doughXpress



DIMENSIONS

Width: 18 3/16 inches, 46.2 centimeters Height: 25-1/8 inches, 63.8 centimeters Depth: 24-11/16 inches, 62.7 centimeters

WEIGHT

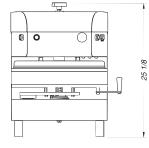
Press Only: 175 lbs. Shipping: 225 lbs

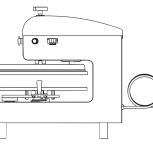
ELECTRICAL

120 Volt / 60 Hz 1200 Watts 10 Amps Standard 5-15P NEMA Plug

TEMPERATURE RANGE

OFF - 200°F, 93.3°C upper platen





Electromechanical Pizza Press The DXE-SS electromechanical stainless steel model automatically presses dough balls up to an 18" pizza without the use of hydraulics or accessory air com-

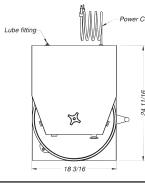
DXE-SS

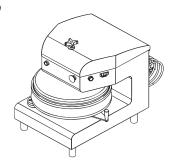
pizza without the use of hydraulics or accessory air compressor which saves you valuable space for enhanced efficiency. The DXE-SS has easy-to-use controls that require virtually no training. Set the time, temperature, and thickness and it will give you consistent results every time.

FEATURES INCLUDE:

Model No.

- Digital time and temperature controls.
- Infinite range thickness adjustment.
- Swing-out design for easy placement of dough.
- Presses dough balls into pizzas up to 18" in diameter.
- Illuminated power On/Off button.
- Two start buttons for hands clear operation.
- · Easy to clean stainless steel.
- Optional non-stick coated upper and lower platens.
- Emergency stop button.
- Optional carts with stainless steel top, shelf, and locking wheels available.
- Stainless steel exterior, Type 304 With #4 polished finish.
- NSF listed.







doughXpress HIX Corporation Food Division Product improvement may require us to change specifications without notice. Revised April 2009

DOUGHXPRESS

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