

Dutchess

Bakers' Machinery Company, Inc.

A subsidiary of Superior-Lidgerwood-Mundy Corp.

*A United States of America Manufacturer
Since 1886*

Item No. _____

DUT/DMS-2-18

MANUAL DOUGH PRESS

(Pizza and Tortillas)

Manually Operated Dough Press

Features Include:

- o Large 18" Round aluminum Platens.
- o Full range thickness from paper thin to 7/8".
- o Heated upper and lower platens Off to 450°F, 232°C or use it without heat for cold pressing.
- o Calibrated temperature control.
- o Top platen swings to the side for easy dough removal.
- o Illuminated power On/Off Button.
- o Heat indicating light turns off when set temperature is reached.
- o Optional non-stick Xylan coated platens.
- o 240v/60hz/1ph, 3100 watts, 14.5 amps.
- o White Powder Coat finish.
- o ETL Certified to UL & NSF standards.
- o Minimal training required.
- o Par-bake Tortillas or Pizza dough.
- o Warm or cold press Pizza dough.
- o From 75 up to 150 pizza skins per hour.
- o 1000 or more Tortillas per hour.
- o Safe - No minimum age requirements.

The Model DUT/DMS-2-18 manual Dough Press is the most efficient, durable and easy machine to press Pizza or Tortilla dough. With the large 18" heated platens you can press pizza skins or tortillas in seconds. Pizza dough can be cold or warm pressed depending on your specific needs. The lightweight top platen easily swings to the side to allow quick loading and unloading of product.



Available Through:

ASSOCIATE MEMBER
MAFSI
Manufacturers' Agents for
the Food Service Industry

Dutchess Bakers' Machinery Co.
302 Grand Avenue, PO Box 39
Superior, WI 54880

ISO 9001:2015 COMPLIANT

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MODEL DUT/DMS-2-18

Manually Operated Dough Press (Heated Upper & Lower Platens)

EASY AS:

- 1) Allow upper Platen to reach your desired temperature (250°-300° for tortillas) or (110° for warm - 150° for cold pizza dough), place dough ball on the center of the bottom Platen for pizza or space out for up to 3 tortillas at a time.
- 2) After setting the desired thickness setting, swing the top Platen over the dough ball and pull down on the handle until it locks into position. After a few seconds (1-3 seconds for tortillas or 4-8 seconds for pizza), using both hands, pull up on the handle.
- 3) Swing Upper Platen to the side, remove product from the Platen and repeat process.

CLEANING:

Wipe down with a moist towel. If needed, use a mild soap and water, then dry off. **DO NOT USE ABRASIVES OR METAL INSTRUMENTS.**

Machine Dimensions:

Width: 18-3/8" (46.67 cm) **Depth:** 28" (71.12 cm) **Height:** 20" (50.8 cm)

Shipping Wt.: 134 lbs **Net Wt.:** 114 lbs

Shipping Class: 85 **FOB:** Pittsburg, KS 66762

Electrical:

220v/60hz/1-phase - 3100 watts, 14.5 amps - 6-20P NEMA Plug

Manually Operated Dough Press *(Upper & Lower Heated Platens)*

Can be used with Platens heated, or no heat for cold press method.

Platens can be heated to 450°F, 232°C

Standard: White Powder Coat Finish

Options: PTFE coated non-stick Platens.

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