

doughXpress Model No.

DXA-SS

Air-Auto Pizza Press



DIMENSIONS

Width: 18 3/16 inches, 46.2 centimeters
Height: 25-1/8 inches, 63.8 centimeters
Depth: 24-11/16 inches, 62.7 centimeters

WEIGHT

Press Only: 175 lbs.
Shipping: 225 lbs.

ELECTRICAL

120 Volt / 60 Hz	220 Volt / 60 Hz
1200 Watts	1200 Watts
10 Amps	5 Amps
Standard 5-15P NEMA Plug on 120v	
6-15P NEMA Plug on 220v	

AIR

100-130 PSI Inlet, 1 CFM
See Compressor Specifications (Separate).

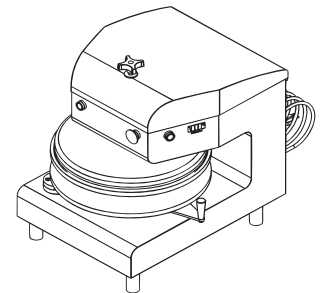
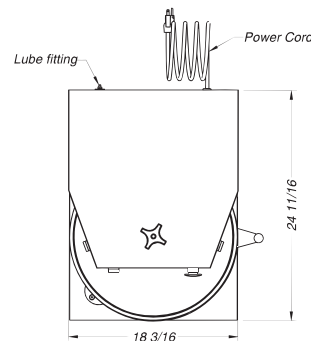
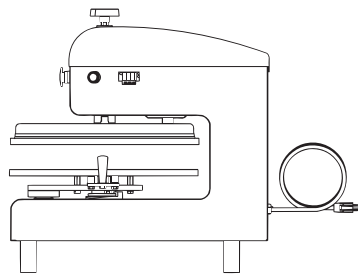
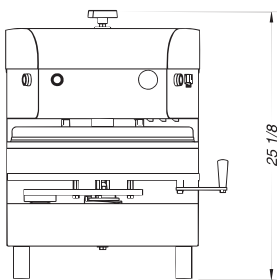
TEMPERATURE RANGE

OFF - 200°F, 93.3°C upper platen

The DXA-SS air-automatic stainless steel model is the fastest, easiest pizza press to use. Set the time, temperature, and thickness and it will give you consistent results every time. The DXA requires 60% less air which allows you to use a smaller compressor which results in 50% less energy to operate.

FEATURES INCLUDE:

- Digital time and temperature controls.
- Infinite range thickness adjustment.
- Swing-out design for easy placement of dough.
- Presses dough balls into pizzas up to 18" in diameter.
- Illuminated power On/Off button.
- Two start buttons for hands clear operation.
- Easy to clean stainless steel.
- Optional non-stick coated upper and lower platens.
- Emergency stop button.
- Optional carts with stainless steel top, shelf, and locking wheels available.
- Optional silent air compressor can be mounted inside cart (DXC3-AC).
- Stainless steel exterior, Type 304 With #4 polished finish.
- ETL, NSF and CE listed.



doughXpress
HIX Corporation Food Division
Product improvement may require us to change specifications without notice.
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DOUGHXPRESS

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