

# WARRANTY



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

## NOTICE

Our system will automatically register the equipment on the date it was shipped. 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 its Dough, Tortilla and Poultry Presses against defects in workmanship and material, except for wear and tear for a period of "One Year" from the date of purchase. All dough press carts, compressors, and accessories are warranted for 90 days from the date of purchase.

In the event of a defect, HIX, 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. HIX shall not be responsible for repairs or alterations made by any person without the prior written authorization by HIX. This warranty is the sole and exclusive warranty of HIX and no person, agent, distributor, or dealer of HIX 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, HIX Corporation should be contacted during regular business hours to discuss the problem and verify an existing warranty. HIX 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 HIX, the equipment shall be returned to HIX or an authorized service representative. All insurance and shipment/freight costs are solely the responsibility of the customer, and not that of HIX, and HIX shall not be responsible for improper handling or damage in transit. HIX 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 HIX Corporation.

In no event shall HIX's liability for breach of warranty extend beyond the obligation to repair or replace the nonconforming goods. HIX 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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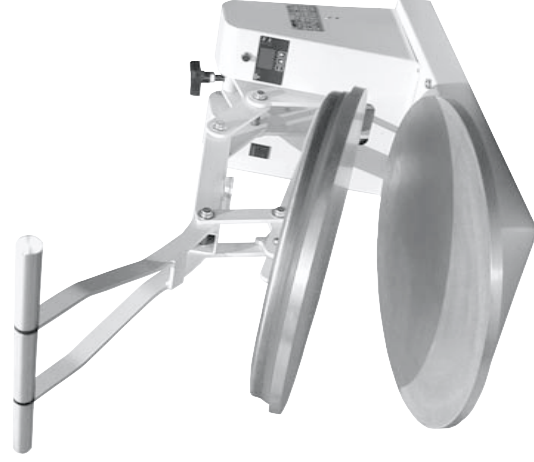
E-Mail: [mail@hixcorp.com](mailto:mail@hixcorp.com) • Website: [www.doughxpress.com](http://www.doughxpress.com)

# doughXpress™

The Start Of A Great Pizza™

# DM-18

## OWNER'S MANUAL



For Customer Service, Call (620) 231-8568  
Or Visit [www.doughxpress.com](http://www.doughxpress.com)

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# **UNPACKING / INSTALLATION**

Please read this manual in its entirety before operating your pizza press.

## **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.

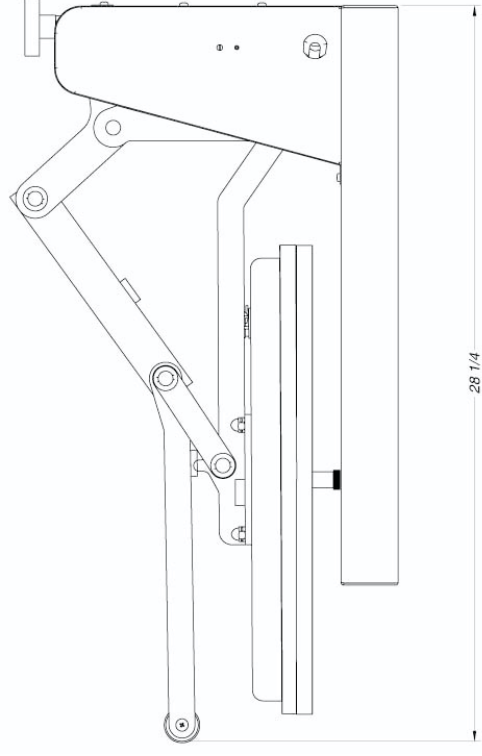
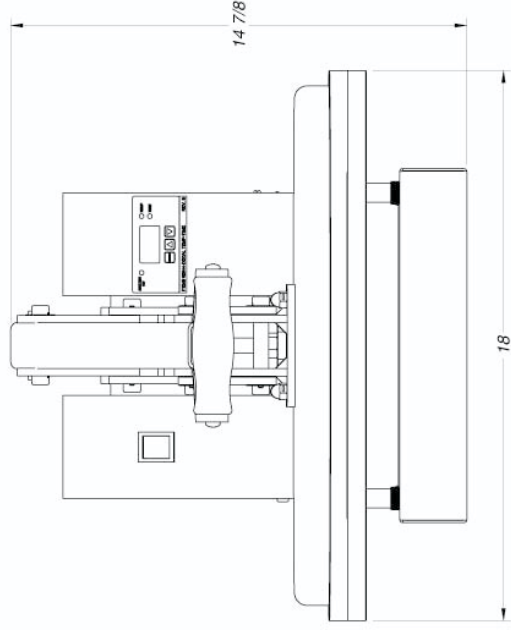
## **INSPECTION**

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

## **INSTALLATION**

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

**WARNING:** When using an extension cord, use 12 or 14 ga.-3 conductor. Maximum length, 25' (7.62 m).



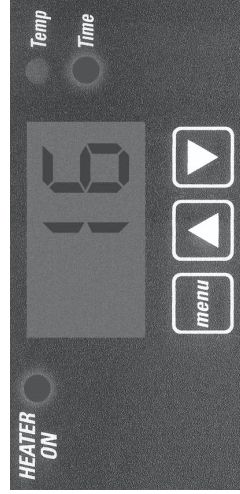
# PARTS LIST

Qty.	Description	Part #
1	Handle	2507074
1	Handle Grip Foam	26840
2	Screw 14 x 01250 Tap ZP	59816
1	Fuse MDA-15 Amp	13045
7	Screw Mch 4-40 x 1/4 ZP	14524
5	Nut Hex 4-40 ZP	81224
2	Screw MCH 4-40 x 1/2 ZP	29807
4	Screw MCH 10-24 x 1/2 ZP	15339
4	Nut Hex 10-24 ZP	14563
1	Decal Temp-Timer	62944
1	Cord Grip	13250
1	Cordset	39768
2	Screw MCH 4-40x3/4 ZP	13103
1	DP 18" Round Platen	8601025
16	Washer SPG STL .38 x .75 x .028	12386
4	Nut 0518 Acorn SS LC	62677
6	Lock Washer #4	13919
2	Spacer Lower Platen	8611011
6	Washer AN .515 x .625 x .032 SS	64203
1	Universal HTM Base Weldment	6100036
1	Handle Assembly	6108000
1	Enclosure Assembly	6001000
1	Fuse Holder	57118
1	Control HTM Digital	65315
1	Switch Rocker 120v	32581
1	Microswitch Assy	31823
1	Relay SS 25A 3-32VDC Input	62731
1	DP 18" Round Platen	8601025
1	Calrod	50159
1	Plate Calrod Locating	8601008
1	Platen Adaptor Upper	8611007
1	Heatshield Doughman	8614001
4	Spacer Heat Shield	8611009
4	Set Screw 5/16-18x2.25	64874
1	Terminal Board 2KT	72223
1	Main Arm Weldment	810100
2	Rocker Link	10502
2	Link	6105001
2	Link Pin	6105006
10	Nut Push .500 Washer Cap Type	20214
1	Knob Plastic 5993K44	25143
3	Nut Jam .5-20 NF ZP	25151
1	Block, Adjustment 400-600	0100001
1	Pressure Adjustment Rod	6105005
1	Handle Pin	6105004
1	400-600 Presto 20 Main Arm Pin	6102008
1	Nut Greer .5-20 NF Nylon Inst.	89078
1	Tower Pin	6105002
8	Screw Tap-B PHPH 8x1/2ZP	21484
2	Screw HX WH THR CUT .25-20x.50	50181
2	Bolt 1/4-20 x 1-3/4 ZP	10710
4	Nut HEX 1/4-20 ZP	14548
2	Spring HIX #105	15834
2	Washer 3/8 Hard Blk Oxide	86504

# OPERATION

## PREPARATION

1. Move on/off switch to "on". Power light should come on.
2. Turn heat control knob to your desired temperature. While machine is heating, the heat light will remain on until it has reached set temperature. The heat light will cycle on and off in order to maintain the desired temperature.

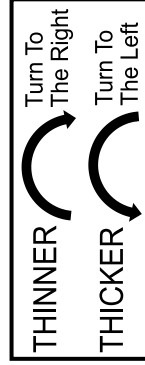


## TEMPERATURE & TIME INSTRUCTIONS

1. Turn on the machine by pushing the on/off switch.
2. To change or set the temperature, press the menu button on the digital control. The light next to "TEMP" will light. Press the up ▲, or down ▼, or down ▼, button to your desired setting.
3. To change or set the time, press the menu button on the digital control. The light next to "TIME" will light. Press the up ▲, or down ▼, button to your desired setting.
4. When you have your desired settings **press the menu button a third time to lock in your settings** otherwise the previous settings will still be used.
5. Wait for the machine to reach your preset temperature by monitoring the display temperature until it matches the set temperature.

## DOUGH THICKNESS ADJUSTMENT

1. To set the dough thickness, turn the dial on the top of the machine as indicated below.



## **OPERATION**

### **PRESSING DOUGH**

Your DM-18 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, the position on the lower platen, the temperature of the dough, type of lubricating food oil, as well as the settings of your machine. You should experiment with the following for the results you want.

- Set your temperature to the desired setting. Generally 110°-150°F for room temperature dough. **WARNING: NEVER ATTEMPT TO PRESS FROZEN DOUGH. PERSONAL INJURY AND DAMAGE TO YOUR MACHINE COULD RESULT!**
  - Set your time to the desired setting. Generally, 3-10 seconds for room temperature dough. Dough balls at room temperature gives you the best results.
  - Using the thickness control knob, turn right for thinner crust or left for thicker crust until you have the thickness you desire.
  - Lightly lubricate the lower platen with olive oil, food/cooking oil, or spray food release lubricant.
  - Place your preformed dough ball in the center of the platen and add a small amount of your food lubricant 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, Raise the handle all the way up.
- Remove your flattened dough. You are now ready for final shaping, edging, and toppings.

## **CLEANING / MAINTENANCE**

### **WARNING**

**Before cleaning, maintenance, or repairs, make sure the machine is off and unplugged!**

### **CLEANING ALUMINUM UNCOATED PLATENS**

You may clean the aluminum uncoated platens with .

### **CLEANING TEFLON COATED PLATENS (Optional Feature)**

You may clean the optional Teflon coated platens with a mild soap and warm water. Use a soft cloth or sponge. Do not use steel wool, scrubbies, kitchen cleansers, or other abrasives.

### **CLEANING OUTSIDE SURFACES OF MACHINE**

Use a mild soap and warm water with a soft cloth or sponge. Do not use steel wool, kitchen cleansers, or other abrasives.

### **LUBRICATION**

Your press requires lubrication every 15,000 presses or 6 months. Using NSF/NLGI2 Rated Bel-Ray No-Tox #2 or equivalent food grade grease, lubricate all moving joints.

### **FUSE REPLACEMENT**

**WARNING: Before making repairs, be sure on/off switch is off and machine is unplugged!**

1. Remove back cover of the machine and locate internal fuse holder on inside of the machine.
2. Remove blown fuse. Replace with the proper fuse. 120V = MDA-10
3. Replace back cover of machine.