machine is designed in accordance with the NSF/ANSI standard for sanitation 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.

NOTE: This symbol represents “Hot Surfaces”



OPERATION

PRESSING DOUGH

Your pizza dough 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 temperature of the dough, the recipe of your 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.

1. Move on/off switch to “on”. Power light should come on.

***Up is “ON” and down is “OFF”**

2. Turn heat control knob to your desired temperature. When par baking room temperature pizza dough, a temperature range of 275°-325°F is recommended. When pressing either corn or flour tortillas, start at 325°F and raise or lower the temperature until the desired results are achieved.

While machine is heating, the heat light will remain on until it has reached the set temperature. The heat light will cycle on and off in order to maintain the desired temperature.

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

3. With the press in the open position, adjust the press to the desired thickness by turning the thickness control knob located at the top/rear of the machine. Thickness is reduced by turning knob **clockwise** and increased by turning it **counterclockwise** as indicated.



Thickness setting should be set so that the heat head will lock down firmly with your product in place.

NOTE: Adjustments may be required from one product to another and will vary to achieve the desired result.

CAUTION: Excessive pressure can cause structural damage, voiding the machine warranty!

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

4. Lightly lubricate the lower platen with olive oil, food/cooking oil or other food release lubricant when pressing pizza dough. Place corn tortilla dough balls between sheets of parchment paper to prevent sticking.
5. Place your preformed dough ball on the lower platen.
 - **Par Baking Pizza:** Add a small amount of your food lubricant to the top of the dough ball. **Do not add flour or dust with flour.**
 - **Flour Tortillas:** Dough should be oiled sufficiently in storage trays.
 - **Corn Tortillas:** Place dough balls between sheets of parchment.
6. Pull down the handle all the way, applying pressure, until it stops.

OPERATION

7. After the designated time has elapsed, raise the handle all the way up and swing the upper platen away from the lower platen.

Pressing time for par baked pizza crust varies depending on percentage of desired par bake. Begin trials at 45 seconds and increase or decrease time until desired results are achieved. Separate times will need to be determined for varying thicknesses and dough ball sizes.

Pressing time for flour or corn tortillas is generally 2-3 seconds.

TIP: Dough balls at room temperature gives you the best results.

8. Remove your flattened dough and place pizza dough on screen or pan for final shaping, edging and adding toppings. Tortillas can be moved to tortilla warmer or skillet for finishing.
9. Move on/off switch to "OFF" when you are finished using the press for the day. This will turn power off to the entire machine.
10. Clean press for preparation of next use in accordance with the instructions in this manual.

WARNING: Before cleaning, performing maintenance or repairs make sure the machine is turned off and the machine is unplugged.

CLEANING AND MAINTENANCE

*****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. Unplug the machine and allow it to cool.
2. Open the heat platen for easier access.
3. Dampen a nonmetallic scrubbing sponge with a mild soap or detergent to remove any excess material from the heat platen(s).
4. Wipe clean with a dry cloth.

CLEANING PTFE COATED PLATEN(S) (OPTIONAL FEATURE).

1. Unplug the machine and allow it to cool.
2. Open the heat platen for easier access.
3. 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.
4. 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.

CLEANING AND MAINTENANCE

LUBRICATION

Your press requires lubrication every 15,000 cycles or every 6 months. Lubricate weekly in a heavy use production environment. Use NSF/NLG12 rated food grade grease (such as Bel-Ray No-Tox #2 or equivalent). A general purpose food grade machine oil spray is also acceptable such as CRC03055 lubricant (available from retailers such as Amazon). Lubricate all moving or hinged points.

CIRCUIT BREAKER RESETTING

Should the circuit breaker trip, simply allow the machine to cool for 2 minutes and then reset the circuit breaker by pressing the button back in to allow the machine to come back on. If the circuit breaker continues to trip, have an electrician diagnose the cause of the fault.

DOUGH BALL WEIGHTS

PIZZA CRUST SIZE	WEIGHT OF THE DOUGH BALL	TORTILLA SIZE	WEIGHT OF THE DOUGH BALL
6"	5-8 oz.	6"	1-1.5 oz.
8"	6-10 oz.	8"	1.5-2.5 oz.
10"	8-12 oz.	10"	2.5-3.25 oz.
12"	16-18 oz.	12"	3.25-3.75 oz.
14"	18-20 oz.	14"	4-4.5 oz.
16"	20-22 oz.	16"	4.5-5 oz.
18"	22-24 oz.		

NOTE: Final Crust size is determined by combination of weight of dough ball and thickness setting.

DOUGH SHRINKAGE

WAYS OF OVERCOMING THIS PROBLEM:

Get an idea of the following:

1. Recipe

- What is the percentage of water content in the dough?
- What is the percentage of oil content in the dough?

2. Mixing

- Mixing procedure, such as water temperature and mixing speed.

3. Dough Preparation

- What is the time between mixing and pressing?
- How is the dough being stored?

4. Pressing

- What is the temperature of the dough when pressing?
- What is the temperature of the press when pressing?
- How long is the dough being pressed?

FAQs

Q: Why won't my dough press to size?

- Weight of the dough ball - *not enough dough*
- Temperature of the dough ball might be cold - *higher temp/longer press time*
- Set to thick - *change thickness setting*

Q: When I press my dough it gets sticky? Why?

- Very wet dough - *turn up temperature*
- Platens are not clean - *possible flour build up*

Q: Why won't my dough press out even?

- Unlevel platens

Q: Why is my dough tearing when I press?

- Usually this is caused by under mixing the dough in the mixer - *mix on slow speed for a minimum of 10 minutes*
- Cold or frozen particles in the dough

Q: What temperature should I be pressing the dough?

- Cold dough could vary from 130°F - 170°F
- Warm dough or room temperature dough 100° - 110°F
- For par baked crusts temperature settings are 275° - 325°F

Q: How long should I be pressing the dough?

- Warm dough 2-7 seconds
- Cold dough 5-10 seconds

Q: Will the heat kill the yeast?

- NO for normal pressing - *yeast dies at 180°F for 2-minutes - The temperature we are pressing could range from 100°-170°F for a maximum pressing time of 10 seconds. This will not affect the yeast in the dough.*
- YES if par baking

Q: Is 18" the only size crust I can get with this press?

- No - *The weight of the dough ball and your thick & thin setting will determine the size of your crust. Different dough ball weights will determine the size of your crust.*

Q: How do I get an edge with the press?

- Press out dough normally - (2) ways you can get an edge...
 - a. *After pressing crust, form edge by hand*
 - b. *When saucing crust leave a 1/4" to 1/2" ring from the edge to let your oven bake the edge naturally for a nice handmade look.*

Q: Why won't my dough press to size?

- Weight of the dough ball - *not enough dough*
- Set to thick - *change thickness setting*
- Dirty or unclean platens - *follow cleaning instructions in this manual*

Q: Why won't my dough press out even?

- Dough ball placement - *reposition the dough ball closer to the center of the platen.*
- Unlevel platens

Q: Why is my dough coming apart when I press it?

- Pressing too long with too much heat
- Not enough oil on dough ball
- Build up on platens

Q: What temperature should I be pressing at?

- 275° - 325°F

Q: How long should I be pressing the dough?

- 2 -3 seconds

Q: Can I press corn tortillas?

- Yes - *for best results, place dough balls between parchment.*
 - a. Place paper down on the platen
 - b. Place dough ball(s) on paper
 - c. Place another sheet of paper on top of dough ball(s)
 - d. Press

Q: Can I cook the tortillas on the press?

- Yes - *cooking the tortillas on the press can be done in the following manner*
 - a. Set press temperature 275° - 325°F
 - b. Press dough ball(s) 2-3 second press
 - c. Lift handle and leave tortillas on lower platen for 1 - 1:30 min.
 - d. Turn tortillas over and leave on lower platen for 1 - 1:30 min. on second side.
 - e. Remove

Note: For faster production and a better finished product, we recommend a two step process using a tortilla press and flat grill.

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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