



# PIZZA/TORTILLA DOUGH PRESSES

#348DPC18NH • No Heat

#348DPC18P • Top Heat

#348DPC18T • Dual Heat

#348DPC1620T • Rectangular Dual Heat

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CONFORMS TO UL-197  
 CONFORMS TO NSF-4  
 CONFORMS TO CAN/CSA C22.2 no. 109

# SAFETY INFORMATION

**When using electrical appliances, basic safety precautions should always be followed, including the following:**

1. Keep the working area around the machine clean and organized.
2. Consider environmental conditions surrounding the machine. Do not use the machine in humid, wet, or poorly lit environments. Do not use the machine close to flammable liquids or gas.
3. Keep machine away from children and non-authorized personnel. Do not permit them to go near the machine or its working area.
4. Do not touch the switch or cable with wet hands.
5. Only utilize the machine with the correct voltage to achieve optimum results.
6. Do not wear low-hanging clothing or items that may get caught in the machine. Wear non-slip shoes while working with the machine. For hygiene and safety, keep hair tied back and wear protective gloves.
7. Do not tug on the cable to remove the plug from the outlet. Do not leave the cable near sharp objects, water, or solvents.
8. Remove the plug when the machine is not in use, you are cleaning the machine or need to move the machine.
9. Check that the machine is not damaged prior to each use. Carefully check that all safety devices are working, that the removable parts are not blocked, there are no parts damaged, that all the parts have been set up correctly, and that all conditions that could influence the regular function of the machine are in working order.
10. If the machine is damaged or there are issues during its use, turn off the machine immediately and contact the manufacturer for assistance or repair. Repairs should only be made by qualified technicians, using the correct manufacturer parts. Non-compliance with these rules may void the warranty.
11. This machine's intended use is to press dough. No other use for this machine is authorized or recommended.
12. This machine is intended for commercial applications where all operators are familiar with the purpose, limitations, and potential hazards. Operating instructions and warnings must be read and understood by all users.

**Note:** Save these instructions for future reference.

## DELIVERY / SETUP

- This machine has been comprehensively inspected and tested before the delivery, aiming to provide the highest quality. Please check for any transportation damages when you received the machine and contact the carrier if there is any damage.
- Save this manual for the entire operating life of the machine. Store it in a place that is easily accessible, so that it is always available when its consultation becomes necessary.
- This manual aims to offer the necessary information to those who are authorized to use the machine. The operators of this machine must read it carefully and apply it strictly.

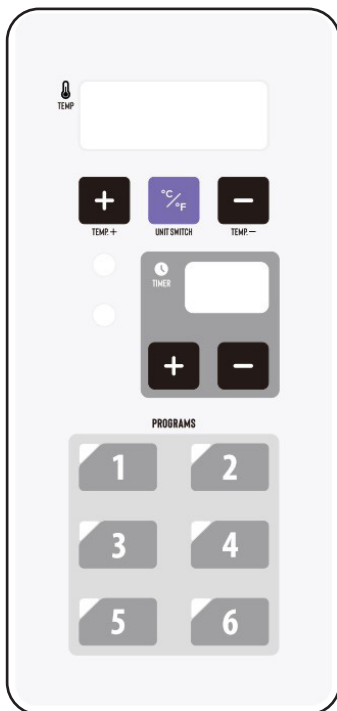
## SPECIFICATIONS

	348DPC18NH	348DPC18P	348DPC18T	348DPC1620T
<b>Press Dimensions</b>	18" Round	18" Round	18" Round	16" x 20" Rectangular
<b>Heat Style</b>	None	Upper Plate	Dual Plate	Dual Plate
<b>Operation</b>	Manual	Manual	Manual	Manual
<b>Design</b>	Clamshell	Clamshell	Clamshell	Clamshell
<b>Voltage</b>	N/A	120V	240V	240V
<b>Wattage</b>	N/A	1200W	3300W	3600W
<b>Temperature Range</b>	N/A	95 - 212°F	95 - 446°F	95 - 446°F
<b>Max. Thickness</b>	1/32" - 19/32"	1/32" - 19/32"	1/32" - 7/16"	1/32" - 7/16"
<b>Height (Open)</b>	34"	34"	34"	36"
<b>Height (Closed)</b>	18½"	18½"	18½"	18½"
<b>Depth</b>	30"	30"	30"	32"
<b>Width</b>	18½"	18½"	18½"	18½"
<b>Weight</b>	104 lb.	108 lb.	113 lb.	126 lb.

# CONTROLS



**348DPC18P  
CONTROL PANEL**



**348DPC18T  
348DPC1620T  
CONTROL PANEL**



◀ **TEMP +** ▶  
Increases the temperature of upper & lower (if enabled) platens

◀ **TEMP -** ▶  
Decreases the temperature of upper & lower (if enabled) platens

◀ **UNIT SWITCH** ▶  
Sets the temperature in Fahrenheit or Celsius

◀ **TIMER+** ▶  
Increases the set time per press

◀ **TIMER-** ▶  
Decreases the set time per press

◀ **BOTTOM HEATING** ▶  
Switches between enabling and disabling heat to the Lower Platen

◀ **PROGRAMS (1-6)** ▶  
Used to create or select preset programs

# OPERATION

## NO HEATED PLATENS (348DPC18NH)

- Diameter and thickness of the finished product is determined through the dough weight, dough temperature, press time and thickness setting. It is recommended to use trial and error to determine the most consistent product.
  - Use proofed pizza dough of at least room temperature. Do NOT use frozen dough. Frozen dough can damage the unit and void the warranty.
  - Do not use metal utensils on the unit. Metal utensils can scratch and damage the stainless-steel platens.
1. With the platens closed together, set the desired dough thickness by turning the thickness adjustment knob. For thinner dough, turn the knob clockwise. For thicker dough, turn the knob counterclockwise.
  2. Open the platens and apply food-safe oil on the upper & lower platens.
  3. Place the proofed portioned dough ball in the center of the platen. Add a small amount of food-safe oil on the top of the dough ball.  
**NOTE:** DO NOT dust the platens or dough ball with flour.
  4. Pull down the upper platen all the way by applying pressure to the top handle with both hands.
  5. Hold the handle down for desired time. Recommended time is 10-12 seconds. The warmer the dough, the shorter the required press time.  
**CAUTION:** Please keep hands away from pressing platens when you press down the handle. It can cause serious injury.
  6. Raise the handle all the way up and remove the flattened dough.
  7. Since the platens are not heated, this unit will only press dough to about 60% of the finished size. To reach finished size, stretch or hand toss the dough.

## **UPPER HEATED PLATEN (348DPC18P)**

- DO NOT touch the heated upper platen. It is hot and can burn the user.
  - Diameter and thickness of the finished product is determined through the dough weight, dough temperature, press time, thickness setting, & temperature. It is recommended to use trial and error to determine the most consistent product.
  - Only use proofed pizza dough of at least refrigerated temperature. Do NOT use frozen dough. Frozen dough can damage the unit and void the warranty.
  - To use no heated platens, unplug the unit and follow the “No Heated Platens” operating instructions.
  - Do not use metal utensils on the unit. Metal utensils can scratch and damage the stainless-steel platens.
1. Plug the cord of the unit into a grounded electrical outlet and turn on the unit by pressing the red on/off switch on the right side. After the unit is turned on, the upper platen begins to heat automatically. It usually takes between 15-30 minutes for the unit to heat up to the set temperature.  
**NOTE:** Please close the upper heating platen before turning on the machine.
  2. To switch between Fahrenheit and Celsius, press the purple “UNIT SWITCH” button.
  3. Set the desired temperature using the “TEMP” controls. A temperature of 150 degrees Fahrenheit is acceptable for most pizza dough. Generally, colder dough needs a higher press temperature than warmer dough. However, it is recommended to use trial and error to determine the best temperature setting.
  4. Set the desired press time using the “TIMER” controls. Generally, a press time of 2-8 seconds is acceptable with less time for warm dough and more time for cold dough. However, it is recommended to use trial and error to determine the best timer setting.
  5. With the platens closed together, set the desired dough thickness by turning the thickness adjustment knob. For thinner dough, turn the knob clockwise. For thicker dough, turn the knob counter-clockwise.
  6. Open the platens and apply food safe oil on the upper & lower platens.
  7. Place the proofed portioned dough ball in the center of the platen. Add a small amount of food-safe oil on the top of the dough ball.  
**NOTE:** DO NOT dust the platens or dough ball with flour.
  8. Pull down the upper platen all the way by applying pressure to the top handle with both hands.  
**CAUTION:** Please keep hands away from pressing platens when you press down the handle. It can cause serious injury.
  9. Hold the handle down until the timer reaches 0 and the unit beeps.
  10. After the unit beeps, raise the handle all the way up and remove the flattened dough. Dough is now ready for the final finishing touches.
  11. To reach finished size, stretch or hand toss the dough.

## DUAL HEATED PLATENS (348DPC18T & 348DPC1620T)

- DO NOT touch the heated upper & lower platens. They are hot and can burn the user.
  - Diameter and thickness of the finished product is determined through the dough weight, dough temperature, press time, thickness setting, & temperature. It is recommended to use trial and error to determine the most consistent product.
  - Only use proofed pizza or flour tortilla dough of at least refrigerated temperature. DO NOT use frozen dough. Frozen dough can damage the unit and void the warranty.
  - To use only the upper heated platen, press the orange “BOTTOM HEATING” button. The indicator light will then turn off and the lower platen will no longer heat. Then follow the “Upper Heated Platens” operating instructions.
  - To use no heated platens, unplug the unit and follow the “No Heated Platens” operating instructions.
  - Do not use metal utensils on the unit. Metal utensils can scratch and damage the stainless-steel platens.
1. Plug the cord of the unit into a grounded electrical outlet and turn on the unit by pressing the red on/off switch on the right side. After the unit is turned on, the upper & lower platens begin to heat automatically. It usually takes between 15-30 minutes for the unit to heat up to the set temperature.  
**NOTE:** Please close the upper heating platen before turning on the machine.
  2. To switch between Fahrenheit and Celsius, press the purple “UNIT SWITCH” button.
  3. Set the desired temperature using the “TEMP” controls. Make sure that the orange “BOTTOM HEATING” indicator light is on to indicate that the temperature is set for both platens. A temperature of 325 degrees Fahrenheit is acceptable for most flour tortilla dough & 150 degrees Fahrenheit for pizza dough. Generally, colder dough needs a higher press temperature than warmer dough. However, it is recommended to use trial and error to determine the best temperature setting.
  4. Set the desired press time using the “TIMER” controls. Generally, a press time of 2-10 seconds is acceptable with a less time for warm dough and more time for cold dough. However, it is recommended to use trial and error to determine the best timer setting.
  5. With the platens closed together, set the desired dough thickness by turning the thickness adjustment knob. For thinner dough, turn the knob clockwise. For thicker dough, turn the knob counter-clockwise.
  6. Open the platens and apply food-safe oil on the upper & lower platens.
  7. Place the proofed portioned dough ball in the center of the platen. Add a small amount of food-safe oil on the top of the dough ball.

**NOTE:** DO NOT dust the platens or dough ball with flour.

8. Pull down the upper platen all the way by applying pressure to the top handle with both hands.  
CAUTION: Please keep hands away from pressing platens when you press down the handle.  
It can cause serious injury.
9. Hold the handle down until the timer reaches 0 and the unit beeps.
10. After the unit beeps, raise the handle all the way up and remove the flattened dough.  
The dough is now ready for final finishing touches.

## PROGRAMMING

This unit allows users to save up to 6 temperature and timer programs.

1. Select the desired temperature unit in Fahrenheit or Celsius by pressing the purple “UNIT SWITCH” button.
2. Press the program number button where you want the program to be saved. The temperature display and time display will flash. Set the desired temperature by using the “TEMP” controls. Set the desired time by using the “TIMER” controls.
3. After setting the desired temperature and time, the program will be saved automatically.
4. To use a saved program, press the program button number and the time and temperature will automatically set. Follow the operating instructions for your unit.

**NOTE:** If a saved program is modified the original program will be replaced by the new program.

**NOTE:** The program used at the time of shutdown will be the program that starts automatically when the machine is turned on.

## MAINTENANCE

- Turn off the machine and unplug it before cleaning and maintenance.
  - DO NOT spray the machine with direct jets of water or using high pressure appliances.
1. Wait for the machine to cool. Opening the upper heating platen cools the machine quicker.
  2. Remove the residues and oils from the upper and lower platens with a cloth soaked with food-grade detergent.
  3. Wipe the platens with a dry cloth.
  4. Remove residues and oils from the exterior surfaces of the machine using a cloth soaked with food-grade detergent.



# TROUBLESHOOTING

## CIRCUIT BREAKER TRIP

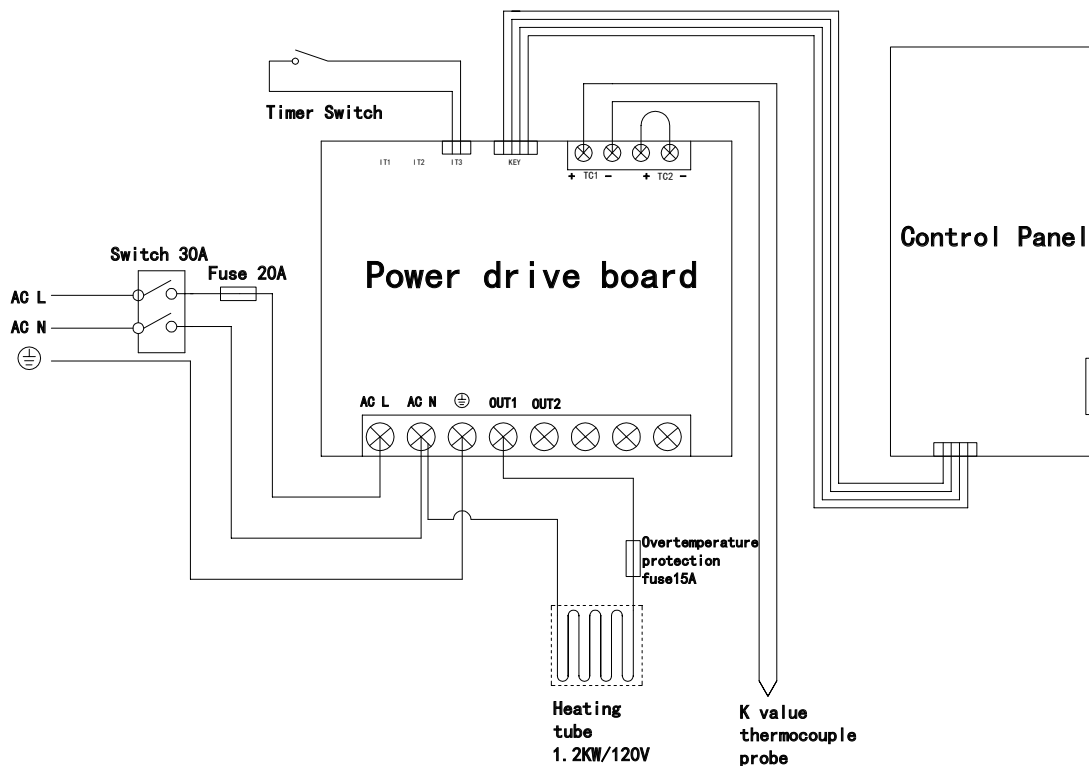
- Allow the machine to cool for 2 minutes and then reset the circuit breaker by pressing the button back in.
- If the circuit breaker continues to trip, please get an electrician to check the cause of the fault.

## PLATENS NOT LOCKING

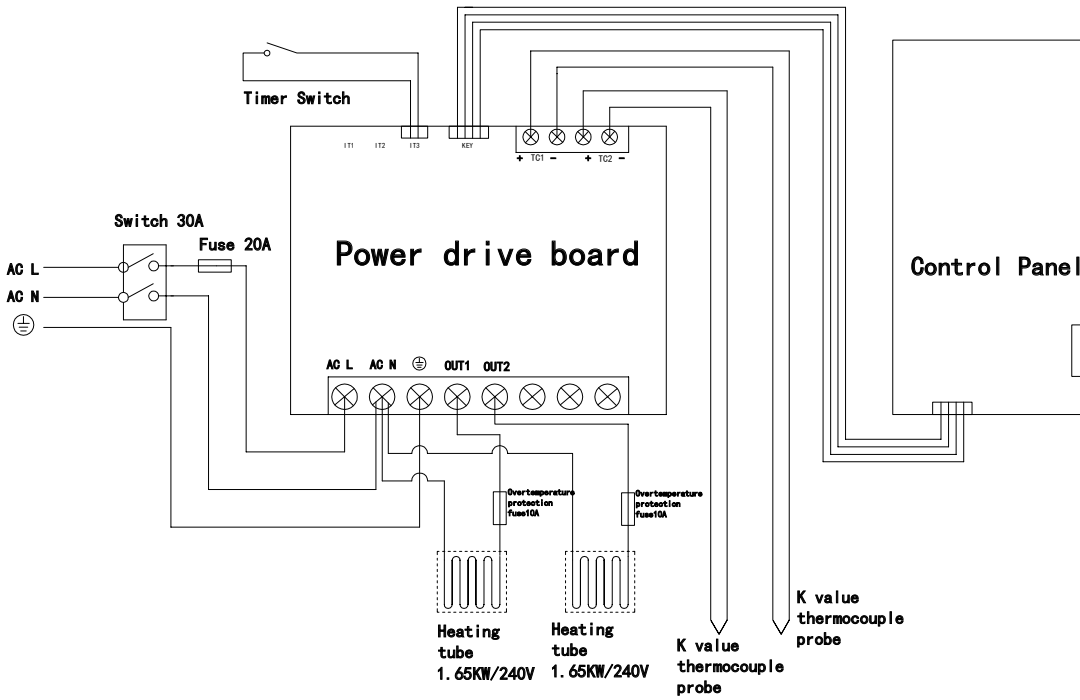
- If platens are not locking, the thickness setting is likely too thin. Adjust thickness to be thicker & try to lock platens together again.

# CIRCUIT DIAGRAMS

## 348DPC18P



**348DPC18T**



**348DPC1620T**

