

# DXDD

Manual Dough Docking Press

## OWNER'S MANUAL



DXDD with 14"  
docking platen  
shown

# **doughXpress**

For Customer Service, Call **1-800-835-0606 ext. 205**  
or Visit [www.doughXpress.com](http://www.doughXpress.com)

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**BEFORE warranty repair you MUST get Prior Authorization:**

# RECEIVING & INSTALLATION

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

## **UNPACKING**

Remember to save all packing materials - including box, liner and board. You may need these for shipping your machine or if a repair is necessary in the future.

## **INSPECTION**

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

## **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 upper 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.)

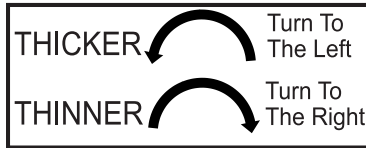
## **INSTALLATION**

1. Lift press from box and place on cart or other sturdy surface.
2. If press is to be placed on counter top stick black plastic foot pad on the bottom of the legs.
3. Place four set screws of the desired docking platen through the bottom holes on the platen mount plate.
4. Place one flat washer and wing nut on each set screw and tighten with fingers.

**CAUTION:** Over tightening nuts can cause stripping on the set screws and/ or make future removal and assembly of the docking platen(s) difficult.

## PRESSURE

1. The pressure control knob, located at the top / rear of the machine, should be set so that the teeth of the docking platen just touch the lower platen.



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

2. Pressure is reduced by turning knob (with machine open) **counter-clockwise** and increased by turning it **clockwise**.

**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!

3. To set the finished product thickness, turn the dial on the top of the machine as indicated.

# OPERATION

## DOCKING PRODUCT

Your doughXpress DXDD docking press is designed for easy use and will reliably dock your dough.

Your DXDD docking press is designed to dock dough in diameters from 8" up to 18" in steps of 2".

1. Make sure the size of dough that will be docked matches that of the docking platen. Interchange the docking platen if necessary.
2. Move the magnetic stoppers to the appropriate notch for docking the size of dough you wish. **[See Figure 1]**

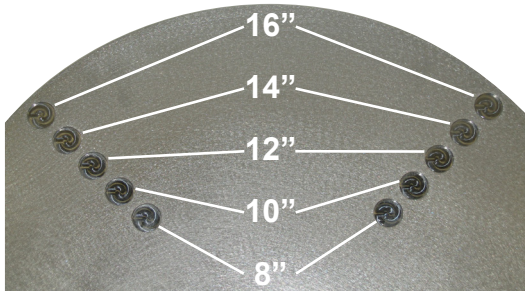


Fig 1

**NOTE:** When docking an 18" dough, no stoppers will be used. Simply line up the tray with the lower platen.

3. Place the pressed dough on a baking tray.
4. Slide the baking tray on to the lower platen of the DXDD up to the stoppers to assure dough and tray are perfectly centered under the docking platen.
5. Make sure the docking platen is swung above dough. Docking arm will reach a stop when it is directly above the lower platen. Using the handle, lower the docking platen until the teeth of the docking platen sufficiently press the dough.

**NOTE:** Minimal pressure is needed to effectively dock dough. Pressing too hard can break the teeth or damage the press in other ways and void the warranty.

6. Lift the handle to the locked position and swing docking platen away from lower platen.

# **CLEANING / MAINTENANCE**

## **CLEANING THE PLATENS**

1. Swing the upper platen away for easier access.
2. Use a soap or detergent and nonmetallic scrubbing sponge to remove any excess material from the platens.

**WARNING:** Do not use abrasives such as steel wool scrubbies, kitchen cleansers, griddle cleaner, or griddle bricks or any other kind of abrasive material. This will damage the coating.

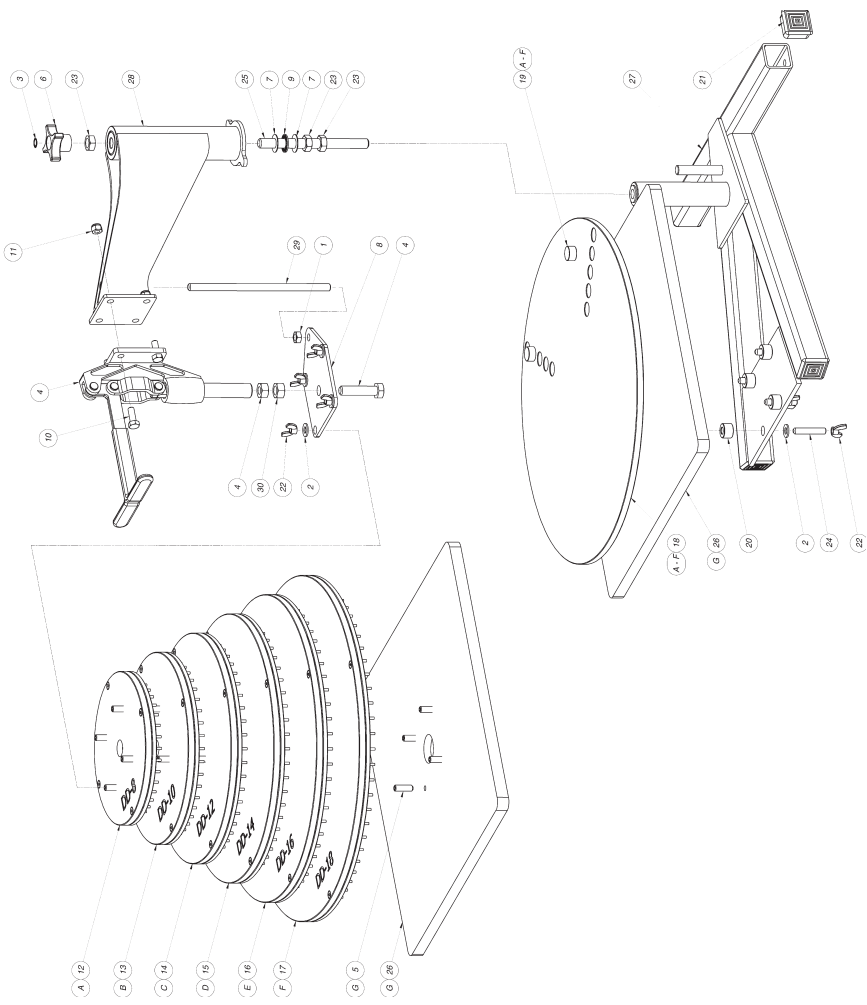
## **CLEANING XYLAN COATED PLATENS**

You may clean the Xylan coated platens with a mild soap and warm water. Use a soft cloth or sponge. Do not use steel wool, scrubbies, kitchen cleansers, or other abrasives. None abrasive oven cleaners are acceptable.

## **CLEANING OUTSIDE SURFACES OF MACHINE**

Use a mild soap and warm water with a soft cloth or sponge. Do not use steel wool, kitchen cleansers, or other abrasives.

# PARTS IDENTIFICATION



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ITEM	QTY	PART NUMBER	DESCRIPTION
1	1	14571	NUT HX 3/8-16 ZPS
2	8	24732	WASHER-0.344 x 0.6875 x 0.0625
3	1	35122	DECAL PANTHER PRESS PRESSURE
4	1	35181	TOGGLE CLAMP SWINGMAN METRIC
5	4	62685	SCREW SET 5/16-18x1.000 SS
6	1	62898	KNOB PHENOLIC SWINGMAN
7	2	63320	WASHER THRUST 00500x00875
8	1	63584	O-SWG15 PLATEN MNT PLATE
9	1	63622	BEARING, THRUST 1/2x7/8
10	4	68055	BOLT 5/16-18 x 1
11	4	68594	NUT, 5/16-18 NYLON INSERT LOCK
12	1	70175	DDM-8 DOUGH DOCKER MOLD
13	1	70175	DDM-10 DOUGH DOCKER MOLD
14	1	70177	DDM-12 DOUGH DOCKER MOLD
15	1	70178	DDM-14 DOUGH DOCKER MOLD
16	1	70178	DDM-16 DOUGH DOCKER MOLD
17	1	70180	DDM-18 DOUGH DOCKER MOLD
18	1	7050002	M-UNIV BASE PLATE ASSEMBLY
19	2	7051004	M-DD STOP PIN
20	4	7051500	M-DD SPACER 1/2"
21	4	84335	PLUG TUBE 1.50 SQ BLK PE
22	8	84806	NUT WING 5/16-18 ZPS
23	3	87056	NUT HEX JAM 1/2-13 NC ZP
24	4	87692	SCREW, SET 5/16-18x1.750 CPT
25	1	9141010	M-SMAN15 ELEVATION SCREW
26	2	9141500	M-TXM-15 CP LOWER PLATEN
27	1	9151002	M-UNIV FRAME WELDMENT
28	1	9151750	M-PIVOT ARM WELDMENT
29	1	9152500	M-BOLT ANTI ROTATION
30	1	70263	NUT HX M12x1.75 ZPS

# 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.

**HIX CORPORATION**  
**Food Equipment Division**

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