

Operations Manual

Model: PP1818

Economy Manual Dough Press



DOUGHPRO[®]



PROLUXE



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Introduction

Before attempting to operate your new PP1818 pizza press, take time to read these instructions. The press has been designed for use by even totally unskilled employees after just a few minutes of simple instructions. Following these step-by-step instructions will have them pressing pizzas faster, safer, more consistently and equal in quality to the best hand tossed crusts.

Getting Started

First make sure the press is placed in an area with sufficient room for cleaning and unobstructed operation. Start by plugging the press into a properly rated outlet depending on the electrical rating of the press selected - 120V or 240V. Start by setting the temperature as follows dependent on the desired product: Fresh dough pizza crusts: 150°F (65.5°C). Vary the temperature setting to suit the desired result.

ALLOW 15-20 MINUTES FOR WARM-UP.

Now let's start pressing pizza crusts.

First allow upper platen to reach set temperature. In most instances, 150°F (65.5C) is ideal, but trial and error testing will determine the best temperature for your dough. For best results your dough should be proofed before pressing, but it will also press directly out of your refrigerator. ***Flour is not required to press a crust and should not be dusted on any part of the machine.*** Determining the proper amount of pressing time will vary depending on the diameter of your product. Start with 5 seconds and go up or down from there.



STEP 1 - After allowing upper platen to reach desired temperature, set desired time cycle. Place your pre-portioned doughball on the etched mark on the lower platen (off center). Use an approved lubricant or food release agent such as olive oil or DOUGHPRO'S cookware food release spray #DPPC1. This will greatly improve the pressing operation. ***Flour is NOT required to press crusts and should NEVER be used on any part of the machine.***



STEP 2 - With both hands pull down the handle into locking position. Wait until your desired set time has been reached and the counter beeps.



STEP 3 - With both hands, quickly lift the handle & remove your crust from either the left or right side. Place flattened crust on screen, disc or pan. Now you're ready for make-up and baking. ***Keep in mind that the final crust shape and size are result of proper portioning, rounding and set time.***

Safety Summary



WARNING

In case of power cord damage, do not attempt to repair or replace the power cord. Contact the manufacturer or the local distributor.



WARNING

Avoid touching hot surfaces while operating the machine.



CAUTION

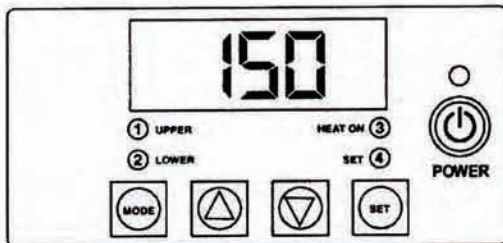
During normal operation, the base of the machine must be installed or placed above the wall socket.



CAUTION

When servicing or cleaning the machine, make sure that the power cord is removed from the wall socket.

Control Board Operations



Solid State Controller

This controller has three (3) control features:

1. Temperature – Temperature may be set from 100°-325°F (38°-163°C). The factory default setting is 150°F. If you would like to change this setting, simply

follow the *Controller Operation* directions.

2. Counter – Cycle counter counts the number of applications from 1 to 9999 (*see additional Notes – Counter*).
3. Timer – Timer may be set from 1 – 99 seconds. The factory default setting is 10 seconds. If you would like to change this setting, simply follow the *Controller Operation* directions.

Controller Operation

Temperature Control

1. Press the **MODE** button until temperature is displayed.
2. Push and hold **SET** button and simultaneously push UP (▲) or DOWN (▼) arrow buttons to the desired temperature setting.

Time Control

1. Press the **MODE** button until time is displayed.
2. Push and hold **SET** button and simultaneously push UP (▲) or DOWN (▼) arrow buttons to the desired timer setting.

ADDITIONAL NOTES:

Temperature

Note

Fahrenheit/Centigrade (Celsius) Conversion

*The temperature controller can be programmed to display either °F or °C. To change: Press the **MODE** button until the temperature is displayed, then push and hold the **SET** button for 10 seconds.*

Counter

The controller has a built in cycle counter.

- Press MODE button until the counter is displayed.
- Counter display range is 0000 to 9999.
- To reset the cycle counter, display the counter reading, then push and hold both UP () and DOWN () arrow buttons for 3 seconds until the counter resets to zero (**0000**) on the display.

General Specifications

1. **Press Instructions** - Easy to follow dough pressing instructions.
2. **Handle** - Used to clamp the upper platen closed.
3. **Lower Platen** - Place your pre-portioned dough here.
4. **Digital Display** - Controls the power, time and temperature.
5. **Upper Platen** - Teflon coated heated platen. Helps dough flow evenly.

Electrical: 120V / 60hz / 1ph / 1450W / 12.5 amps
240V / 50/60hz / 1450W / 6 amps
Power Cord: 72" long w/NEMA (5-15p 120v)(6-15p 240v) plug

Shipping Weight: 150lbs. (70kg)



PP1818 Recommended Seasoning/Cleaning Procedures

DO NOT use ice or cold water to cool unit down.

This causes the platens to warp.

Cleaning must be done daily.

TOOLS REQUIRED: 1. Food Release 2. Soapy water solution 3. Damp Washcloth 4. Paper towels



1. Season lower platen with approved food release. "Doughpro Spray"



2. Wipe oil across lower platen with paper towel



3. Wipe oil across upper platen.



4. Before cleaning make sure to turn unit off.



5. Use warm soapy water. "Use mild dish soap detergent."



6. Soak cloth and wring out.



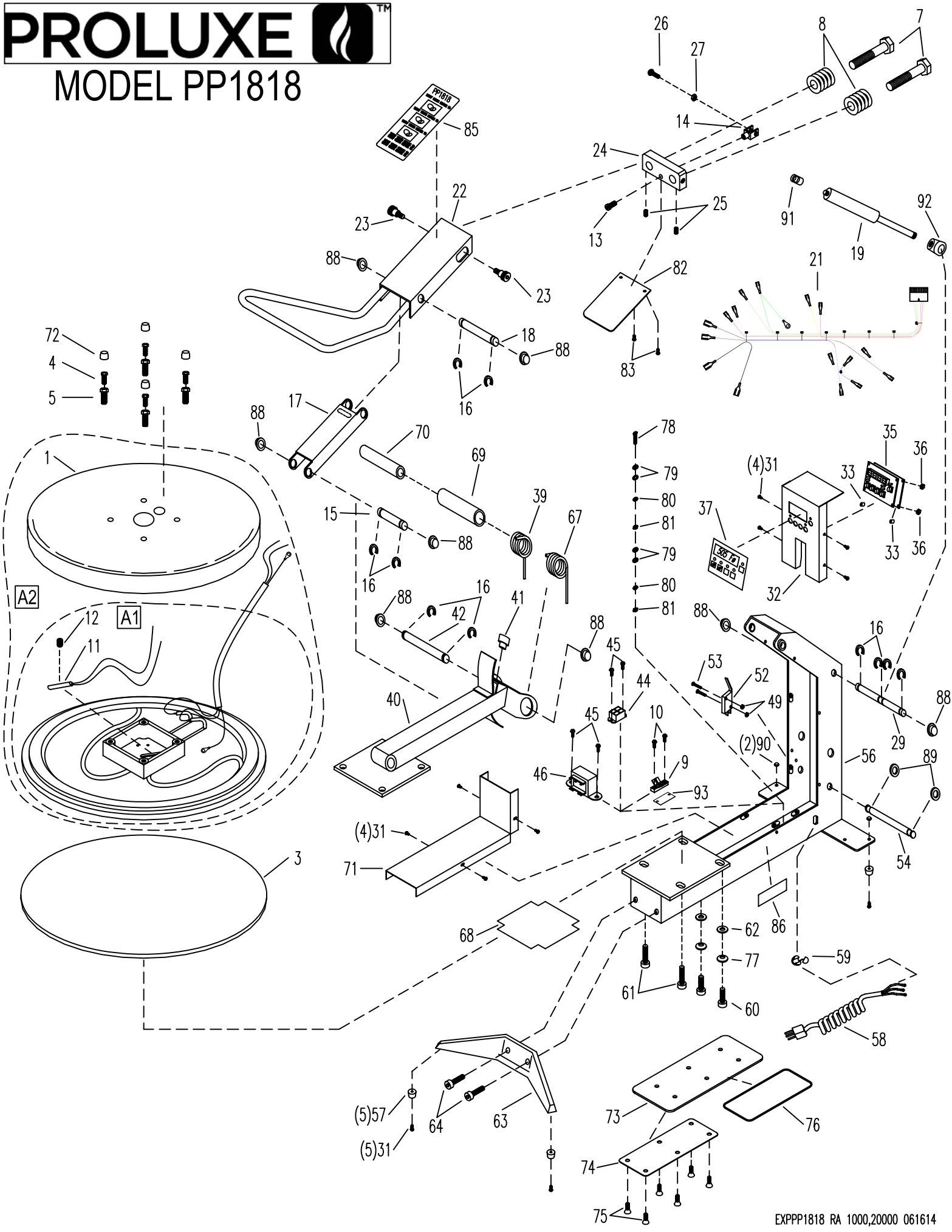
7. Clean lower platen with damp cloth.



8. Clean upper platen with damp cloth.

PROLUXE™

MODEL PP1818



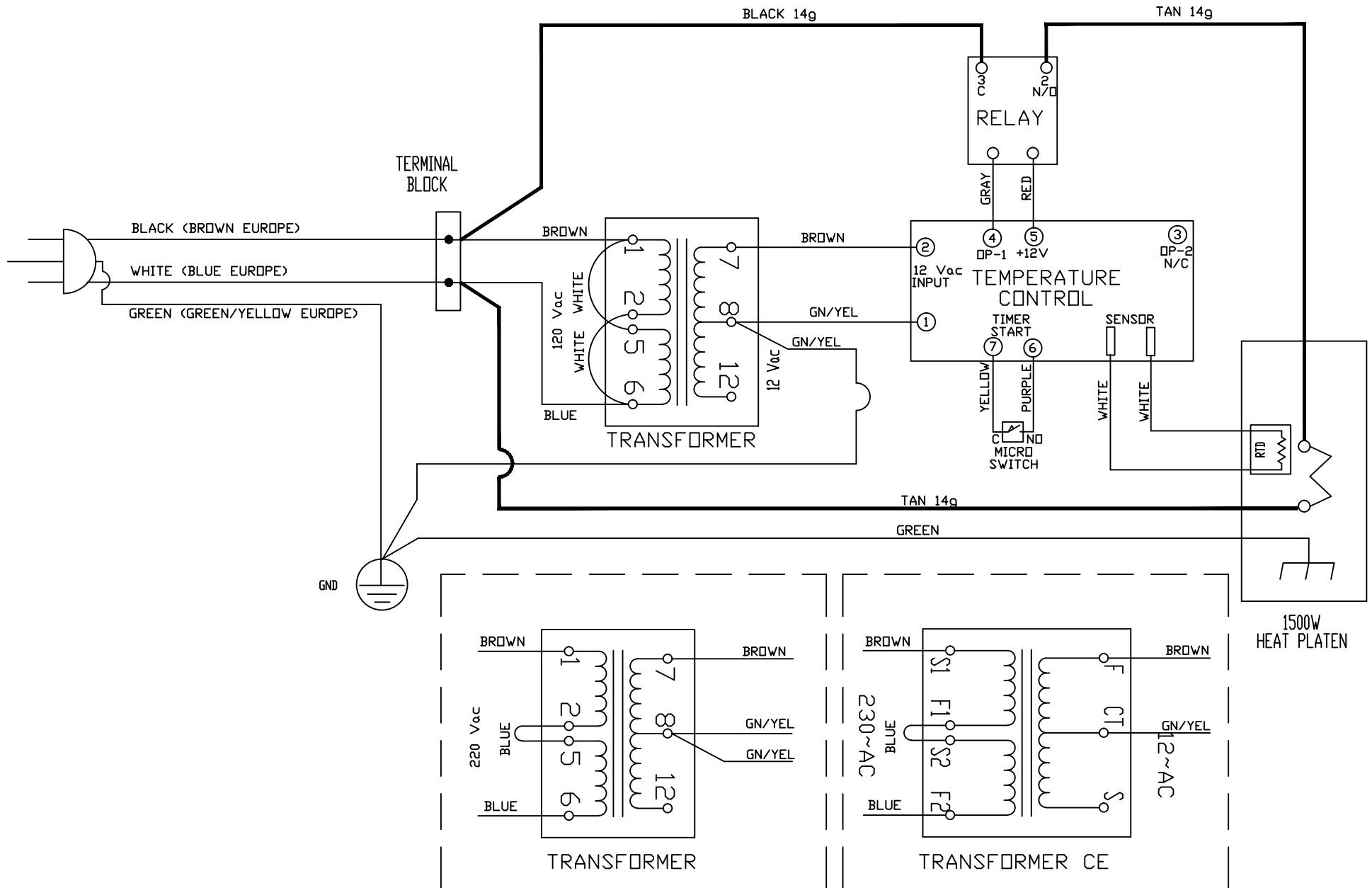
**PART LIST FOR THE MODEL
PP1818**

REF#	DESCRIPTION	MODEL 1818A 120V AC	MODEL 1818B 240V AC	QTY
1	UPPER HEAT SHROUD	1109336	1109336	1
3	LOWER PLATEN	110969076	110969076	1
4	BOLT, HEX 5/16-18 X 1 3/4 GR5	BH51618134G5	BH51618134G5	4
5	BOLT, LEVEL ADJUSTMENT	1109367	1109367	4
7	BOLT, HEX 5/8-11 X 3	BH58113	BH58113	2
8	SPRING, DIE OIL TEMP, 1-1/4 X 5/8	110969093	110969093	2
9	TERMINAL BLOCK	11096914	11096914	1
10	SCREW, PAN HD 8-32 X 5/8	SP83258	SP83258	2
11	SENSOR, RTD	110949110	110949110	1
12	SCREW, SET 3/8-16 X 3/8	SST381638	SST381638	1
13	SCREW, SOCKET HEAD 14-28 X 7/8	SSH142878	SSH142878	1
14	CLEVIS , STEEL	1101098919	1101098919	1
15	BOTTOM PRESSURE PIN	11094961	11094961	1
16	CLIP "E" RETAINING 1/2	MPSC240	MPSC240	10
17	LINK, LOWER	110949530	110949530	1
18	PIN, PRESSURE HANDLE	11094962	11094962	1
19	GAS SPRING	1101098154C1	1101098154C1	1
21	WIRE HARNESS	1101098050	1101098050	1
22	HANDLE CHANNEL ASSEMBLY	110109889	110109889	1
23	BOLT, STRIPPER 1/2 X 3/4 PLATED	BS1234P	BS1234P	2
24	PRESSURE PIVOT BLOCK	1101098174	1101098174	1
25	SCREW, SET 1/4-20 X 1/4	SST142014	SST142014	2
26	CLEVIS PIN	110109861	110109861	1
27	PIN, COTTER 3/32 X 3/4	PC33234	PC33234	1
29	SPRING PIVOT PIN	110109862	110109862	1
31	SCREW PAN HD PHILLIPS 8-32 X 3/8 STAINLESS STEEL	SP83238S	SP83238S	12
32	CONTROLLER PANEL	110109822	110109822	1
33	SPACER, NYLON	110969111	110969111	4
35	DIGITAL CONTROL	11096905218	11096905218	1
36	NUT, HEX 6-32	NH632	NH632	4
37	CONTROL PANEL OVERLAY	ODP1300	ODP1300	1
39	COUNTERBALANCE SPRING, LEFT	110949154L	110949154L	1
40	ARM ASSEMBLY	110109821	110109821	1
41	BUMPER, POLY	110969455	110969455	1
42	ARM PIVOT PIN	11094963	11094963	1
44	RELAY	110942520	110942520	1
45	SCREW, PAN HD 8-32 X 3/8	SP83238	SP83238	4
46	TRANSFORMER	11096975	11096975	1
49	NUT, MICROSWITCH	NH440	NH440	2
52	MICRO SWITCH	110969044	110969044	1
53	SCREW, ROUND HEAD 4-40 X 3/4	SR44034	SR44034	2
54	SPRING RETAINER BAR	11094926	11094926	1
56	BASE FRAME ASSEMBLY	110109811	110109811	1
57	BUMPER BLACK FEET	04269014	04269014	5
58	POWER CORD	110969174	110969175	1
59	STRAIN, RELIEF HEYCO	MPS90014	MPS90014	1
60	SCREW, BUTTON HEAD 5/16-18 X 1 1/4	SB51618114	SB51618114	2
61	SCREW, BUTTON HEAD 5/16-18 X 1 1/2	SB51618112	SB51618112	2
62	WASHER SAE, 5/16	WSAE516	WSAE516	2
63	FRONT LEG	11094902	11094902	1
64	SCREW, SOCKET HEAD 3/8-16 X 1 1/2	SSH3816112	SSH3816112	2
67	COUNTERBALANCE SPRING, RIGHT	110949154R	110949154R	1
68	PLATE GASKET	110969140	110969140	1
69	TUBE FOR SPRING	11094930	11094930	1
70	PIVOT TUBE	11094923	11094923	1
71	LOWER COVER	110109835	110109835	1
72	CAP, VINYL	SC0687	SC0687	4
73	SUCTION PAD	11096942	11096942	1
74	SUCTION RETAINING PLATE	11094940	11094940	1

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REF#	DESCRIPTION	MODEL 1818A 120V AC	MODEL 1818B 240V AC	QTY
75	SCREW, FLAT HD PHIL 8-32 X 1/4 STAINLESS STEEL	SF83214S	SF83214S	6
76	O-RING	110969113	110969113	1
77	WASHER, BELLEVILLE 5/16	WB516	WB516	2
78	SCREW, PAN HEAD PHILLIPS 8-32 X 1	SP8321	SP8321	1
79	WASHER, SAE #8	WSAE8	WSAE8	4
80	WASHER, INTERNAL TOOTH LOCK #8	WLIT8	WLIT8	2
81	NUT, HEX 8-32	NH832	NH832	2
82	CHANNEL COVER	110109888	110109888	1
83	SCREW, BUTTON HEAD 1/4-20 X 1/4	SB142014	SB142014	2
85	OVERLAY, PRESSING INSTRUCTION	OPROPP181810	OPROPP181810	1
86	SERIAL PROPROCESS TAG	SPROPP1800A	SPROPP1800B	1
88	NUT, CAP DEEP DRAWN 1/2 STUD	AW500T1427	AW500T1427	8
89	SPACER WASHER	1101098111	1101098111	2
90	NUT, ACORN	NA832	NA832	2
91	EYELET END SMALL MACHINED	1101098154C5	1101098154C5	1
92	EYELET END LARGE MACHINED	1101098154C4	1101098154C4	1
93	MARKING STRIP #2	MS6992	MS6992	1
94	MANUAL, PP1818	MPP1818	MPP1818	1
A1	UPPER PLATEN WIRE ONLY	110949074100	110949075100	1
A2	UPPER PLATEN COMPLETE ASSY	110949074200	110949075200	1

VAC: 120/240
AMPS: 12.5/6.25
WATTS: 1500



Care and Cleaning

Before cleaning turn machine off and allow to cool down.

Cleaning should be performed whenever required, but at least once a day. **NEVER SUBMERGE MACHINE OR ANY PART THEREOF IN WATER OR OTHER LIQUIDS.** With some simple care and reasonable maintenance your Model PP1818 pizza press will give you many years of dependable service.

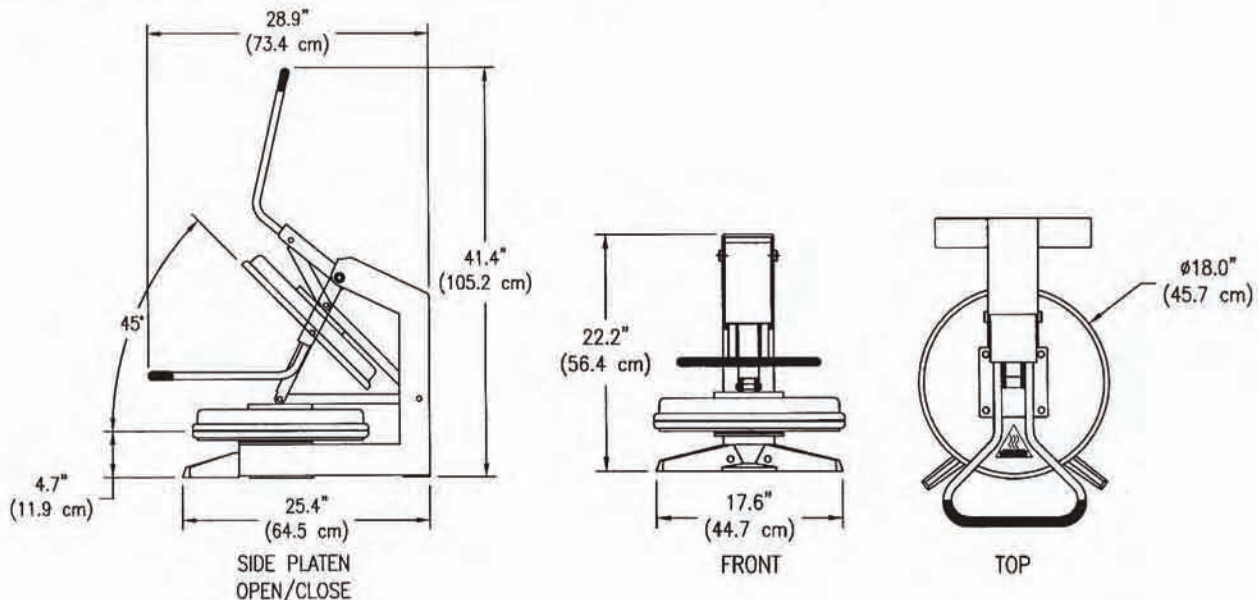
Daily Care

1. Teflon® coated platens. This platen should only be cleaned with mild soap and warm water then wiped off with a clean, soft cloth or soft sponge. **Never use steel wool or harsh abrasives or you will cause costly damage.**

2. All other exterior surfaces. Here again a daily wipe down with mild soap and warm water on a damp rag, will do the job quite nicely. **Never use steel wool or harsh abrasives or you will cause costly damage.**

Service Problems

Contact our factory or approved service agency (U.S. only). *Note: When contacting factory for information, parts or service instructions, it is of the utmost importance that the serial number of the machine be provided. This number can be found on the serial plate located on the rear of the machine.*



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Warranty & Return Policy

Proluxe warrants all products manufactured by it against defects in workmanship or materials from the date of purchase for a period of (1) year on parts and labor. **This warranty applies to only equipment purchased and used in the United States.** Warranty period shall begin when equipment ships and will not exceed 90 days past the original shipment date. Warranty travel shall only be covered for 60 miles.

ALL WARRANTY SERVICE CALLS MUST BE APPROVED BY PROLUXE. IF THIS PROCEDURE IS NOT FOLLOWED, WARRANTY SERVICE WILL NOT BE COVERED. WARRANTY SERVICE WILL BE PAID ON STRAIGHT TIME, OVERTIME WILL NOT BE COVERED.

Exclusions:

- 1. WOOD / GAS FIRED OVENS:** PROLUXE warranty applies to the main body of the oven being steel / refractory and insulation shall be free from defects in materials and workmanship for a period of four years from the date of purchase. The gas equipment shall be free from defects in materials and workmanship for a period of one (1) year from the date of purchase. This warranty excludes the tandoori and home oven. Lifetime warranty against cracks on oven floor.
- 2. TANDOORI & HOME OVENS:** PROLUXE warrants the Tandoori & Home Oven including gas equipment shall be free from defects in materials and workmanship for a period of one (1) year from the date of purchase.
- 3. Air compressors are excluded from this warranty,** but PROLUXE may act as a warranty expeditor in certain instances regarding these compressors. The air compressor manufacturer provides a limited warranty and a copy of this warranty is furnished with all compressors sold by PROLUXE. For prompt handling of compressor warranty claims the instructions of the compressor manufacturer must be adhered to.
- 4. Equipment built to special order as well as accessories** are not returnable unless defective within the terms of this warranty.
- 5. In no event shall PROLUXE be liable for consequential damages arising out of the failure of any of its products if operated improperly or caused by normal wear or damage by operator abuse.**
- 6. BC2325 pedestal warranty disclaimer:** Pedestals shall only be covered under warranty if they have been cleaned using the factory approved cleaning method. cracked or damaged pedestals must be inspected by the factory before warranty is authorized.

Returned Merchandise Policy:

Should it become necessary to return any of the company's products, the following instructions must be adhered to: First, contact our customer service department for approval and a return authorization number. *Please have the serial number of your item available at that time.* All merchandise must be shipped *freight prepaid* by customer or service agency. Subject to the inspection of the product by the company, a restocking charge of 20% of the Net purchased price paid to PROLUXE will be assessed. Merchandise may not be returned for credit without *prior written approval* of PROLUXE. Collect shipments *will not* be accepted. No returns after 60 days of original shipment date on machines. Purchased parts may not be returned after 30 days.

If upon inspection by PROLUXE or its authorized agent it is determined the equipment has not been used in an appropriate manner, has been modified, or has not been properly maintained, or has been subject to misuse, misapplication, neglect, abuse, accident, unauthorized modification, damage during transit, delivery, fire, flood, act or war, riot or act of God, then this warranty shall be deemed null and void.

Terms & Conditions:

- Prices indicated in the PRICE LIST are suggested retail prices and are shown in U.S. DOLLARS.
- Terms of Payment: 1% 10 days, NET 30 days.
- NEW ACCOUNTS:** Satisfactory credit information must be provided before open account status can be extended. Unless agreed otherwise, all shipments will be made C.O.D., CASH IN ADVANCE.
- PRICING:** Prices, specifications, model numbers, capacities and accessories are subject to change without notice.
- FREIGHT / ROUTING:** Method of shipment will be determined by PROLUXE unless otherwise advised by PURCHASER.
- DAMAGED CLAIMS:** All merchandise shipped at purchaser's risk. Inspection must be made by purchaser at time goods are received. If goods are damaged, the PURCHASER shall request that the agent of the transportation company make a written notation on the proper shipping documents immediately and then file a claim for damage. **GOODS DAMAGED IN SHIPMENT ARE NOT RETURNABLE.**
- RETURNS:** Machines may not be returned after 60 days. Purchased parts may not be returned after 30 days. A restocking fee of 20% will be assessed on non-warranty returns.
- TAXES:** Prices indicated herein DO NOT include State, Federal, Local or foreign taxes or duties, nor do they include fees, permits, insurance or other levies, all of which are the responsibility of the purchaser.
- All orders are subject to acceptance by PROLUXE.
- Possession of this price list shall not be considered an offer to sell.