

Dutchess

Bakers' Machinery Company, Inc.

A subsidiary of Superior-Lidgerwood-Mundy Corp.

*A United States of America Manufacturer
Since 1886*

Item No. _____

DUT/DXM-SS DUT/DXM-WH MANUAL PIZZA PRESS

Manually Operated Pizza Press

Features Include:

- o Large 18" Round Platens.
- o Heated top platen to 200°F or use it without heat for cold pressing.
- o Easy-to-use digital temperature readout.
- o Bottom platen swings out saving space and easier to use than top swinging models.
- o Illuminated power On/Off Buttons.
- o Sleek, Modern, Durable and easy to clean all Stainless Steel design.
- o Also available in white powder coat finish. Model DUT/DXM-WH
- o Optional non-stick coated upper & lower platens.
- o Easy to use Cam over-lock linkage reduces operator fatigue.
- o 120 volt, 900 watts, 10 amps.
- o 22-1/2" wide x 31-3/8" high x 37-7/8" deep.
- o ETL Listed
- o CE Listed

The Model DUT/DXM-SS manual 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 or par bake pizza crust in seconds. The lightweight bottom platen easily swings out to allow you to quickly load and unload product. The Cam over-lock linkage eliminates the need to develop a "touch" in order to press dough to a uniform diameter and thickness.



Model shown: DUT/DXM-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

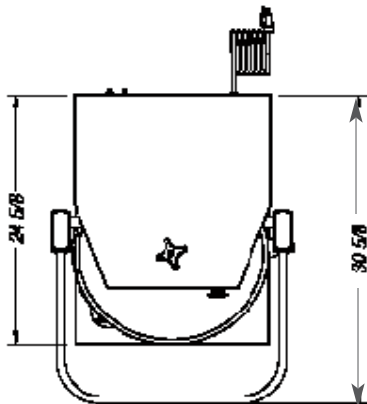
ISO 9001:2015 COMPLIANT

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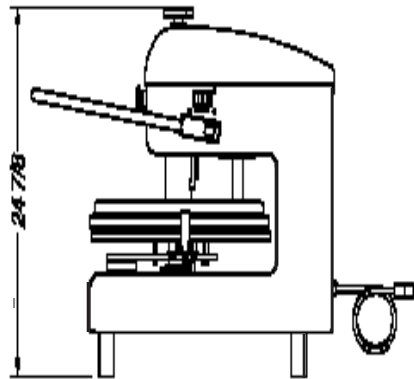
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MODEL DUT/DXM-SS & DUT/DXM-WH

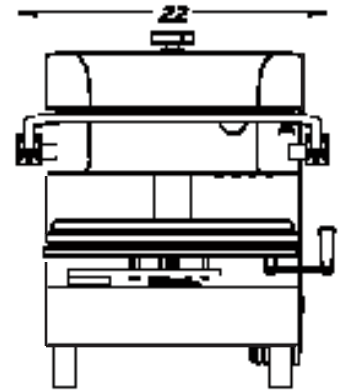
Manually Operated Dough Press



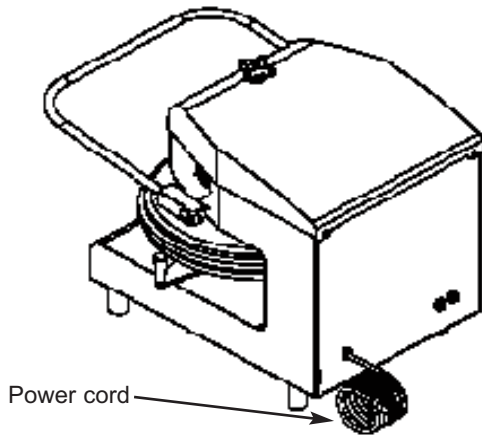
Top View



Right Side View



Front View



Power cord

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 200°F

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

Options: White Powder Coat finish (Model DUT/DXM-WH)

Xylan coated non-stick Platens

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

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