

# 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 NSF Listed
- 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

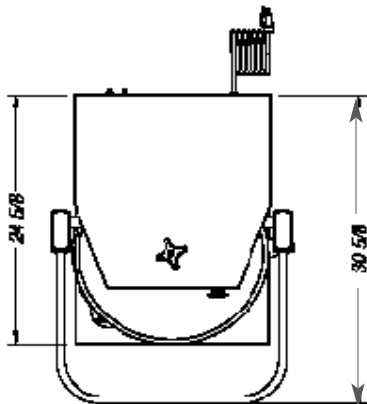
**ISO 9000:2001 COMPLIANT**

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

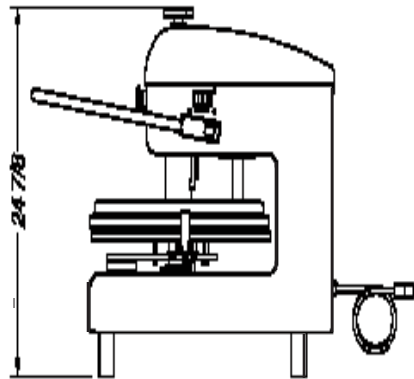
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# MODEL DUT/DXM-SS & DUT/DXM-WH

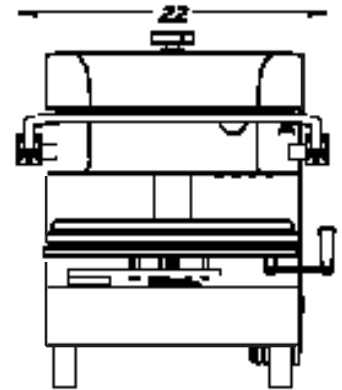
*Manually Operated Dough Press*



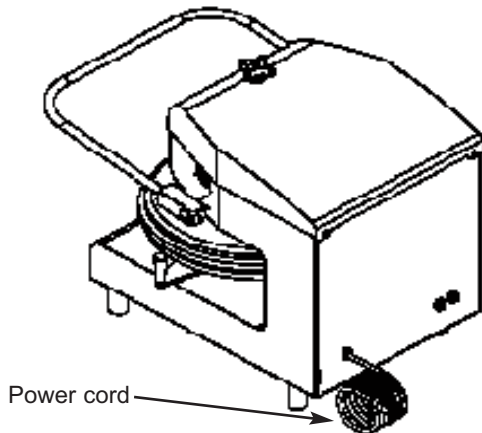
Top View



Right Side View



Front View



## 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**

Toll Free: 800-777-4498 ~ Ph: 715-394-4444 ~ Fax: 715-394-2406

sales@dutchessbakers.com ~ www.dutchessbakers.com