

DXW-18R

18" Round Pizza Warmer

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:

RV A 073014

RECEIVING & INSTALLATION

Please read this manual in its entirety before operating your 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

1. Lift the warmer from the box and place on cart, if you purchased one.
2. If the warmer is to be placed on counter top be sure to allow a minimum clearance of two inches between adjacent equipment and/or walls.

NOTE: Be sure to allow ample space around grill for working and/or traffic.

3. Clean the surface of the warmer with a mild soap and wipe clean with cold water and sponge.
4. Plug the warmer into a proper three prong wall outlet. If other appliances are connected to the same circuit make sure the total load does not exceed maximum capacity of the circuit.

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



NOTE: This symbol represents "Hot Surfaces"

OPERATION

OPERATING YOUR WARMER

Plug your warmer into a 120V power receptacle and the unit will start heating up automatically. The warmer has a fixed temperature of 175°F. Allow at least 15-20 minutes for surface to preheat. When finished unplug the unit from the wall receptacle and the unit will start cooling down

WARNING: DO NOT touch hot surfaces.

WARNING: Before cleaning, performing maintenance or repairs make sure the machine is unplugged. This appliance is not waterproof. Never spray or pour water or any other cleaning solution onto this appliance.

CLEANING

CLEANING ALUMINUM UNCOATED HEAT PLATEN(S).

1. Unplug the warmer and allow it to cool.
2. Dampen a nonmetallic scrubbing sponge with a mild soap or detergent to remove any excess material from the heat platen.
3. Wipe clean with a dry cloth.

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

1. Unplug the warmer and allow it to cool.
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.

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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