

# OPERATOR'S MANUAL

## DXP-PB-2-8

Manual 8" Par-Bake & Form Dough Press

**doughXpress.**

HIX® CORPORATION COMMERCIAL FOOD DIVISION



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

**HIX** CORPORATION



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BEFORE warranty repair you MUST get Prior Authorization



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# RECEIVING & SETUP

## INSPECTION

Inspect your box and 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.

## SHIPPING OR RETURNS

**NOTE:** Save all of your shipping/packing materials.

**DO NOT RISK COSTLY SHIPPING DAMAGE. SHIP ONLY IN THE ORIGINAL BOX.**

1. Fasten machine to plywood shipping base with bolts provided.
2. Make sure the handle is pressed down so that the heat platen will not swing around during shipment.
3. Place in original box, and put side liner and top liner in place. Fold in flaps and seal the box.

***\*Additional bottom boards, box, and liners may be obtained from your supplier for a nominal cost.***

## INSTALLATION

1. Remove tie down straps from press.
2. Lift press and place on cart or countertop.  
**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 the back and bend knees to lift.
3. Plug the cord of the press into a correctly grounded electrical outlet. The correct voltage is indicated on the identification tag of the press.
4. Remove wrap from handle and press.

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

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

5. This machine is designed in accordance with the NSF/ANSI standard for sanitation to be sealed to the countertop 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 countertop with a food grade RTV silicone sealant that is certified to the NSF/ANSI 51 standard such as Dow Corning #732 Multipurpose Sealant.

**NOTE:** This symbol represents "Hot Surfaces".



# OPERATION

## PRESSING DOUGH

Your pizza 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 ball, the recipe of your dough, the type of lubricating food oil, as well as the settings of your machine.

1. Move on/off switch to "on". Power light should come on.

**\*Up is "ON" and down is "OFF"**

2. Once you have turned the press on, wait 15 minutes for the platens to get up to temperature.

**NOTE:** The DXP-PB-2-8 par-bake press is a dual heat dough press and has a fixed temperature of 450°F.

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/rear of the machine. Thickness is reduced by turning the knob **clockwise** and increased by turning the knob **counterclockwise** as indicated. Thickness setting should be set so that the heat head will lock down firmly with your dough in place.

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

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

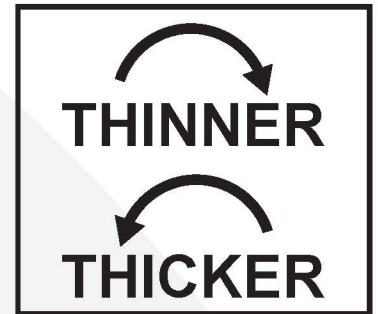
4. Lightly lubricate the lower platen with olive oil, food/cooking oil, or other food release lubricant when pressing pizza dough.
5. Place your preformed dough ball on the lower platen. Add a small amount of your oil to the top of the dough ball. **Do not add flour or dust with flour.**

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

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

6. Pull the handle down all the way, applying pressure, until it stops.
7. Using a hand timer, begin trials at 30 seconds and increase or decrease time until desired results are achieved. Separate times will need to be determined for varying thicknesses and dough balls.
8. After designated time has elapsed, raise the handle all the way up and swing the upper platen away from the lower platen.
9. Promptly remove the crust from the lower platen using a plastic utensil such as a spatula or fork.
10. Crust is ready for saucing and adding toppings or stored in the refrigerator or freezer for prepping and baking later.
11. Move on/off switch to "OFF" when you are finished using the press for the day. This will turn off the power to the entire machine.
12. Clean press for preparation of next use in accordance with the instructions in this manual.

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



# CLEANING & MAINTENANCE

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

## CLEANING PTFE COATED PLATENS

1. Unplug machine and allow it to cool.
2. Open the heat platen for easier access.
3. Clean the PTFE coated platens 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 with a dry 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 any other abrasives that will damage the painted surface.

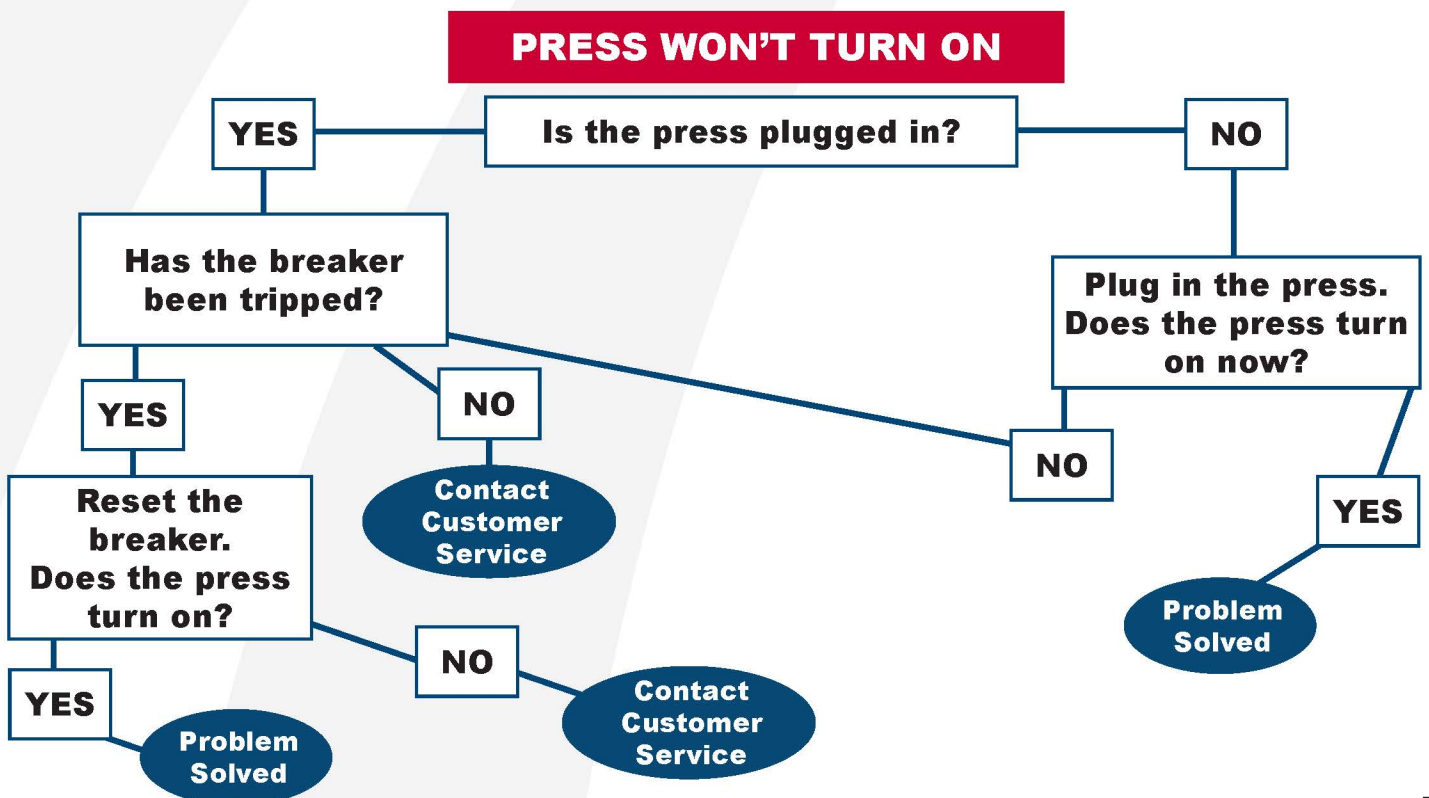
## LUBRICATION

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

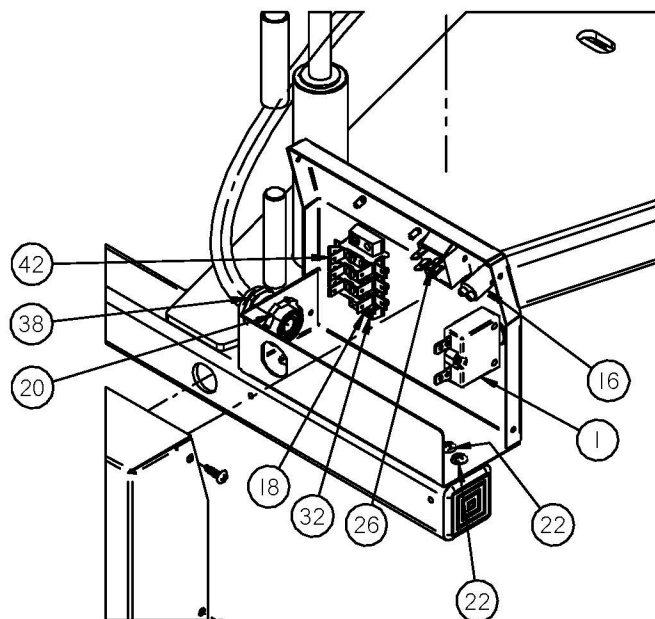
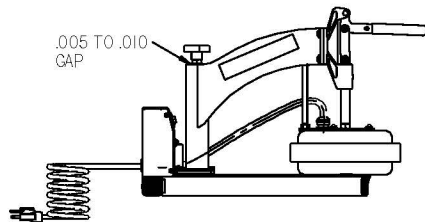
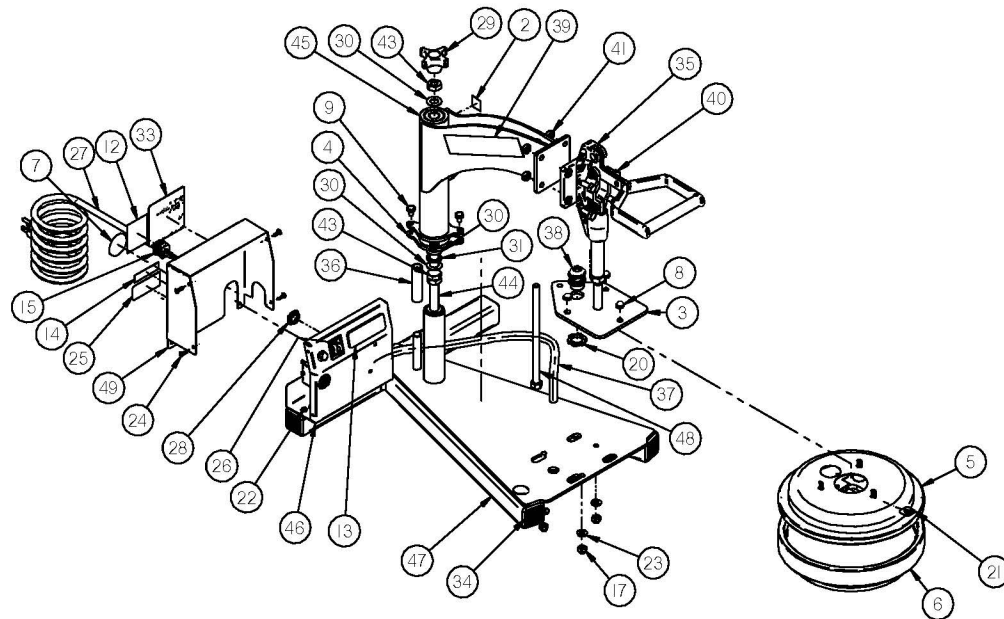
## CIRCUIT BREAKER RESETTING

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.

# TROUBLESHOOTING



# REPLACEMENT PARTS LIST



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ITEM#	PART#	TITLE	ITEM#	PART#	TITLE
1	10348	CIRCUIT BKR 1-POLE PTR 20A ST			
2	10550	DECAL THICK THIN			
3	1060200	DXP-PB PLATEN MNT WELDMENT			
4	1060205	DXP-PB STOP PLATE 8 INCH			
5	1061068	ASSY. UPPER PLATEN 8 IN. DXP-PB-2 120V			
6	1061070	ASSY., LOWER PLATEN 8 IN. DXP-PB-2 120V			
7	10664	DECAL MADE IN USA			
8	10840	NUT ACORN 1/4-20 NPS			
9	10842	BOLT 1/4-20 X .375 ZPS GRADE 2			
10*	10845	WIRE KIT DXP-PB-2-8 120V			
11*	10846	MANUAL OWNERS DXP-PB			
12	10963	DECAL, QR CODE DXP			
13	11431	DECAL, DOUGHXPRESS DOMED 3 X 1			
14	11434	DECAL, FOR SERVICE 2 X .5			
15	13250	CORD GRIP HEYCO 1557 RDD201			
16	14233	LAMP ID RED 120V 1/2" HOLE			
17	14514	NUT 1/4-20 NYLON INSERT ZPS			
18	14524	SCREW MCH 4-40X0.250 PHPH			
19*	14571	NUT 3/8-16 ZPS			
20	14696	LOCKNUT 1/2" APPL BL50			
21	14910	DECAL HOT SURFACE SYMBOL			
22	15339	SCREW MACHINE 10-24 X .500 PHPH			
23	16774	WASHER FLT .281 X 0.625 X .063 ZPS			
24	21482	SCREW TAP 8x0.500 PHPH			
25	33605	DECAL, UNPLUG MACHINE			
26	37842	SWITCH ROCKER DPST POWER			
27	39768	CORDSET 120v 14/3 STOW 5-15P			
28	40980	PLUG HOLE 3/4" STL NI PLATED			
29	62898	KNOB PHENOLIC SWINGMAN			
30	63320	BEARING WSHR .500x0.937x.031			
31	63622	BEARING THRUST .500x0.937x.078			
32	70128	WASHER FLT .125x0.313x.025 ZPS			
33	70268	DECAL HIX I.D. 3" X 3" SILVER			
34	70283	PLUG TUBE 1.5x1.5x.120 BLK			
35	70426	CLAMP TOGGLE TXM15 SHOVEL DIP			
36	7051035	TXM15 MAIN ARM STOP SLEEVE			
37	70965	CONDUIT LTIGHT 1/4 LT-140			
38	70966	CON CABLE GLAND MCG-1/2			
39	71011	M-DECAL DOUGHXPRESS			
40	71498	BOLT 5/16-18x0.750 G8			
41	71662	NUT 5/16-18 JAM NYLON INSERT ZPS			
42	72231	TERM BD 601-3-KT37,38,39			
43	87056	NUT 1/2-13 JAM			
44	9141010	SWG15 PRESSURE ADJ ROD			
45	9150031	DXP-PB PIVOT ARM WELDMENT CURVED			
46	9150050	TXM-15 CONTROL BOX ASSEMBLY			
47	9151053	FRAME WELDMENT TXM-15 / DXM-PB			
48	9152500	M-TXM15 ANTI ROTATION BOLT			
49	9154042	TXM-15 CONTROL BOX COVER ANGLED			
50*	9861175	PACKAGING TXM-15			

# 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.



1201 E. 27th Terrace • Pittsburg, KS 66762 • U.S.A.

Phone: (800) 835-0606 • Fax: 620-231-1598

Web site: [hixcorp.com](http://hixcorp.com) • E-Mail: [sales@hixcorp.com](mailto:sales@hixcorp.com)