

WARRANTY

STOP BEFORE warranty repair you MUST get
Prior Authorization: Call 1-800-835-0606
Warranty will be voided otherwise.

NOTICE

Our system will automatically register the equipment on the date it was shipped. 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 its Dough, Tortilla and Poultry Presses against defects in workmanship and material, except for wear and tear for a period of "One Year" from the date of purchase. All dough press carts, compressors, and accessories are warranted for 90 days from the date of purchase.

In the event of a defect, HIX, 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. HIX shall not be responsible for repairs or alterations made by any person without the prior written authorization by HIX. This warranty is the sole and exclusive warranty of HIX and no person, agent, distributor, or dealer of HIX 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, HIX Corporation should be contacted during regular business hours to discuss the problem and verify an existing warranty. HIX 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 HIX, the equipment shall be returned to HIX or an authorized service representative. All insurance and shipment/freight costs are solely the responsibility of the customer, and not that of HIX, and HIX shall not be responsible for improper handling or damage in transit. HIX 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 HIX Corporation.

In no event shall HIX's liability for breach of warranty extend beyond the obligation to repair or replace the nonconforming goods. HIX 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.

HIX CORPORATION
Food Equipment

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OWNER'S MANUAL FOR MODELS DXM-SS-CP



HIX CORPORATION
Food Equipment

**For Customer Service, Call (620) 231-8568
or Visit www.doughxpress.com**

CONTENTS

Unpacking / Inspection / Installation	2
Specifications	2
Operation	3
Cleaning / Maintenance	3
Warranty	4

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UNPACKING / INSTALLATION

Please read this manual in its entirety before operating your press.

UNPACKING

Remember to save all packing materials - including any crating, boxes, liners and boards. You may need these for shipping your machine or should a repair be necessary in the future.

INSPECTION

Inspect your machine for hidden shipping damage. Contact the delivery company immediately, should you find damage.

INSTALLATION

Remove from box (Keep box just in case you need to return). Team lift machine is very heavy.

SPECIFICATIONS

PRESS SPECIFICATIONS

Dimensions

DXM: 22-1/2" wide x 31-3/8" high x 30-7/8" deep.



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OPERATION

Thickness Control Knob



1. To set the dough thickness, turn the dial on the top of the machine as indicated below.



- Using the thickness control knob, turn right for thicker or left for thinner until you have the thickness you desire.

CAUTION: DO NOT OPERATE THIS PRESS WITH ANY OTHER PERSON(S) / HAND(S) NEAR YOU OR THE PRESS. SERIOUS INJURY COULD RESULT.

For DXM-SS-CP Manual (Non-Air): Pull down the handle all the way, applying pressure, until it stops. Raise the handle all the way up.

- Rotate the lower platen out and remove your flattened product.

CLEANING / MAINTENANCE

CLEANING PTFE COATED HEAT PLATENS

You may clean the PTFE coated platens with a mild soap and warm water. Use a soft cloth or sponge. Do not use steel wool, scrubbies, kitchen cleansers, or other abrasives.

CLEANING OUTSIDE SURFACES OF MACHINE

Use a mild soap and warm water with a soft cloth or sponge. Do not use steel wool, kitchen cleansers, or other abrasives.