

DOUGH XPRESS

Manual Dough Press

The DMS series dough presses are perfect for low to medium production volumes (75-100/hr.). Fast and simple to operate, mess free (no flour needed) alternative compared to the alternative of sheeting/rolling and hand tossing your dough. These dough presses are an easy, affordable way to improve your production time, as well as your finished product.

The DMS-18 is an economic manual swing away design with an upper heated platen. Perfect for pizza production, this press prevents dough from sticking to the upper platen and enables pressing thinner product.

The DMS-2-18 is an economic manual swing away dual-heat dough press. These versatile dough presses can be used for pressing either pizza or tortilla dough. doughXpress® recommends pairing this press with a doughXpress® tortilla warmer to complete your tortilla production line.



DMS-18
(single heat)



DMS-2-18
(dual heat)

DMS Series

(Single Heat & Dual Heat)

- 18" diameter platen allows for making variable sizes & thickness.
- Speed up production.
- Enables pressing thinner products.
- Helps keep dough from shrinking.

HEATED PLATENS

- Aids dough flow.
- Allows dough to be pressed straight from refrigeration unit.
- Aids in pressing sticky dough.
- Helps activate yeast for faster proofing if desired.

VARIABLE THICKNESS CONTROL

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

LABOR

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

DMS-18 SINGLE HEAT

- Prevents dough from sticking.

TORTILLA PRESSING TIPS

- Recommended Time: 1-3 seconds
- Recommended Temp: 250 - 300°F

FINISHED PRODUCT

- For best results, we recommend initial grill off of tortillas on heated press and finish on a doughXpress® Tortilla Warmer.

DMS-2-18 DUAL HEAT

- Perfect for pressing out tortillas
- Par-bake pizza crusts

PIZZA PRODUCTION

- Depends on the desired size:
 - 9" to 18" = 75-100/hr
 - 7" to 9" = 150-200/hr

PIZZA PRESSING TIPS

- Recommended Time: 2-8 seconds
- Recommended Temp: 110° - 150°F

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
- Analog temperature control
- Variable thickness adjustment
- Swing away design for easy loading & unloading of dough
- Flattens dough balls into pizzas up to 18" in diameter
- Aluminum upper and lower platens
- Sleek, modern, durable, easy to clean design
- Upper platen leveling adjustment

CERTIFICATIONS

- ETL Electrical Safety
- ETL Sanitation

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
- Lower platen mold rings (10", 12", 14") - Recommended for DMS-2-18

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

Off - 400°F (204°C)



DMS-18 Single Heat

DIMENSIONS (W,H,D)

Width: 18 1/2 inches

Height: 30 inches

(including upright handle)

Depth: 28 inches

Weight:

Press only 140 lbs

ELECTRICAL

120 Volt / 60 Hz

1150 Watts

10 Amps

5-15P NEMA Plug

240 Volt / 60 Hz

1150 Watts

5 Amps

6-15P NEMA Plug

SHIPPING DIMENSIONS

Width: 33 inches

Height: 23 inches

Depth: 25 inches

Weight: 146 lbs

DMS-2-18 Dual Heat

DIMENSIONS (W,H,D)

Width: 18 1/2 inches

Height: 30 inches

(including upright handle)

Depth: 28 inches

Weight:

Press only 140 lbs

ELECTRICAL

240 Volt / 60 Hz

3100 Watts

14.5 Amps

6-20P NEMA Plug

SHIPPING DIMENSIONS

Width: 33 inches

Height: 23 inches

Depth: 25 inches

Weight: 145 lbs

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

Dough Rings (lower platen molds) From 10" - 14" finished pizza sizes. No tools.



HIX Corporation Food Division

Product improvement may require specifications to change without notice

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