

Commercial Single Heat Press

The DX series commercial single-heat dough presses are the perfect choice for medium to high production volumes. These presses are designed and engineered with production speed, efficiency, consistency, and of course, safety in mind. The DX series is a swing away design with an upper heated platen. The lower platen is compatible with our interchangeable platens which are perfect for all sizes of pizza crusts. All of our products are easy to use and do not require any degree of skill or extensive training to operate. These dough presses are an easy, affordable way to improve your production time, as well as your finished product.



DXA-W



DXE-SS



DXM-SS

All models available in
Stainless and White

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

PRODUCTION

- 18" diameter platen allows for making variable crust sizes and thickness
- Depends on the desired size of the pizza/tortilla:
 - 9" to 18" = 150-200/hr
 - 7" to 9" = 300-400/hr
 - 6" or under = 600-800/hr

PRECISE 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.

PRESSING TIPS

- Recommended Time:
2-8 seconds
- Recommended Temperature:
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

- Heavy duty stainless steel or powder coated white finish
- New full color LCD touch screen controller with precise time and temperature controls
- Thickness adjustment
- Includes 18" flat lower platen easily interchangeable with other sizes
- Bottom swing out design for saving space and ease of use
- 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

- CE (Air models only)
- ETL Electrical Safety
- ETL Sanitation

OPTIONAL FEATURES

- Non-Stick PTFE coated upper & lower platens

ACCESSORIES (Not Included)

- Air compressor (for Air models)
- Air compressor cart
- Equipment carts (also with racks)
- Interchangeable lower platen molds with finished pizza edge (8", 10", 12", 14", 16", 17")
- Interchangeable platen storage rack

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 - 200°F (93°C) upper & lower platens



DXA

AIR

(compressor required)

100-130 PSI Inlet, 1 CFM
See Compressor Specifications

(separate)

DIMENSIONS (W,H,D)

Width: 21 1/2 inches

Height: 26 1/2 inches

Depth: 25 inches

Weight:

Press only 217 lbs

ELECTRICAL

120 Volt / 60 Hz

1150 Watts

9.4 Amps

5-15P NEMA Plug

SHIPPING

DIMENSIONS

Width: 40 inches

Height: 33 inches

Depth: 30 inches

Weight: 240 lbs

DXE

Electromechanical

DIMENSIONS (W,H,D)

Width: 21 1/2 inches

Height: 26 1/2 inches

Depth: 25 inches

Weight:

Press only 217 lbs

ELECTRICAL

120 Volt / 60 Hz

1320 Watts

11 Amps

5-15P NEMA Plug

SHIPPING

DIMENSIONS

Width: 40 inches

Height: 33 inches

Depth: 30 inches

Weight: 240 lbs

DXM

Manual

DIMENSIONS (W,H,D)

Width: 26 inches

Height: 36 inches

(including upright handle)

Depth: 29 inches

(including closed handle)

Weight:

Press only 175 lbs

ELECTRICAL

120 Volt / 60 Hz

1150 Watts

9.4 Amps

5-15P NEMA Plug

SHIPPING

DIMENSIONS

Width: 40 inches

Height: 33 inches

Depth: 30 inches

Weight: 205 lbs

Interchangeable lower platen molds. From 8" - 17" finished pizza sizes with edge.



doughXpress

HIX® Corporation Food Division

Product improvement may require specifications to change without notice



doughxpress.com

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