

# DOUGH XPRESS Manual Dough Press

The DM-18 series dough presses are perfect for low to medium production volumes (75-100/hr.). These economic dough presses are an easy, affordable way to improve your production time, as well as your finished product.

The DM-18 provides an upper heated platen with precise temperature and time control which aids in dough flow and reducing "shrink-back". The DM-18 is capable of pressing dough balls to a finished size, eliminating the need for skilled, labor-intensive hand stretching. The heated upper platen also allows you to press colder dough straight from your refrigeration unit.

The DM-18NH is an economic cold press great for catered events where electricity may not be available and ideal for hearth baked pizza. The DM-18NH will press dough to approximately 60% in a fraction of the time and then can be finished by hand.



DM-18  
(single heat)

DM-18NH  
(no heat)

## DM Series

(Single Heat & No Heat)

### DM-18 (Heated Upper Platen)

- Speeds up production (faster pressing times)
- Enables pressing thinner products
- Aids dough flow
- Allows dough to be pressed straight from refrigeration unit
- Helps keep dough from shrinking
- Prevents dough from sticking to upper platen
- Aids in pressing sticky dough
- Helps activate yeast for faster proofing if desired

### DM-18NH (No Heat)

- No electricity needed
- Great for catering when electricity is not available
- Ideal for hearth baked pizzas

## PRODUCTION

- 18" diameter platen allows for making variable crust sizes and thickness
- Depends on the desired size of the pizza:
  - 9" to 18" = 75-100/hr
  - 7" to 9" = 150-200/hr

## VARIABLE THICKNESS CONTROL

- Makes it possible to achieve desired thickness and ensures consistent thickness at the same time.

## LABOR

- Presses require no skilled labor.
- Presses are safe and have no age requirements.

## PIZZA PRESSING TIPS

- Recommended Time:
  - 2-8 seconds
- Recommended Temperature:
  - 110° - 150°F (43.3-65.6°C)

## FINISHED PRODUCT

- Pressed dough keeps air in the crust vs. sheeted dough where the air is forced out of the crust. Pressed dough is consistent in thickness and size vs. hand tossed where the thickness and size can be inconsistent.

# FEATURES

- All metal housing with powder coated white finish
- NEW easy-to-operate color LCD touch screen controller with built in programmable timer, temperature control and resettable counter
- Variable thickness adjustment
- Large opening clamshell design
- Flattens dough balls into pizzas up to 18" in diameter
- Aluminum upper and lower platens
- Sleek, modern, durable, easy to clean design

## DM-18 Additional Features

- New full color LCD touch screen controller with precise time and temperature controls

## CERTIFICATIONS

- ETL Electrical Safety
- ETL Sanitation
- CE Certified (upon request)

## OPTIONAL FEATURES

- Non-Stick PTFE coated upper & lower platens

## ACCESSORIES (Not Included)

- DXC-3 cart (one lower shelf)
- TXC-3 cart (with 6 rack rails)
- Cart mount kit
- Release agent

## CLEANING

It is recommended to wipe down with a moist towel - if needed, use a damp sponge with minimal soap and water and then dry off.

## TEMPERATURE RANGE

(DM-18 only) Off - 200°F upper platen



## DM-18 Single Heat

### DIMENSIONS (W,H,D)

**Width:** 18 1/2 inches

**Height:** 31 inches

(including upright handle)

**Depth:** 28 inches

**Weight:**

Press only 92 lbs

### ELECTRICAL

120 Volt / 60 Hz

1125 Watts

9.8 Amps

5-15P NEMA Plug

220 Volt / 60 Hz

1125 Watts

4.9 Amps

6-15P NEMA Plug

### SHIPPING DIMENSIONS

**Width:** 35 inches

**Height:** 23 inches

**Depth:** 20 inches

**Weight:** 98 lbs

## DM-18NH No Heat

### DIMENSIONS (W,H,D)

**Width:** 18 1/2 inches

**Height:** 31 inches

(including upright handle)

**Depth:** 28 inches

**Weight:**

Press only 90 lbs

### ELECTRICAL

None

### SHIPPING DIMENSIONS

**Width:** 35 inches

**Height:** 23 inches

**Depth:** 20 inches

**Weight:** 95 lbs

HIX® Corporation recommends all equipment is installed with surge protection & in a climate controlled environment for best results.



**HIX Corporation Food Division**

Product improvement may require specifications to change without notice

doughxpress.com

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CE Certified equipment must be requested and requires a lead time to build.

