

Manual Dough Press

The DMS-2-18 is an economic dual-heat dough press with versatility in that it can be used with dual-heat or no heat making it the perfect choice for all types of products. This manual dough press is ideal for low to medium production volumes (75-100/hr). It is a fast, safe, simple, mess free (no flour needed) alternative to hand tossing or sheeting/rolling your pizza dough. Dough presses are an easy, affordable way to improve your production time, as well as your finished product. The DMS-2-18 is a swing away design with dual heated platen.

Dual Heated Platens:

Pizza/Tortilla Dough

- 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 back

Pizza Dough

- enables pressing thinner products
- aids in pressing sticky dough
- helps activate yeast for faster proofing if desired

Tortilla Dough

- initial grill off for tortillas

Variable Thickness Control

- makes it possible to achieve desired thickness and ensures consistent thickness at the same dough ball weight

Production:

- 18" platen allows for making variable crust sizes and thickness up to 18 inches – the size of the crust is determined by the weight of the dough ball and the thickness setting.
- depends on the desired size of the crust...9" to 18" = 75-100/hr, 7" to 9" = 150-200/hr, 6" or under = 300-400/hr

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



Labor:

- presses require no skilled labor
- presses are safe and have no age requirements unlike sheeters/rollers

Use:

- DMS-2-18 is easy to use... prepare dough balls, set temp/thickness, place dough ball in center of lower platen, and press the dough.

Pressing Tips:

Tortilla Dough (Pre-Grill)

- Recommended Time: 1-3 seconds
- Recommended Temperature: 275°-300°

Par Bake Pizza Dough

- Recommended Time: Depends on percent par bake desired
- Recommended Temperature: 250°-350°

Fresh Pizza Dough

- Recommended Time: Warm dough, moderate to high yeast...2 seconds
Cold dough, moderate yeast...4-6 seconds
Cold dough, small amount of yeast...8 seconds
- Recommended Temperature: Warm dough...110°F, Cold dough...150°F



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Product improvement may require us to change specifications without notice.

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DOUGHXPRESS

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Model No.

Manual Dough Press

DMS-2-18

Features Include:

- calibrated temperature control
- full range thickness adjustment from paper thin to 7/8"
- heat indicating light that turns off when set temperature is reached
- flattens dough balls into pizzas up to 18" in diameter
- powder coated white finish with aluminum upper and lower platens

Optional Features:

- Non-stick PTFE coated upper and lower platens

Recommended Cleaning Instructions:

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

DIMENSIONS

Width: 18 1/2 inches, 46.99 centimeters

Height: 20 1/2 inches, 52.07 centimeters

Depth: 22 1/2 inches, 57.15 centimeters

WEIGHT

Press Only: 114 lbs, 51.71 Kg

Shipping: 134 lbs, 60.78 Kg

ELECTRICAL

240 Volt

3100 Watts

14.5 Amps

6-20P NEMA Plug

TEMPERATURE RANGE

Off-400°F, 204°C upper & lower platens

Easy As...

1.



After allowing upper platen to reach desired temperature, place pre-portioned ball of dough in center of platen.

2.



After setting time and desired thickness, swing upper platen over dough ball and pull down the handle until it locks into position. Using both hands, pull up the handle.

3.



Remove your crust from the platen and place on screen, disc, or pan (top of crust on press becomes bottom). Now you are ready for make-up and baking.



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