

# Dutchess

*Bakers' Machinery Company, Inc.*

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

*A United States of America Manufacturer  
Since 1886*

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

## DUT/DMS-18

### MANUAL PIZZA DOUGH PRESS

#### Manually Operated Dough Press

##### Features Include:

- o Large 18" Round aluminum Platens.
- o Full range thickness from paper thin to 7/8"
- o Heated top platen off to 200°F, 93°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 coated platens.
- o 120v/50/60hz, 1150 watts, 10 amps.
- o 220v/50/60hz, 1150 watts, 5 amps.
- o White Powder Coat finish.
- o 18-3/8" wide x 20" high x 28" deep.
- o ETL Certified to UL & NSF

The Model DUT/DMS-18 manual Pizza Press is the most efficient, durable and easy machine to press Pizza dough. With the large 18" top heated platen you can press pizza skins 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.

Pressing keeps the air in your dough whereas dough rollers squeeze the air out. Pressed dough is consistent in size and thickness compared to hand tossed. Very minimal training is required to get quality and consistency every time.



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**

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

# MODEL DUT/DMS-18

*Manually Operated Dough Press (Top Heated Platen)*

## EASY AS:

- 1) Allow upper Platen to reach your desired temperature, place pre-portioned dough ball in the center of the bottom Platen.
- 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, using both hands, pull up on the handle.
- 3) Remove your crust from the Platen and place on a screen, disc or pan. (top of crust on press becomes the bottom) You are now ready for make-up and baking.

## 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.:** 155 lbs **Net Wt.:** 140 lbs

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

**Can ship via Fed-Ex or UPS**

120v/50/60hz/1-phase - 1150 watts, 10 amps - Standard 5-15P Nema Plug

220v/50/60hz/1-phase - 1150 watts, 5 amps - 6-15P NEMA Plug

### **Manually Operated Dough Press** *(Top Heated Platen)*

*Can be used with top Platen heated, or no heat for cold press method.*

*Platen can be heated to 200°F, 93°C*

**Standard:** White Powder Coat Finish

**Options:** PTFE coated non-stick Platens.

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

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