

# DXM-14-PIP-LC & DXM-12-PIP

Manual Press-In-Pan Cold Dough Press

## OWNER'S MANUAL



**doughXpress**<sup>®</sup>

For Customer Service, Call **1-800-835-0606**  
or Visit [www.doughXpress.com](http://www.doughXpress.com)

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**BEFORE warranty repair you MUST get Prior Authorization:**

# UNPACKING / INSTALLATION

PLEASE READ THIS MANUAL IN ITS ENTIRETY BEFORE OPERATING YOUR PIZZA PRESS. A DIGITAL COPY OF THIS MANUAL IS AVAILABLE ON [DOUGHXPRESS.COM/PRODUCT-MANUALS](http://DOUGHXPRESS.COM/PRODUCT-MANUALS)

## UNPACKING

Remember to save all packing materials - including any crating, boxes, liners and boards. You may need these for shipping your machine or should a repair be necessary in the future.

## INSPECTION

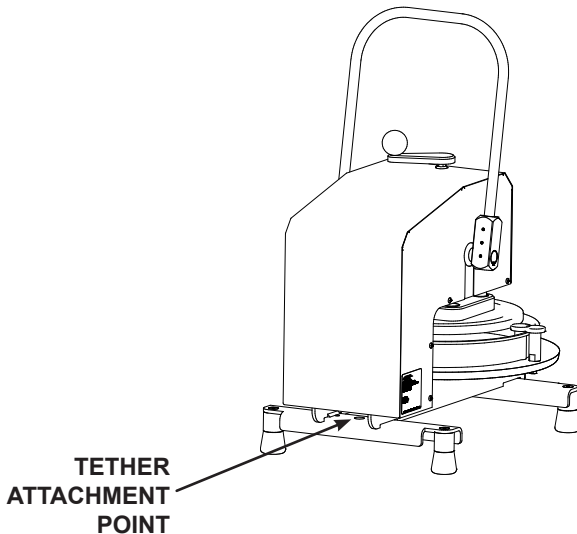
Inspect your machine for hidden shipping damage. Contact the delivery company immediately, should you find damage.

## 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.

## SECURE THE PRESS

Locate the tether attachment point on the back of the press frame. Using a tether rated at or above 600 lbs working strength, secure one end of a tether to the press using the tether point. Then secure the other end of the tether to the wall directly behind the press or the work surface supporting the press. Be sure to limit the length of the tether where more than half the press will extend beyond the depth of the working surface supporting your press.



# SPECIFICATIONS & DIMENSIONS

## DIMENSIONS

Width: 18 in., 45.72 cm

Height closed: 23 1/8 in., 58.74 cm, open: 32 1/2 in., 82.55 cm

Depth closed: 28 in., 71.12 cm, open: 24 1/8 in., 61.28 cm

## WEIGHT

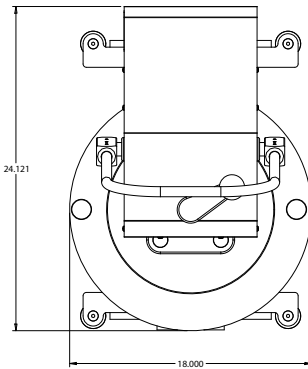
Press Only: 114 lbs., 51.71 kg, Shipping: 137 lbs., 62.14 kg

## ELECTRICAL

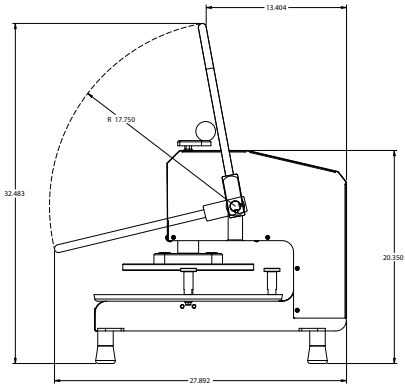
None

## TEMPERATURE RANGE

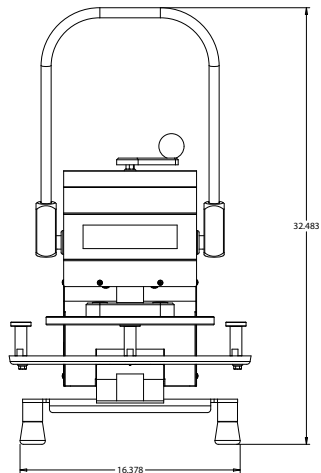
Ambient



TOP VIEW

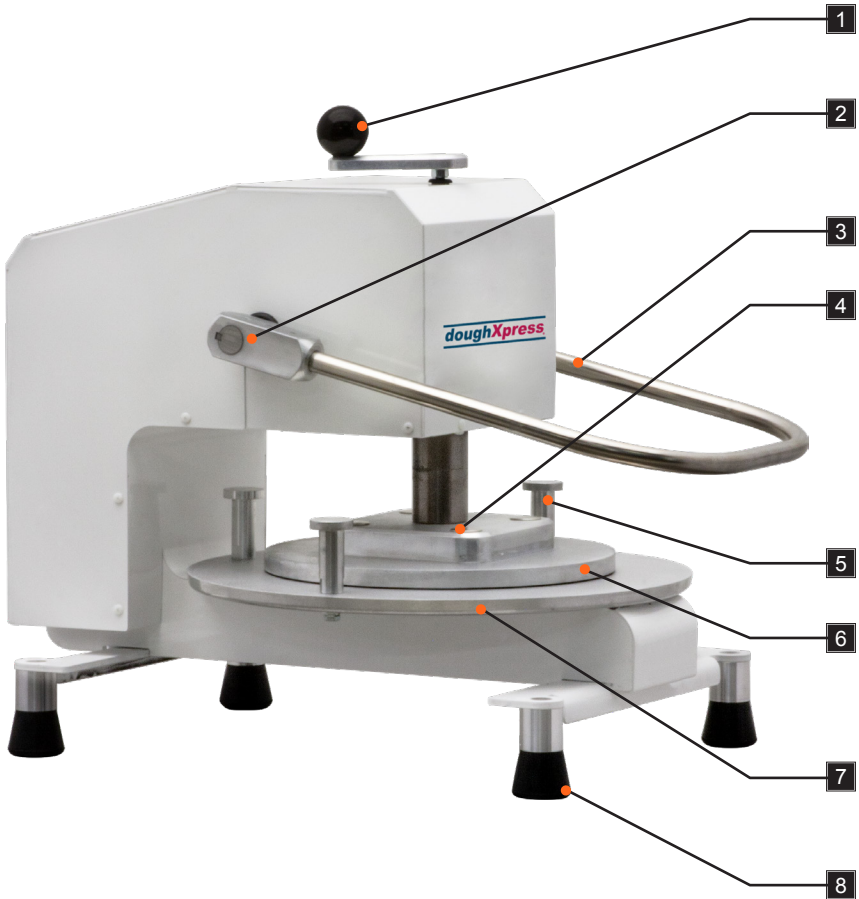


SIDE VIEW



FRONT VIEW

# PRESS CALL OUTS



1. **Thickness knob** - set thickness adjustment for repeatability
2. **Cam Overlock** - reduces operator fatigue
3. **Handle** - large ergonomic handle provides easy operation
4. **Leveling bolts** - simple and convenient leveling adjustment system
5. **Pan stops** - stops perfectly center pan below upper platen and prevent pan from lifting when press is opened
6. **Upper platen** - non-stick coated upper platen for better release of pressed dough
7. **Lower pan plate** - supports pan with level surface for precise pressed dough thickness
8. **Rubber feet** - prevents the press from sliding during operation

# OPERATION

..... **REFER TO LITTLE CAESARS JOB HELPER FOR PROPER OPERATING INSTRUCTIONS** .....

## **PRESSING DOUGH**

Your pizza 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, as well as the settings of your machine.

Dough balls approximately 45°-50°F gives the best results.

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

### **1. THICKNESS ADJUSTMENT**

- Adjust the thickness setting by rotating the thickness adjustment handle by turning the handle on the top of the machine as indicated below; turn clockwise for thin crust (2 mm thick before baking) or counter clockwise for thick crust (4 mm thick before baking). Rotate the handle until it reaches the set stop point.

#### **THICKNESS ADJUSTMENT HANDLE**



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

### **2. DOUGH PLACEMENT**

- Prior to pressing dough, center the dough ball in the approved pizza pan. Slide the pan onto the lower pan plate until it reaches the back pan stop. Be sure the pan edges are under the lip of all three pan stops to prevent the pan from raising with the upper press platen when opening the press.

### **3. PRESSING DOUGH**

- Place two hands on the handle.

# OPERATION

**DANGER:** *Operating the press with only one hand can damage the press and cause physical injury to the press operator or nearby worker.*

- Stand a comfortable distance from the press where your body is clear of all moving parts. Lower the handle with two hands firmly grasping the handle until the lower platen sufficiently presses the dough and the handle locks down.

**WARNING:** *Over pressing (continuing to apply pressure after the press locks in the pressing position) will damage the press.*

- Fully raise the handle to the open/resting position and remove the pan from the lower pan plate.

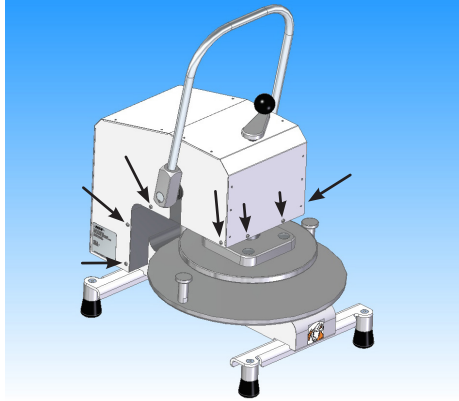
**WARNING:** *Never stand over or allow another person to stand near the handle while opening the press. The tension from the handle lock over mechanism can cause the handle to suddenly raise and cause physical injury.*

# ADJUSTMENTS

## ADJUSTING THICKNESS PARAMETERS

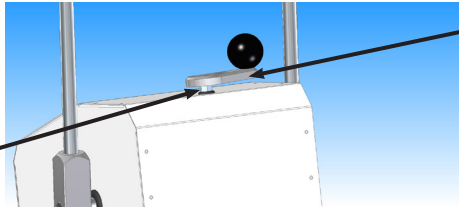
1. Remove Press Housing Enclosure
  - a. Remove the 10 housing screws (four on each side and two on the front of the press) with #2 Phillips screwdriver.

10 X NYLON  
PHILLIPS HEAD  
SCREWS



2. Remove Thickness Adjustment Handle and 3/8 inch Hex Nut.
  - a. Use 9/16 inch open end wrench to hold 3/8 inch hex nut while turning thickness adjustment handle counter clockwise to remove it.

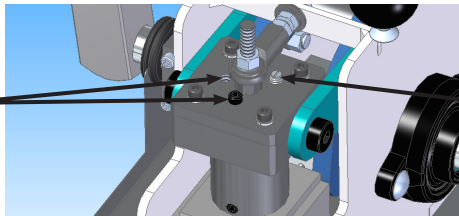
3/8 INCH  
HEX NUT



THICKNESS  
ADJUSTMENT  
HANDLE

- b. Remove 3/8 in hex nut.
3. Lift housing from press.
    - a. Close handle
    - b. Lift housing enclosure off press and set aside.
  4. Move thickness setting set screw to the vacant position.
    - a. Remove the thickness setting set screw with a 3/16 inch hex wrench. ***Do NOT remove detent set screw with slotted head.***

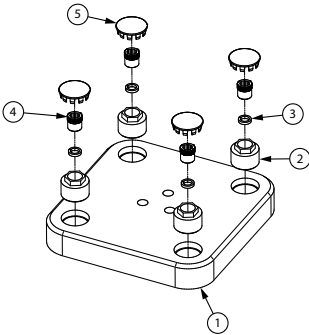
THICKNESS  
SETTING  
POSITIONS



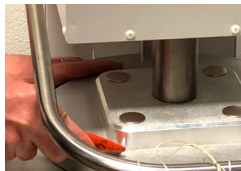
DETENT  
SET SCREW

# LEVELING UPPER PLATEN

- b. Thread the set screw into the other position to change the thickness setting from either 2mm/4mm to 2mm/6mm or vice versa.
- c. Tighten set screw all the way then back off slightly (about 1/4 turn).



QTY.	ITEM #	PART #	TITLE
4	5	10339	PLUG HOLE
4	4	71071	INSERT NUT (5/16-18)
4	3	10352	WASHER LOCK
4	2	8621035	ADJUSTING NUT
1	1	8621104	PLATEN ADAPTER



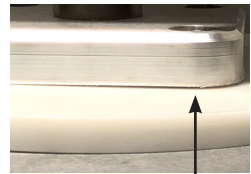
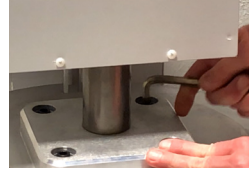
# LEVELING UPPER PLATEN

## LEVELING PLATEN

### **TOOLS NEEDED:**

- Cutting Blade
- Standard/Flathead Screwdriver
- 5/16 inch Hex Wrench/Hex Key/Allen Wrench
- Socket Wrench with 5/8 inch Socket
- Soft sponge (or other soft, level object) with a minimum thickness between 2 mm and 4 mm (about the thickness of three stacked dimes)
- Food Grade Clear RTV Silicone Sealant that is certified to the NSF/ANSI 51 standard (i.e. Dow Corning #732 Multipurpose Sealant)

1. Set the thickness adjustment to the thinnest setting.
2. Pull down on the handle to close the press completely. Be sure the press has locked over where the handle does not raise when it is released.



**Gap between Platen  
and platen adapter**

3. Tie down the handle to the base of the press or the work surface such that the handle will suddenly raise up during the adjustment and cause bodily harm or damage to the press.
4. Use a cutting blade such as a utility knife to cut the silicone seal around the four plug holes on top of the platen adapter and around the seam between the base of the platen adapter and the upper platen.
5. Pry up the four plug holes with a standard (flat head) screw driver.
6. With a 5/16 inch hex wrench, loosen the insert four insert nuts.

## LEVELING UPPER PLATEN

7. Begin the leveling adjustment by first zeroing out the platen. Zeroing the platen eliminates any gap between the upper platen and the platen adapter so all adjusting nuts start with zero adjustment. Loosen the adjustment nuts by turning each clockwise with a socket wrench and 5/8 inch socket. This will allow the upper platen to raise or close the gap between the upper platen and the platen adapter. Tighten all adjustment nuts until they reach the upper platen. When you first feel resistance to tightening the adjustment nut, stop and loosen the adjustment nut by ¼ turn.



8. Untie the handle and open the press.
9. Place a sponge under the upper platen. Pull down on the handle to close the press. Be sure the press has locked over where the handle does not raise when it is released.

**WARNING:** *Closing hard or abrasive objects in the press will scratch the nonstick PTFE coating on the upper platen and may void the warranty.*

10. Tighten the four insert nuts with a 5/16 inch hex wrench. This will eliminate any gap between the upper platen and platen adapter.

**WARNING:** *Do not over tighten the insert nuts. Over tightening can damage the press and void the warranty.*

11. Test the leveling on the press by pressing another dough ball.
12. If the test results are still uneven, additional adjustments to the corresponding sides of the platen which is pressing thick.

Begin lowering the upper platen in the same manner as before except loosening the adjustment nut by turning them counterclockwise instead of clockwise.

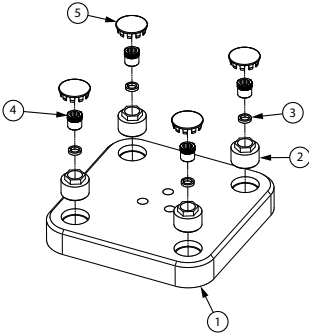
**NOTE:** *When adjusting the platen down, always make the adjustments to two adjusting nuts; each in quarter turn increments.*

13. Retighten the insert nuts and test again. Repeat this process until the press is pressing the dough evenly.
14. With all four insert nuts tightened, replace the four hole plugs removed in the beginning.

# CHANGING UPPER PLATEN

15. Apply a bead of food grade clear RTV silicone sealant around the seam on each plug hole and around the seam between the base of the platen adapter and upper platen.

**NOTE:** Only use food grade RTV silicone sealant that is certified to the NSF/ANSI 51 standard such as Dow Corning #732 Multipurpose Sealant.



QTY.	ITEM #	PART #	TITLE
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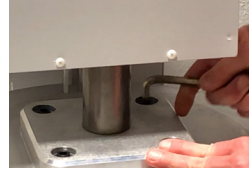
# CHANGING UPPER PLATEN

## CHANGING THE UPPER PLATEN

### TOOLS NEEDED:

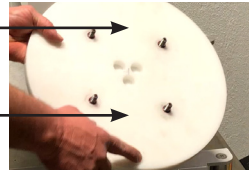
- Cutting Blade
- Standard/Flathead Screwdriver
- 5/16 inch Hex Wrench/Hex Key/Allen Wrench
- Socket Wrench with 5/8 inch Socket
- Food Grade Clear RTV Silicone Sealant that is certified to the NSF/ANSI 51 standard (*i.e. Dow Corning #732 Multipurpose Sealant*)

1. Set the thickness adjustment to the thinnest setting.
2. Pull down on the handle to close the press completely. Be sure the press has locked over where the handle does not raise when it is released.
3. Tie down the handle to the base of the press or the work surface such that the handle will suddenly raise up during the adjustment and cause bodily harm or damage to the press.



Towards back of press →

Towards front of press →



4. Use a cutting blade such as a utility knife to cut the silicone seal around the four plug holes on top of the platen adapter and around the seam between the base of the platen adapter and the upper platen.
5. Pry up the four plug holes with a standard (flat head) screw driver.



6. With a 5/16 inch hex wrench, loosen the insert four insert nuts.

## CHANGING UPPER PLATEN

**NOTE:** *Do not make adjustments to the adjustment nuts to avoid possibly needing to make leveling adjustments later.*

7. Untie the handle and with one hand place on the upper platen, gently raise the handle. The upper platen should separate from the platen adapter.



8. Position the replacement upper platen under the platen adapter with the setscrews aligned under the holes on the platen adapter.

**NOTE:** *The three insert holes on the upper platen should be positioned where the apex of the triangle points toward the front of the press.*

9. Slowly close the handle of the press while fine tuning the alignment of the setscrews with the holes on the platen adapter until they are fully threaded and the handle can be locked over in the closed position.
10. Secure the handle to prevent it from lifting suddenly and causing bodily injury or damage to the press.
11. Tighten the four insert nuts with a 5/16 inch hex wrench.

## CLEANING AND MAINTENANCE

12. Test the leveling on the press by pressing a dough ball. If the press is not pressing evenly, follow the leveling instructions in this manual beginning with step 5.
13. When leveling is satisfactory, replace the four hole plugs removed in the beginning.
14. Apply a bead of food grade clear RTV silicone sealant around the seam on each plug hole and around the seam between the base of the platen adapter and upper platen.

**NOTE:** *Only use food grade RTV silicone sealant that is certified to the NSF/ANSI 51 standard such as Dow Corning #732 Multipurpose Sealant.*



# WARRANTY

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

## WARRANTY & SERVICE

DOUGHXPRESS will automatically register the equipment on the date it was shipped, please keep a copy of their sales invoice showing the serial number and date it was sold/shipped to you with this warranty. We will use the distributor's invoice date as the beginning warranty date. **STAPLE A COPY OF YOUR PROOF OF PURCHASE TO THIS WARRANTY** and keep in a safe place to provide verification of your warranty should a problem occur.

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 (DOUGHXPRESS), Pittsburg, Kansas, U.S.A. DOUGHXPRESS warrants to the original purchaser, the full line of DOUGHXPRESS products 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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