

OPERATOR'S MANUAL

DMS SERIES

DMS-18 & DMS-2-18 Pizza & Tortilla Presses



DMS-18



DMS-2-18



For Customer Service:

Call 1-800-835-0606 or Visit hixcorp.com



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BEFORE warranty repair you MUST get Prior Authorization



Intertek



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RECEIVING & SETUP

PLATEN SURFACE

Slight surface imperfections are a normal part of the aluminum casting process for the platens on your press. These are not considered a defect and do not affect the functionality of the machine in any way.

SHIPPING OR RETURNS

NOTE *Save all of your shipping/packing material. Do not risk costly shipping damage, ship only in original box.*

1. Fasten machine to plywood shipping base with bolts provided.
2. Tie or tape handle securely to base.
3. Place in original box, and put side liner and top liner in place. Fold flaps and seal the box. (Additional bottom boards, box and liners may be obtained from your supplier for a normal cost.)

UNPACKING

Remember to save all packing material - including box, liner and board. You may need these for shipping your machine or if a repair is necessary in the future.

INSPECTION

Inspect your machine for hidden shipping damage. Contact the delivery company immediately, should you find damage.

INSTALLATION

1. Lift press from skid and place on cart, if you purchased one with the press. Align legs with holes on top of cart and bolts (supplied) fasten to cart. You will need a 9/16 wrench.

CAUTION: Heavy lifting can cause injury. We recommend two person lifting or use of a mechanical aid when handling this press. Remember to always maintain natural curves of back and bend knees to lift.

2. Plug the cord of the press into a correctly grounded electrical outlet. The correct voltage is indicated on the identification tag of the press.

NOTE: Upon receiving your new equipment, some debris or residue may be present on the aluminum platen(s). Clean the platens per the instructions provided prior to first use.

3. Remove wrap from handle and platens

WARNING: Do not use an extension cord to supply power to your press.

This machine is designed in accordance with the NSF/ANSI standard for sanitation to be sealed to the counter top to prevent the harborage of vermin and the accumulation of dirt and debris. To comply with this standard the end customer must seal around the perimeter of the base of the machine to the counter top with a food grade RTV silicone sealant that is certified to the NSF/ANSI 51 standard such as Dow Corning #732 Multipurpose Sealant.

OPERATION

PRESSING DOUGH

Your dough press is designed for easy use and operation to reliably press dough balls. Thickness, shape, and size are directly related to your dough ball, its shape, the temperature of the dough, the recipe of your dough, the type of lubricating food oil, as well as the settings of your machine. You should experiment with the following for the results you want.

CAUTION: Excessive pressure can cause structural damage, voiding the machine warranty!

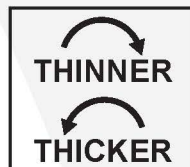
1. Depress the power button located on the front of the press housing. Power light should come on
2. Set the desired temperature using the temperature control knob located on the top of the upper platen. Generally 110°-130°F for room temperature dough and 140°-150°F when using refrigerated dough. While the machine is heating, the heat indicating light will cycle on and off. Once the machine has reached the desired temperature, the heat indicating light will remain on.

WARNING: Never attempt to press frozen dough. Personal injury and damage to your machine could result!

NOTE: This symbol represents “Hot Surfaces”



3. With the press in the open position, adjust the press to the desired thickness by turning the thickness control knob located at the top of the press. Thickness is reduced by turning the knob clockwise. Thickness is increased by turning it counterclockwise.



NOTE: Adjustments may be required from one product to another and will vary to achieve the desired result.

WARNING: Make all adjustments while press is open. Adjusting the thickness while under pressure will result in damage to the press.

Thickness knob



OPERATION

- Lightly lubricate the lower platen with olive oil, food/cooking oil or other food release lubricant when pressing pizza dough. Place corn tortilla dough balls between sheets of parchment paper.

TIP: Dough balls at room temperature give you the best results.

- Place your dough ball in the center of the lower platen and add a small amount of your oil to the top of the dough ball. **Do not add flour or dust with flour.**
- Pull down the handle all the way, applying pressure, until it stops.
- After the designated time has elapsed (generally, 3-10 seconds for room temperature dough) raise the handle all the way up to the open position.

CAUTION: Excessive pressure can cause structural damage, voiding the machine warranty!

- Remove your flattened dough and place on a screen or pan with the top side face down. You are now ready for final shaping, edging, and toppings. Tortillas can be moved to a tortilla warmer or skillet for finishing.
- Move on/off switch to "OFF" when finished using the press for the day. This will turn the power off to the entire machine.

DOUGH BALL WEIGHTS			
<i>Pizza Crust Size</i>	<i>Weight of the Dough Ball</i>	<i>Tortilla Crust Size</i>	<i>Weight of the Dough Ball</i>
6"	5-8 oz.	6"	1-1.5 oz.
8"	6-10 oz.	8"	1.5-2.5 oz.
10"	8-12 oz.	10"	2.5-3.25 oz.
12"	16-18 oz.	12"	3.25-3.75 oz.
14"	18-20 oz.	14"	4-4.5 oz.
16"	20-22 oz.	16"	4.5-5 oz.
18"	22-24 oz.	---	-----

DOUGH SHRINKAGE

Ways of Overcoming this Problem:

- Recipe** - What is the percentage of water content in the dough? What is the percentage of oil content in the dough?
- Mixing** - Mixing procedure, such as water temperature and mixing speed.
- Dough Preparation** - What is the time between mixing and pressing? How is the dough being stored?
- Pressing** - What is the temperature of the dough when pressing? What is the temperature of the press when pressing? How long is the dough being pressed?

FAQs

PIZZA DOUGH

Q: Why won't my dough press to size?

- Weight of the dough ball - not enough dough
- Temperature of the dough ball might be cold - higher temp/longer press time
 - Set to thick - change thickness setting

Q: When I press my dough it gets sticky? Why?

- Very wet dough - turn up temperature
- Platens are not clean - possible flour build up

Q: Why won't my dough press out even?

- Unlevel platens

Q: Why is my dough tearing when I press?

- Usually this is caused by under mixing the dough in the mixer - mix on slow speed for a minimum of 10 minutes
 - Cold or frozen particles in the dough

Q: What temperature should I be pressing the dough?

- Cold dough could vary from 130°F to 170°F
- Warm dough or room temperature dough 100°-110°F

Q: How long should I be pressing the dough?

- Warm dough 2-7 seconds
- Cold dough 5-10 seconds

Q: Will the heat kill the yeast?

- NO - yeast dies at 180°F for 2-minutes - The temperature we are pressing could range from 100°-170°F for a maximum pressing time of 10 seconds. This will not affect the yeast in the dough.

Q: Is 18" the only size crust I can get with this press?

- No - The weight of the dough ball and your thick & thin setting will determine the size of your crust. Different dough ball weights will determine the size of your crust.

Q: How do I get an edge with the press?

- Press out dough normally - (2) ways you can get an edge...
 - a. After pressing crust, form edge by hand
 - b. When saucing crust leave a 1/4" to 1/2" ring from the edge to let your oven bake the edge naturally for a nice handmade look.

FAQs

TORTILLA DOUGH

Q: Why won't my dough press to size?

- Weight of the dough ball - not enough dough
- Set to thick - change thickness setting
- Dirty or unclean platens

Q: Why won't my dough press out even?

- Dough ball placement
- Unlevel platens

Q: Why is my dough coming apart when I press it?

- Pressing too long with too much heat
- Not enough oil on dough ball
- Build up on platens

Q: What temperature should I be pressing at?

- 275° - 325°F

Q: How long should I be pressing the dough?

- 2 -3 seconds

Q: Can I press corn tortillas?

- Yes - but you need to use either parchment or baking paper...
 - a. Place paper down on the platen
 - b. Place dough ball(s) on paper
 - c. Place another sheet of paper on top of dough ball(s)
 - d. Press

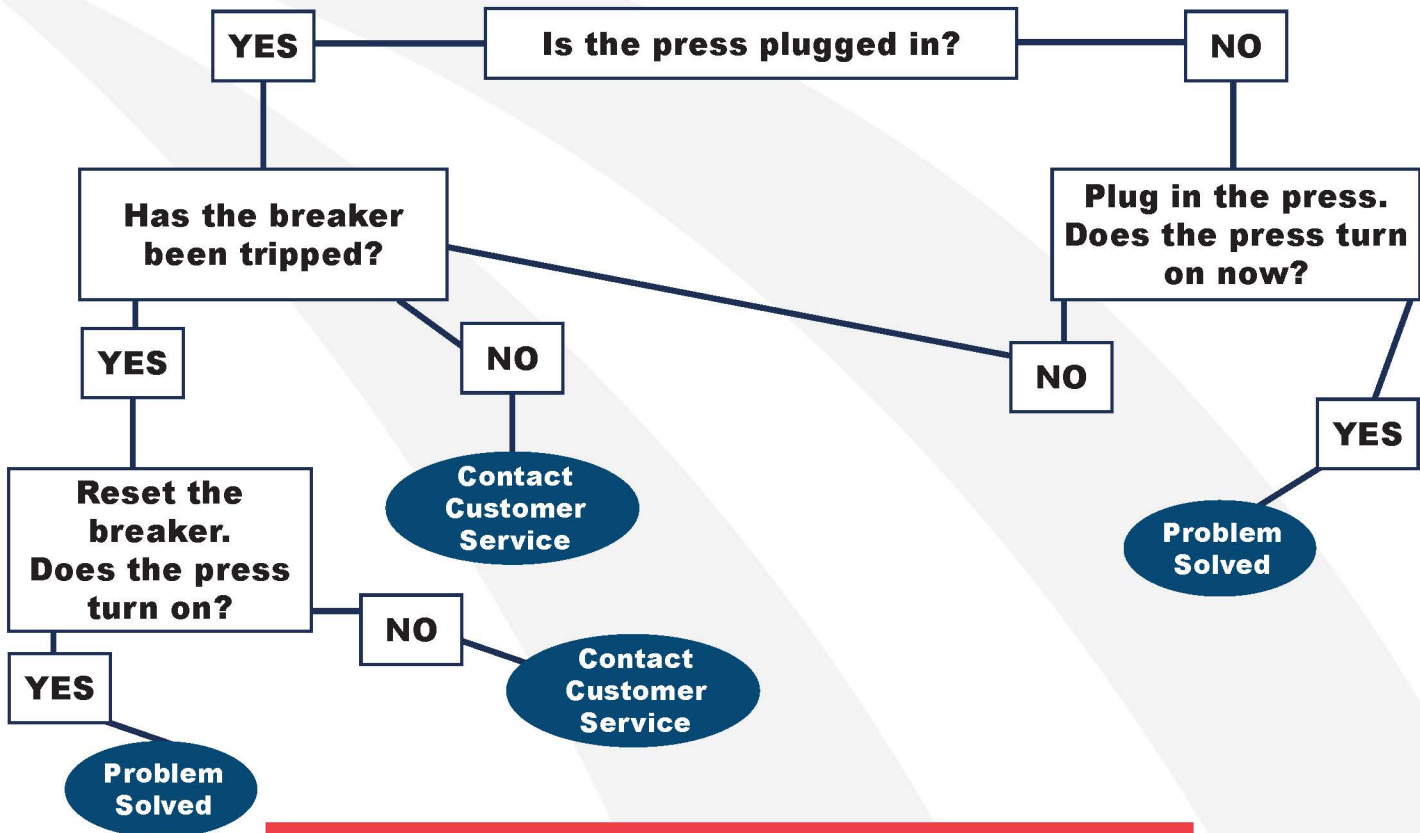
Q: Can I cook the tortillas on the press?

- Yes - cooking the tortillas on the press can be done in the following manner
 - a. Set press temperature 275° - 325°
 - b. Press dough ball(s) 2-3 second press
 - c. Lift handle and leave tortillas on lower platen for 1 - 1:30 min.
 - d. Turn tortillas over and leave on lower platen for 1 - 1:30 min. on second side.
 - e. Remove

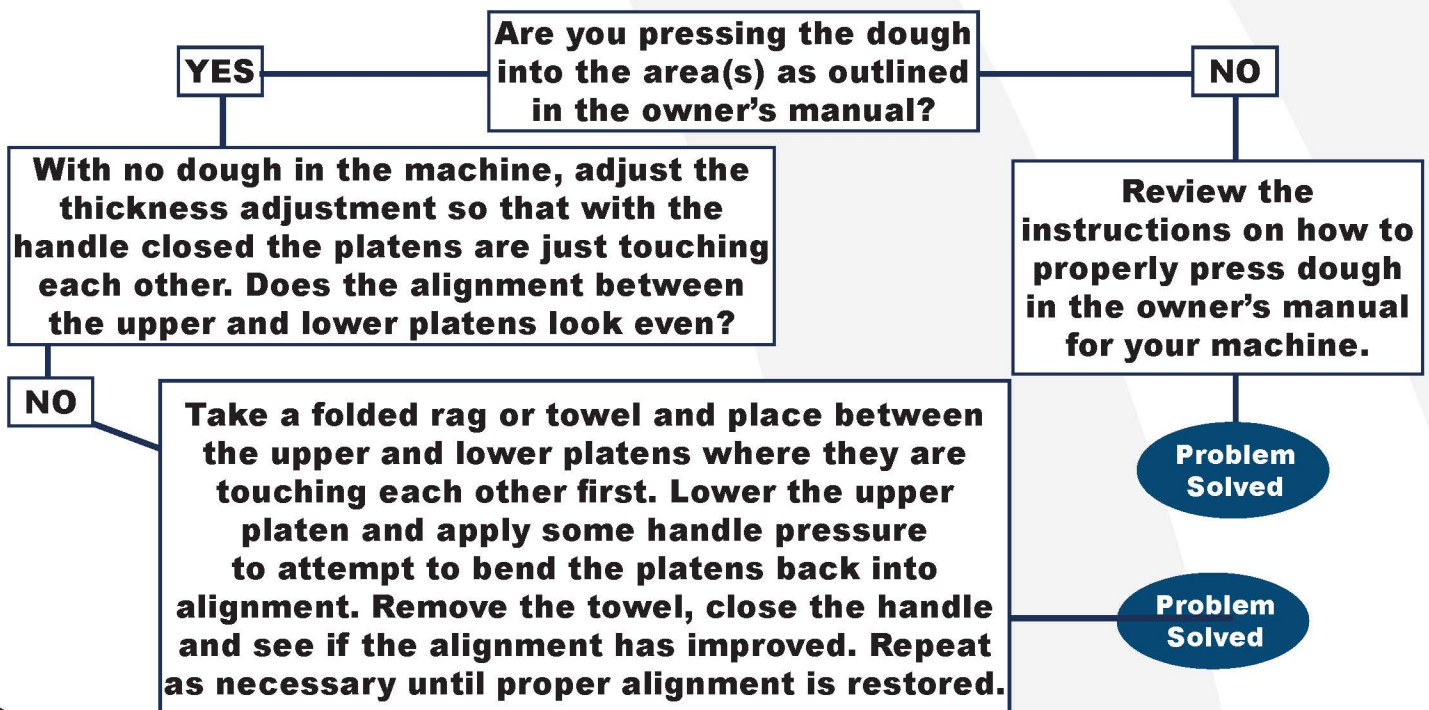
NOTE: For faster production and a better finished product, it is recommend to use a two step process using a tortilla press and tortilla warmer.

TROUBLESHOOTING

PRESS WON'T TURN ON



PRESS IS NOT PRESSING DOUGH ENOUGH



CLEANING & MAINTENANCE

WARNING: Before cleaning, performing maintenance or repairs make sure the machine is turned off and the machine is unplugged.

*****This appliance is not waterproof. Never spray or pour water or any other cleaning solution onto this appliance.*****

CLEANING ALUMINUM UNCOATED HEAT PLATEN(S)

1. Unplug the machine and allow it to cool.
2. Open the heat platen for easier access.
3. Dampen a nonmetallic scrubbing sponge with a mild soap or detergent to remove any excess material from the heat platen(s).
4. Wipe clean with a dry cloth.

CLEANING PTFE (XYLON) COATED PLATEN(S) (OPTIONAL FEATURE)

1. Unplug the machine and allow it to cool.
2. Open the heat platen for easier access.
3. Clean the PTFE coated platen with a mild soap and warm water applied with a soft cloth or sponge. Do not use steel wool, scrub sponges, kitchen or oven cleaners or any other kind of abrasive material. This will damage the coating.
4. Wipe clean and dry with a cloth.

CLEANING OUTSIDE SURFACES OF THE MACHINE

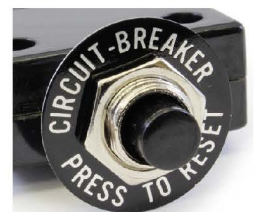
Use a mild soap and warm water applied with a soft cloth or sponge. Do not use steel wool, scrub sponges, kitchen or oven cleaners or other abrasives that will damage the painted surface.

LUBRICATION

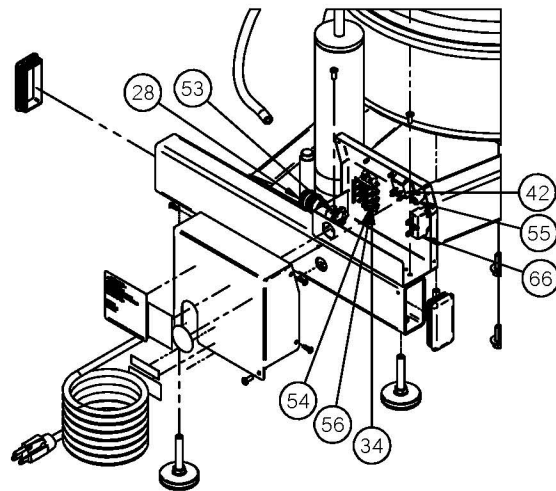
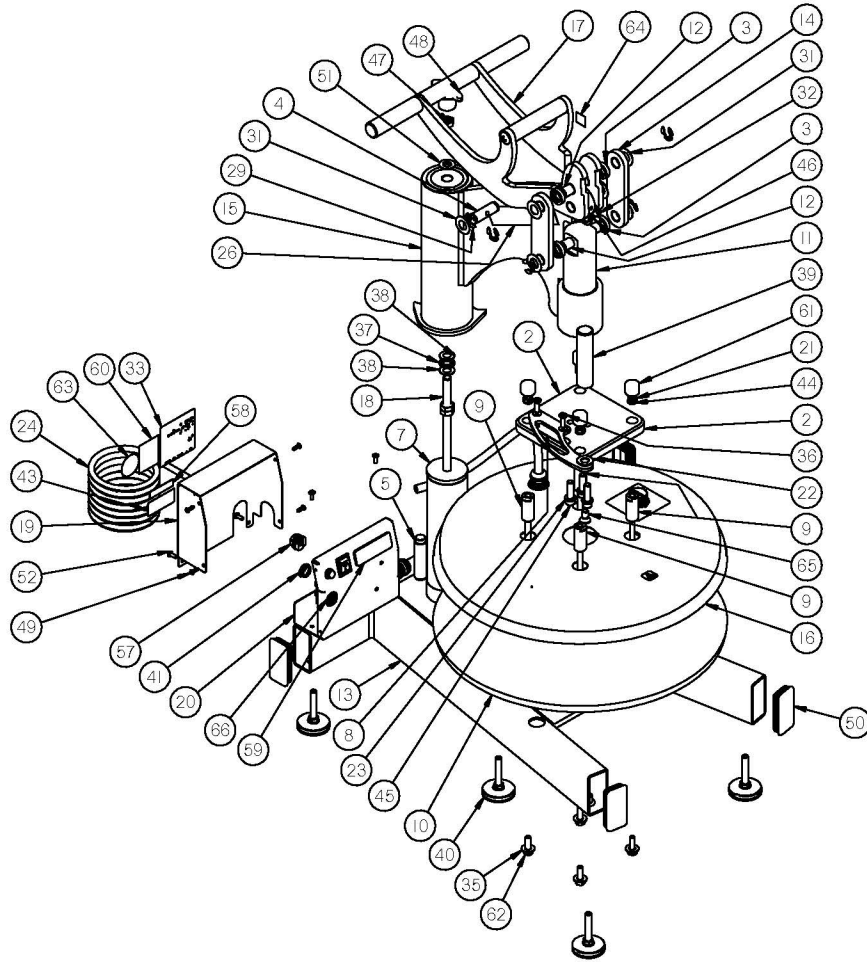
Your press requires lubrication every 15,000 cycles or every 6 months. Use NSF/NLGI2 rated food grade grease (such as Bel-Rey No-Tox #2 or equivalent). Lubricate all moving or hinged points.

CIRCUIT BREAKER RESETTING

Should the circuit breaker trip, simply allow the machine to cool for 2 minutes and then reset the circuit breaker by pressing the button back in to allow the machine to come back on. If the circuit breaker continues to trip, have an electrician diagnose the cause of the fault.



REPLACEMENT PARTS LIST (DMS-18 MODEL)

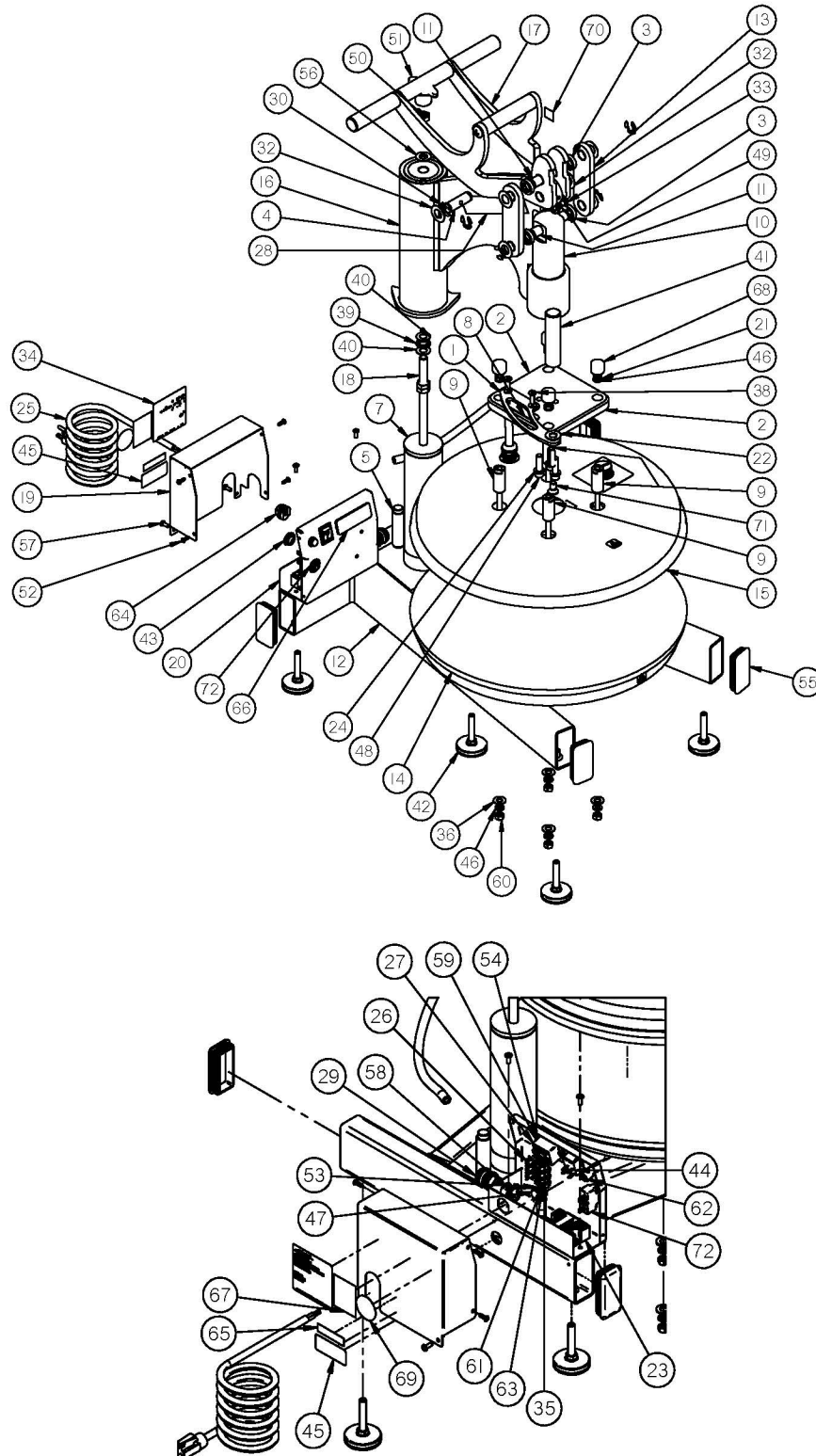


REPLACEMENT PARTS LIST

(DMS-18 MODEL)

ITEM#	PART#	TITLE	ITEM#	PART#	TITLE
1*	9863230	HANDLE BRACKET DMS-18D	55	14233	LAMP ID RED 120V 1/2" HOLE
2	9863229	PLATEN ADAPTER DMS-18D	56	13919	WASHER LOCK HEL SPR #4 ZP
3	9862317	LINK SPACER	57	13250	CORD GRIP HEYCO 1557 RDD201
4	9862316	LINK PIN SHORT	58	11434	DECAL, FOR SERVICE 2 X .5
5	9862313	DMS-18 PIVOT STOP SLEEVE	59	11431	DECAL, DOUGHXPRESS DOMED 3 X 1
6*	9861174	DMS-X SERIES PACKAGING	60	10963	DECAL, QR CODE DXP
7	9861166	DEBRIS CATCH	61	10870	CAP 0.687IDx0.625T BLK 475F
8	9861163	INSULATOR, HANDLE BRACKET	62	10769	BOLT 5/16-18x1.000
9	9861146	DMS-18 UPPER PLATEN JACK	63	10664	DECAL MADE IN USA
10	9861134	DMS-18 LOWER PLATEN	64	10550	DECAL THICK THIN
11	9861111	DMS-18 MAIN SHAFT	65	10430	SCREW FHSKT 3/8-16 X 0.750 SS
12	9861005	LINK PIN LONG	66	10347	CIRCUIT BKR 1-POLE PTR 15A ST
13	9860270	DMS-18 FRAME WELDMENT			
14	9860230	DMS-18 SHAFT LINKAGE ASSY			
15	9860102	DMS-18 MAIN ARM WELDMENT WITH STOP			
16	9860090	DMS-18 UPPER PLATEN 120 V LH			
17	9860082	ASSEMBLY, HANDLE DMS-18D			
18	9161130	20E/DMS-18 ADJ ROD ASSY			
19	9154042	TXM-15 CONTROL BOX COVER ANGLED			
20	9150050	TXM-15 CONTROL BOX ASSEMBLY			
21	87619	NUT 5/16-18 JAM			
22	8601262	WASHER FLT .406X1.00 HAYSITE			
23	79418	WASHER LOCK HEL SPR 3/8 ZP			
24	74609	CORDSET 120v 16/3 SJOW 5-15P			
25*	72231	TERM BD 601-3-KT37,38,39			
26	71011	M-DECAL DOUGHXPRESS			
27*	70968	WIRE KIT DMS-18 120V			
28	70966	CON CABLE GLAND MCG-1/2			
29	70913	RETAINING RING EXT 0.625 E			
30*	70912	MANUAL OWNERS DMS-18			
31	70883	WASHER FLT .640x1.188x.032 SS			
32	70870	DMS18 THIN WASHER			
33	70268	DECAL HIX I.D. 3" X 3" SILVER			
34	70128	WASHER FLT .125x0.313x.025 ZPS			
35	70009	WASHER FLT .406x0.813x.080 ZPS			
36	65811	SCREW FHSKT 1/4-20 X .875 SS			
37	63622	BEARING THRUST .500x0.937x.078			
38	63320	BEARING WSHR .500x0.937x.031			
39	6101013	DM 18 HANDLE OUTER			
40	59902	LEVELER 3/8-16x2-NS-NYLON			
41	40980	PLUG HOLE 3/4" STL NI PLATED			
42	37842	SWITCH ROCKER DPST POWER			
43	33605	DECAL, UNPLUG MACHINE			
44	30910	WASHER LOCK HEL SPR 5/16 ZP			
45	28159	SCREW CPSKT 3/8-16x1.250			
46	27144	SCREW SET 1/4-20x0.500 SS			
47	25151	NUT 1/2-20 JAM			
48	25143	KNOB PHENOLIC 1/2-20 4 ARM			
49	21482	SCREW TAP 8x0.500 PHPH			
50	16187	PLUG TUBE 1.5x3x.083-.134 BLK			
51	15547	WASHER FLT .531x1.000x.063 ZPS			
52	15339	SCREW MACHINE 10-24 X .500 PHPH			
53	14696	LOCKNUT 1/2" APPL BL50			
54	14524	SCREW MCH 4-40X0.250 PHPH			

REPLACEMENT PARTS LIST (DMS-2-18 MODEL)



REPLACEMENT PARTS LIST

(DMS-2-18MODEL)

ITEM#	PART#	TITLE	ITEM#	PART#	TITLE
1	9863230	HANDLE BRACKET DMS-18D	55	16187	PLUG TUBE 1.5x3x.083-.134 BLK
2	9863229	PLATEN ADAPTER DMS-18D	56	15547	WASHER FLT .531x1.000x.063 ZPS
3	9862317	LINK SPACER	57	15339	SCREW MACHINE 10-24 X .500 PHPH
4	9862316	LINK PIN SHORT	58	14696	LOCKNUT 1/2" APPL BL50
5	9862313	DMS-18 PIVOT STOP SLEEVE	59	14621	NUT 6-32 ZPS
6*	9861174	DMS-X SERIES PACKAGING	60	14605	NUT 5/16-18 ZPS
7	9861166	DEBRIS CATCH	61	14524	SCREW MCH 4-40X0.250 PHPH
8	9861163	INSULATOR, HANDLE BRACKET	62	14241	LAMP ID RED 220V 1/2" HOLE
9	9861146	DMS-18 UPPER PLATEN JACK	63	13919	WASHER LOCK HEL SPR #4 ZP
10	9861111	DMS-18 MAIN SHAFT	64	13250	CORD GRIP HEYCO 1557 RDD201
11	9861005	LINK PIN LONG	65	11434	DECAL, FOR SERVICE 2 X .5
12	9860270	DMS-18 FRAME WELDMENT	66	11431	DECAL, DOUGHXPRESS DOMED 3 X 1
13	9860230	DMS-18 SHAFT LINKAGE ASSY	67	10963	DECAL, QR CODE DXP
14	9860180	DMS-2-18 LOWER PLATEN	68	10870	CAP 0.687IDx0.625T BLK 475F
15	9860170	DMS-2-18 UPPER PLATEN ASSY	69	10664	DECAL MADE IN USA
16	9860102	DMS-18 MAIN ARM WELDMENT WITH STOP	70	10550	DECAL THICK THIN
17	9860082	ASSEMBLY, HANDLE DMS-18D	71	10430	SCREW FHSKT 3/8-16 X 0.750 SS
18	9161130	20E/DMS-18 ADJ ROD ASSY	72	10349	CIRCUIT BKR 1-POLE PTR 25A ST
19	9154042	TXM-15 CONTROL BOX COVER ANGLED			
20	9150050	TXM-15 CONTROL BOX ASSEMBLY			
21	87619	NUT 5/16-18 JAM			
22	8601262	WASHER FLT .406X1.00 HAYSITE			
23	84368	RELAY SS 50A 90-280VAC INPUT			
24	79418	WASHER LOCK HEL SPR 3/8 ZP			
25	72495	CORDSET 220V 14/3 SJTOW 6-20P			
26	72231	TERM BD 601-3-KT37,38,39			
27	71057	RELAY SPST 40A 220V			
28	71011	M-DECAL DOUGHXPRESS			
29	70966	CON CABLE GLAND MCG-1/2			
30	70913	RETAINING RING EXT 0.625 E			
31*	70912	MANUAL OWNERS DMS-18			
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37*	69086	WIRE KIT TXM-15 220v			
38	65811	SCREW FHSKT 1/4-20 X .875 SS			
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44	37842	SWITCH ROCKER DPST POWER			
45	33605	DECAL, UNPLUG MACHINE			
46	30910	WASHER LOCK HEL SPR 5/16 ZP			
47	29579	CAPACITOR .03 MFD 1000VDC			
48	28159	SCREW CPSKT 3/8-16x1.250			
49	27144	SCREW SET 1/4-20x0.500 SS			
50	25151	NUT 1/2-20 JAM			
51	25143	KNOB PHENOLIC 1/2-20 4 ARM			
52	21482	SCREW TAP 8x0.500 PHPH			
53	19488	RESISTOR 5K, 20 WATT OHMITE			
54	16709	WASHER FLT .156x0.375x.047 ZPS			

WARRANTY

BEFORE warranty repair you MUST get Prior Authorization: Call 1-800-835-0606 Warranty will be voided otherwise.

doughXpress® will automatically register the equipment on the date it was shipped to you or your distributor. If the equipment was not purchased directly from HIX, but through a distributor (either domestic or foreign), please keep a copy of their sales invoice showing the serial number and date it was sold/shipped to you with this warranty.

In this case, we will use the distributor's invoice date as the beginning warranty date. **STAPLE A COPY OF YOUR RECEIPT TO THIS WARRANTY** and keep in a safe place to provide verification of your warranty should a problem occur. Thank you.

Please fill in the following information and attach a copy of your receipt for your records.

Date Purchased: _____ **From:** _____

Model #: _____ **Serial #:** _____

This warranty applies to equipment manufactured by the HIX Corporation (HIX), Pittsburg, Kansas, U.S.A. HIX warrants to the original purchaser, the full line of doughXpress® product against defects in workmanship and material, except for wear and tear for a period of one year parts and labor limited warranty on most items, there are selected items which may carry a two year warranty (refer to owners manual.) All dough press carts, compressors, and accessories are warranted for 90 days from the date of purchase. Repairs include parts and labor only, excluding is the following:

1. Overtime Labor Rates
2. Expedited Freight for Parts
3. doughXpress® assumes no responsibility for down time or loss of product. All defective parts must be returned to doughXpress® for credit. Repairs must be pre-authorized by doughXpress® prior to work commencing.
4. Travel time is not covered by doughXpress®, unless pre-authorized by doughXpress®. In the event of a defect, doughXpress®, at its option, will repair, replace or substitute the defective item at no cost during this period subject to the limitations of insurance and shipping costs stated below.

This warranty does not cover normal wear and tear, damages due to accident, misuse/abuse, alterations or damage due to neglect, or lack of proper lubrication or maintenance. doughXpress® shall not be responsible for repairs or alterations made by any person without the prior written authorization by doughXpress®. This warranty is the sole and exclusive warranty of doughXpress® and no person, agent, distributor, or dealer of doughXpress® is authorized to change, amend or modify the terms set forth herein, in whole or in part.

In the case of a problem with the equipment identified herein, doughXpress® should be contacted during regular business hours to discuss the problem and verify an existing warranty. doughXpress® personnel will assist the customer to correct any problems which can be corrected through operation or maintenance instructions, simple mechanical adjustments, or replacement of parts. In the event the problem cannot be corrected by phone, and upon the issuance of a return authorization by doughXpress®, the equipment shall be returned to doughXpress® or an authorized service representative. All insurance, packaging and shipment/freight costs are solely the responsibility of the customer, and doughXpress® shall not be responsible for improper handling or damage in transit.

doughXpress® customer service personnel may be contacted for complete return authorization and reconditioning information. This expressed warranty is given in lieu of any and all other warranties, whether expressed or implied, including but not limited to those of merchantability and fitness for a particular purpose, and constitutes the only warranty made by doughXpress®. In no event shall doughXpress®' liability for breach of warranty extend beyond the obligation to repair or replace the nonconforming goods. doughXpress® shall not be liable for any other damages, either incidental or consequential, or the action as brought in contract, negligence or otherwise.

This warranty gives you specific legal rights and you may also have other rights which vary from state to state.



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