

# Dutchess

*Bakers' Machinery Company, Inc.*

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

*A United States of America Manufacturer Since 1886*

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

## DUT/DXP-PB-2-8

### MANUAL DOUGH PRESS

*(Par-Bake & Form Press 8" Personal Pizza)*

### Manually Operated Dough Press

#### Features Include:

- o 8" Round aluminum Platens.
- o Xylan coated upper & lower platens.
- o Heated upper and lower platens pre-set to 430°F, (221°C).
- o Electronic timer - Variable from 0-60 seconds.
- o Bottom platen swings out for easy dough removal.
- o On/Off Switch.
- o Heat indicating pilot light turns off when temperature is reached.
- o 208-240v/50-60hz/1ph, 2800 watts, 11.7 amps. NEMA 6-15P Plug.
- o 120v/50-60hz/1ph, 1750 watts, 14.5 amps Standard NEMA 5-15P Plug
- o Compact size fits almost anywhere.
- o White Powder Coat finish.
- o ETL Certified to UL & NSF standards.
- o Minimal training required.
- o Par-bake Pizza dough in 45-60 seconds.
- o From 75 up to 150 pizza skins per hour.
- o 60 or more par-baked crusts per hour.
- o Safe - No minimum age requirements.

The Model DUT/DXP-PB-2-8 manual Pizza Dough Press is the most efficient, durable and easy machine to Press, Form and Parbake personal size pizza dough. With 8" heated platens you can press 8" pizza shells with a rim in seconds to a light crispy brown. Press straight from the refrigerator. The lightweight bottom platen swings out to allow quick loading and unloading of product. Par-bakes shells hold for hours refrigerated or can be frozen for longer shelf life.



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**

Toll Free: 800-777-4498  
Phone: 715-394-4444  
Fax: 715-394-2406  
sales@dutchessbakers.com  
www.dutchessbakers.com

© 2018 Dutchess Bakers Machinery Company

# MODEL DUT/DXP-PB-2-18

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

## **EASY AS 1 - 2 - 3**

- 1) Allow upper Platen to reach the pre-set temperature (430°), then place a 5oz dough ball (approximate) on the center of the bottom Platen.
- 2) Swing the bottom Platen in and pull down on the handle until it locks into position. After a pre-set number of seconds (45-60) the timer will sound.
- 3) Lift handle up, Swing Bottom Platen out, 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:** 11-9/16" (29.37 cm) **Depth:** 14.5" (36.83 cm) **Height:** 20-21/32" (52.47 cm)

**Shipping Wt.:** 65 lbs. **Net Wt.:** 58 lbs.

**FOB:** Pittsburg, KS 66762 - Ships by Fed-Ex or UPS

### **Electrical:**

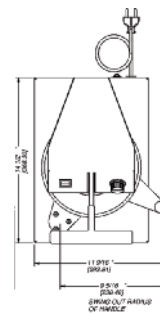
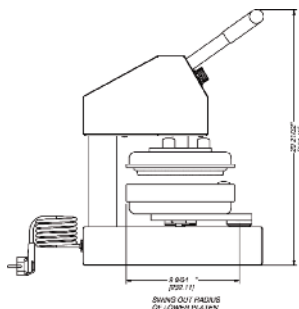
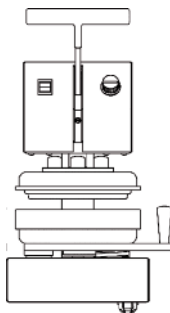
208-240v/50-60hz/1-phase - 2800 watts, 11.7 amps - 6-15P NEMA Plug

110-120v/50-60hz/1-phase - 1750 watts, 14.5 amps - Standard NEMA 5-15P Plug

**Standard:** White Powder Coat Finish.

PTFE coated non-stick Platens.

**Manually Operated Dough Press:** *Heated Upper & Lower Platens to a pre-set 430°F, 221°C*



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

Toll Free: 800-777-4498 ~ Ph: 715-394-4444 ~ Fax: 715-394-2406

sales@dutchessbakers.com ~ www.dutchessbakers.com