Dutchess
FOODSERVICE EQUIPMENT

Family owned and operated since 1886.

MODEL NUMBER: DUT/DM-18
Manual Dough Presses



DUT/DM-18



DUT/DM-18NH

ISO 9001:2015 COMPLIANT

The Dutchess DM-18 Pizza Press is perfect for low to medium production volumes (75-100/hr.). This economic dough press is an easy, affordable way to improve your production time, as well as your finished product.
The DM-18 unit provides an upper heated platen with precise temperature and time control, which aids in dough flow and reduces “shrink-back”. The DM-18 is capable of pressing dough balls to a finished size, eliminating the need for skilled, labor-intensive hand stretching. The heated upper platen also allows you to press colder dough straight from your refrigeration unit.

- All metal housing with powder-coated white finish
- Easy-to-operate color LCD touch screen controller with built-in programmable timer, temperature control, and resettable counter
- Variable thickness adjustment
- Large opening clamshell design
- Flattens dough balls into pizzas up to 18″ in diameter
- Aluminum upper and lower platens
- Sleek, modern, durable, easy-to-clean design
- Clam Shell style for space-saving applications
- No flour needed with heated version
- Also available in No Heat (DM-18NH)

302 Grand Ave.
Superior, WI 54880

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

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Manual Dough Presses

Also Available in NO HEAT
DUT/DM-18NH

Machine Dimensions:

Dimensions: 28" L x 18.5" W x 31" H
Shipping Wt.: 100 lbs. **Net Wt.:** 92 lbs.
Shipping Dimensions: 35” x 23” x 20”

OPTIONAL ACCESORIES

- **DUT/DXC-3 Cart (One Lower Shelf Cart)**
- **DUT/TXC-3 Cart (with 6 Rack Rails)**
- **Cart Mount Kit**

Optional Partner Models

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

1-year Warranty Period

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