

# Dutchess

*Bakers' Machinery Company, Inc.*

*A subsidiary of Superior-Lidgerwood-Mundy Corp.*

*A United States of America Manufacturer  
Since 1886*

Item No. \_\_\_\_\_

## **DUT/DXE-SS DUT/DXE-WH**

ELECTRO-MECHANICAL PIZZA PRESS

### **Auto Electric Operated Pizza Press**

#### **Features Include:**

- o Large 18" Round Platens.
- o Heated upper platen from Off to 200° F
- o Easy-to-use digital temperature readout with countdown timer - resets after platen raises.
- o Bottom platen swings out saving space and easier to use than top swinging models.
- o Illuminated power On/Off Buttons.
- o Two start buttons for hands free operation.
- o Emergency stop button.
- o Sleek, Modern, Durable and easy to clean all Stainless Steel design.
- o Also available in white powder coat finish. (Model DUT/DXE-WH)
- o Optional non-stick coated platens.
- o 120 volt, 1200 watts, 10 amps.
- o 18 3/16"w x 25 1/8"h x 24 11/16"d
- o NSF Listed
- o ETL Listed
- o ETL Canadian Standard

The Model DUT/DXE-SS electric stainless steel Pizza Press is the most efficient, durable and easiest way to press Pizza dough. With the large 18" heated top platen you can warm press, cold press pizza crust in seconds. The lightweight bottom platen easily swings out to allow you to quickly load and unload product.

Recommended cleaning: Wipe down with moist towel. If needed use a mild soap and water.



Model shown DUT/DXE-SS

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

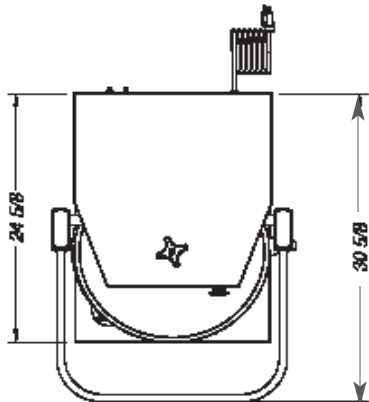
**ISO 9000:2001 COMPLIANT**

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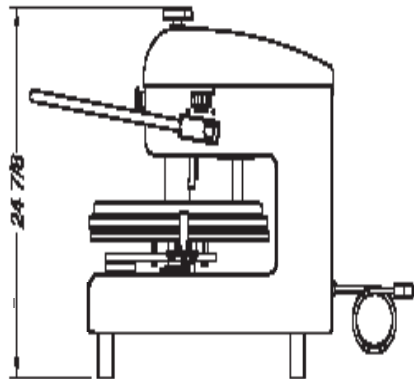
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# MODEL DUT/DXE-SS & DUT/DXE-WH

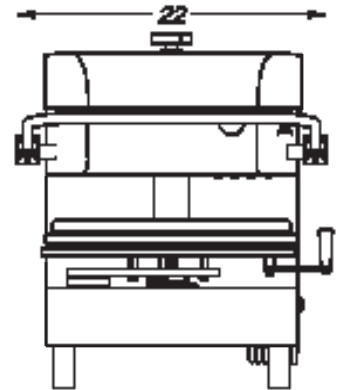
*Manually Operated Dough Press*



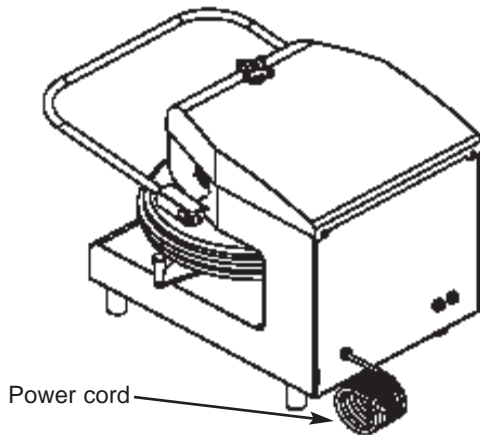
Top View



Right Side View



Front View



## Electrical:

120v/60hz/1-Phase

900 Watts

10 Amps

220v/60hz/1-Phase

900 Watts

5 Amps

Standard Grounded NEMA Plug

Digital Temperature Control

## Machine Dimensions:

**Width:** 22" (55.9 cm) **Depth:** 30-5/8" (77.7 cm) **Height:** 24-7/8" (63.2 cm)

**Shipping Wt.:** 221 lbs **Net Wt.:** 171 lbs

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

**Shipping Dimensions:** 34"w x 24"d x 32"h (86.36 cm x 60.96 cm x 81.28 cm)

## Manually Operated Dough Press

*Top Platen can be heated or used without heat for cold press method.*

*Platen can be heated to 450°F*

**Standard:** Stainless Steel, Type 304 with #4 Polished Finish

**Options:** White Powder Coat Finish (Model DUT/DXE-WH)

Xylan coated non-stick Platens

**Dutchess Bakers' Machinery Company Inc., 302 Grand Avenue, Superior, WI 54880-0039**

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