

# DXP-PB-2-8

Manual 8" Par-Bake & Form Dough Press

## OWNER'S MANUAL



# 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 & SETUP

● ● ● ● **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. Lift press from box and place on cart or counter top.
2. Remove plywood shipping base from press.

**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.

**WARNING:** When using an extension cord, use 12 or 14 ga.-3 conductor. Maximum length, 25' (7.62 m).

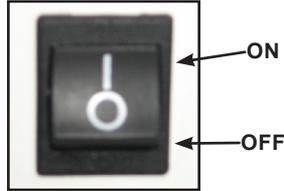
This machine is designed in accordance with the NSF/ANSI standard for sanitation to be sealed to the countertop to prevent the harborage of vermin and the accumulation of dirt and debris. To comply with this standard the end customer must seal around the perimeter of the base of the machine to the countertop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

# OPERATION

## PREPARATION

1. Move the handle to the up/open position.
2. Press the Power ON/OFF switch to “on” position.

**\*Up is “ON” and down is “OFF”**



The heat indicating light will illuminate to show the platens are heating to temperature.

**NOTE:** The DXP-PB-2-8 par-bake press has a fixed temperature of 430°F. Once the platens have reached temperature, the temperature indicating light will turn off.

3. Turn the timer dial to set the timer to the desired pressing cycle length.

**NOTE:** Typical par-bake crust cycle times range between 45-60 seconds depending on the desired amount of par-baking. Some initial experimenting may be needed to obtain the preferred results.

## PRESSING DOUGH

1. Once the heat indicating light has turned off, swing out the lower platen using the platen handle.

**CAUTION:** The platens will be hot and can cause severe burning. Never touch any part of the platens or heat shields while the press is on or in the cool down state.

**NOTE:** This symbol represents “Hot Surfaces”



2. Place a 5 oz. dough ball in the center of the lower platen.



# OPERATION

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

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

3. Add a small amount of your food lubricant to the top of the dough ball. **Do not add flour or dust with flour.**
4. Return the lower platen to the pressing position (against the stop, aligned with the upper platen).
5. Lower the press handle and firmly press the dough to form the crust. Hold down the handle for approximately 1-2 seconds and release the handle. **DO NOT** raise the handle at this time.



6. Once the set time has elapsed, the timer will sound. Press down on the handle once more to release the crust from the upper platen then raise the handle to open the press.

**NOTE:** Be sure to raise the handle until it locks in the open position.

7. Swing out the lower platen using the platen handle as instructed in the first step.



8. Promptly remove the crust from the lower platen using a plastic utensil such as a spatula or fork.

**WARNING:** Using metal objects can scratch the nonstick coating on the platens causing damage which is not covered under the manufacturer's warranty.

9. Crust is ready for saucing and adding toppings or stored in refrigerator or freezer for prepping and baking later.
10. 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.

# **CLEANING & MAINTENANCE**

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

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

## **CLEANING PTFE COATED PLATEN(S)**

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.

## **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.

## **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.





# 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.



1201 E. 27th Terrace • Pittsburg, KS 66762 • U.S.A.  
(620) 231-8568 • Fax: (620) 231-1598  
E-Mail: mail@hixcorp.com • Website: www.doughxpress.com

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