Dutchess
FOODSERVICE EQUIPMENT

Family owned and operated since 1886.

MODEL NUMBER: DUT/DMS Series
Manual Dough Presses



DUT/DMS-18



DUT/DMS-2-18

The Dutchess DMS series dough presses are perfect for low to medium production volumes (75-100/hr.). Fast and simple to operate, mess-free (no flour needed) alternative compared to the alternative of sheeting/rolling and hand tossing your dough. These dough presses are an easy, affordable way to improve your production time, as well as your finished product.

The DMS-18 is an economic manual swing-away design with an upper heated platen. Perfect for pizza production, ensuring consistent, repeatble product every time.

The DMS-2-18 is an economic manual swing-away dual-heat dough press. Dutchess recommends this press for tortillas, but this versatile press can also be used for pizza dough.

- All metal housing with powder-coated white finish
- Analog temperature control
- Variable thickness adjustment
- Swing away design for easy loading & unloading of dough
- Flattens dough balls into pizzas up to 18″ in diameter
- Aluminum upper and lower platens
- Sleek, modern, durable, easy-to-clean design
- Upper platen leveling adjustment
- No flour needed

ISO 9001:2015 COMPLIANT

302 Grand Ave.
Superior, WI 54880

Phone: 800-777-4498 / 715-394-2422
Email: sales@dutchessbakers.com

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Machine Dimensions:

Dimensions: 28" L x 18.5" W x 30" H
Shipping Wt.: 146 lbs. **Net Wt.:**140 lbs.
Shipping Dimensions: 33” x 23” x 25”

OPTIONAL ACCESORIES

- **DUT/DMS-18 is available in 120 Volt or 240 Volt**
- **DUT/DMS-2-18 is only available in 240 Volt**

Optional Partner Models

- **BMIH-36 Dough Divider**
- **DUT/PM-502 Table Top Rounder**

1-year Warranty Period

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