

# **DOUGHPRO®**

## **Operational Manual**

### **PP1818**

#### **Manual Dough Press**



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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 (65.5°C) 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

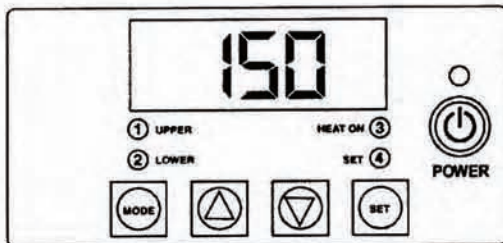
During normal operation, the base of the machine must be installed or placed above the wall socket.



### 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

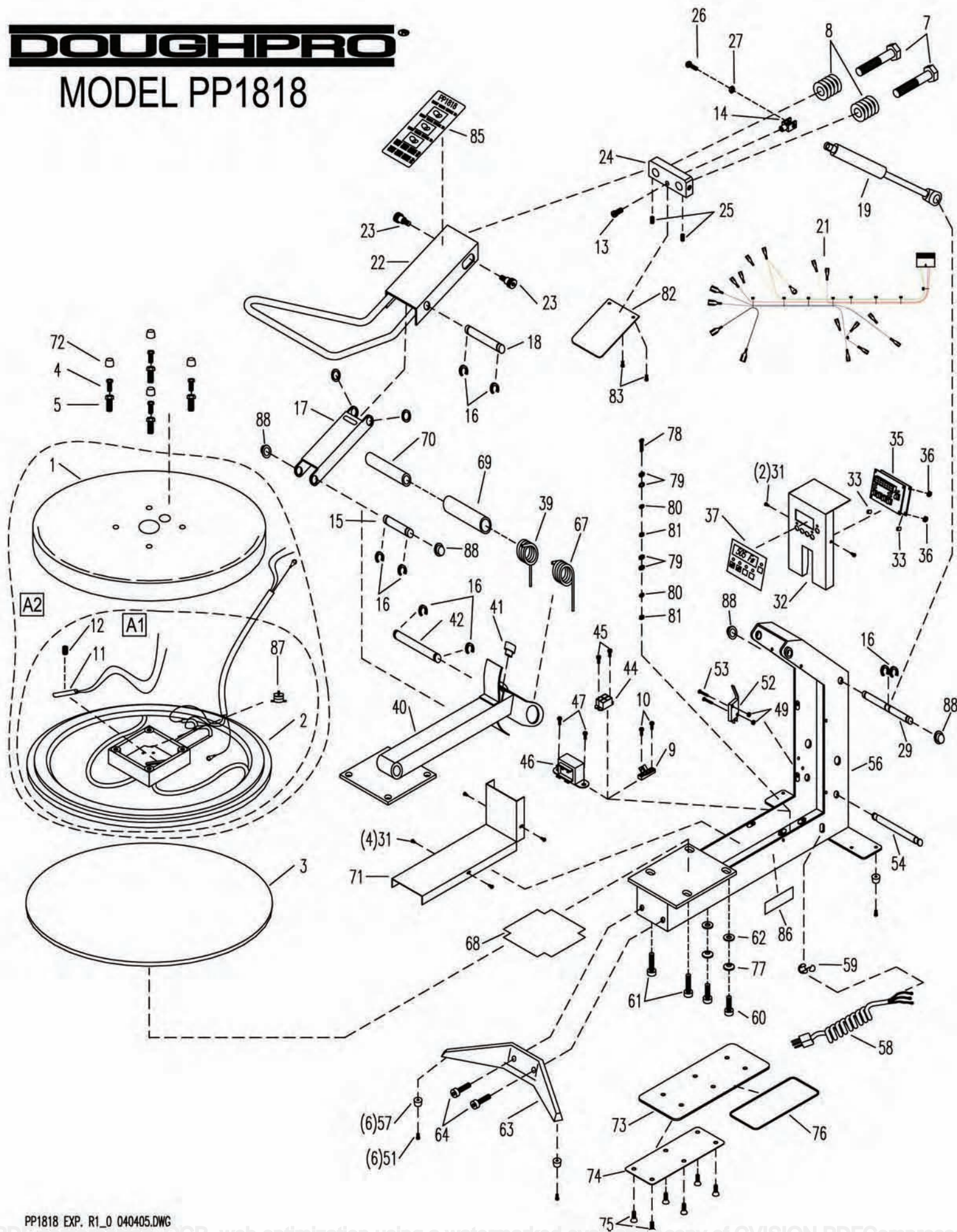
**Shipping Weight:** 150lbs. (70kg)





# DOUGHPRO®

## MODEL PP1818







## PP1818

		MODEL	MODEL	MODEL
		1818A	1818B	1818C
NO	PART NAME	120V AC	240V AC	240V AC
1	SHROUD, UPPER PLATEN	1109336	1109336	1109336
2	UPPER PLATEN	110074	110075	110075
3	LOWER PLATEN	110969076	110969076	110969076
4	LOCKING BOLT, ADJUSTMENT	BH51618134G5	BH51618134G5	BH51618134G5
5	BOLT, LEVEL ADJUSTMENT	1109367	1109367	1109367
7	SCREW, PRESSURE ADJUST BLOCK	BH58113	BH58113	BH58113
8	SPRING, PRESSURE ADJUST BLOCK	110969093	110969093	110969093
9	TERMINAL BLOCK	11096914	11096914	11096914
10	SCREW, TERMINAL BLOCK	SP83258	SP83258	SP83258
11	SENSOR ASSEMBLY	110949110	110949110	110949110
12	SET SCREW, SENSOR	SST381638	SST381638	SST381638
13	SCREW, SOCKET CAP ALLEN HEAD	SCH1428114	SCH1428114	SCH1428114
14	PIVOT BLOCK CLEVIS	1101098919	1101098919	1101098919
15	BOTTOM PRESSURE PIN	11094961	11094961	11094961
16	E-CLIPS, BOTTOM PRESSURE PIN	MPSC240	MPSC240	MPSC240
17	LOWER LINK	110949530	110949530	110949530
18	HANDLE PRESSURE PIN	11094962	11094962	11094962
19	GAS SPRING ASSEMBLY	1101098154	1101098154	1101098154
21	WIRE HARNESS	1101098050	1101098050	1101098050
22	HANDLE CHANNEL ASSEMBLY	110109889	110109889	110109889
23	SCREW, PRESSURE PIVOT BLOCK	BSH1234	BSH1234	BSH1234
24	PRESSURE PIVOT BLOCK	1101098174	1101098174	1101098174
25	SET SCREW, PRESSURE PIVOT	SST142014	SST142014	SST142014
26	SCREW, PIVOT BLOCK CLEVIS	SP103258	SP103258	SP103258
27	NUT, PIVOT BLOCK CLEVIS	NH1032	NH1032	NH1032
29	SPRING PIVOT PIN	110109862	110109862	110109862
31	SCREW	SP83238S	SP83238S	SP83238S
32	CONTROLLER PANEL	110109822C1	110109822C1	110109822C1
33	SPACER, NYLON	11090109	11090109	11090109
35	DIGITAL CONTROL	11096905218	11096905218	11096905218
36	NUT, DIGITAL CONTROL	NH632	NH632	NH632
37	CONTROL PANEL OVERLAY	OPROPP1800	OPROPP1800	OPROPP1800
39	COUNTERBALANCE SPRING, LEFT	110949154L	110949154L	110949154L
40	PIVOT HANDLE ASSEMBLY	110109821	110109821	110109821
41	BUMPER, POLY	110969455	110969455	110969455
42	ARM PIVOT PIN	110109863	110109863	110109863
44	RELAY	110942520	110942520	110942520
45	SCREW, RELAY	SP83238	SP83238	SP83238
46	TRANSFORMER	11096975	11096975	11096975
47	SCREW, TRANSFORMER	SP83238	SP83238	SP83238
49	NUT, MICROSWITCH	NH440	NH440	NH440
51	SCREW, RUBBER FEET	SP83238	SP83238	SP83238
52	MICRO SWITCH	MPS90130	MPS90130	MPS90130
53	SCREW, MICROSWITCH	SR44034	SR44034	SR44034
54	SPRING RETAINER	11094926	11094926	11094926
56	BASE FRAME ASSEMBLY	110109811	110109811	110109811
57	FEET, RUBBER	2093W	2093W	2093W
58	POWER CORD	110969174	110969175	110969176
59	CABLE STRAIN RELIEF	MPS90014	MPS90014	MPS90014
60	SCREW, LOWER PLATEN	SB51618114	SB51618114	SB51618114

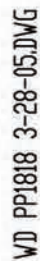




## PP1818

		MODEL	MODEL	MODEL
		1818A	1818B	1818C
NO	PART NAME	120V AC	240V AC	240V AC
61	SCREW, LOWER PLATEN	SB51618112	SB51618112	SB51618112
62	WASHER	WSAE516	WSAE516	WSAE516
63	FRONT LEG	11094902	11094902	11094902
64	SCREW, FRONT LEG	SSH3816112	SSH3816112	SSH3816112
67	COUNTERBALANCE SPRING, RIGHT	110949154R	110949154R	110949154R
68	PLATE GASKET	110949140	110949140	110949140
69	TUBE FOR SPRING	11094930	11094930	11094930
70	PIVOT TUBE	11094923	11094923	11094923
71	LOWER COVER	110109835	110109835	110109835
72	CAP, VINYL, ADJUST. SCREWS	SC0687	SC0687	SC0687
73	SUCTION PAD	11096942	11096942	11096942
74	SUCTION RETAINING PLATE	11094940	11094940	11094940
75	SCREW, SUCTION PAD	SF83214	SF83214	SF83214
76	O-RING	110969113	110969113	110969113
77	WASHER, BELLEVILLE	WB516	WB516	WB516
78	SCREW, GROUND	SP8321	SP8321	SP8321
79	WASHER, GROUND	WSAE8	WSAE8	WSAE8
80	LOCK WASHER, GROUND	WLIT8	WLIT8	WLIT8
81	NUT, GROUND	NH832	NH832	NH832
82	CHANNEL COVER	110109888	110109888	110109888
83	SCREW, CHANNEL COVER	SP83238S	SP83238S	SP83238S
84	RUBBER GROMMET	110969116	110969116	110969116
85	OVERLAY, PRESSING INSTRUCTION	OPROPP181810	OPROPP181810	OPROPP181810
86	SERIAL PROPROCESS TAG	SPROPP1800A	SPROPP1800B	SPROPP1800C
87	LIMITER HI-TEMP	3455RC6025	3455RC6025	3455RC6025
88	NUT, CAP DEEP DRAWN 1/2 STUD	AW500T1427	AW500T1427	AW500T1427
A1	UPPER PLATEN WIRE ONLY	110949074100	110949075100	110949075100
A2	UPPER PLATEN COMPLETE ASSY	110949074200	110949075200	110949075200





# 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.

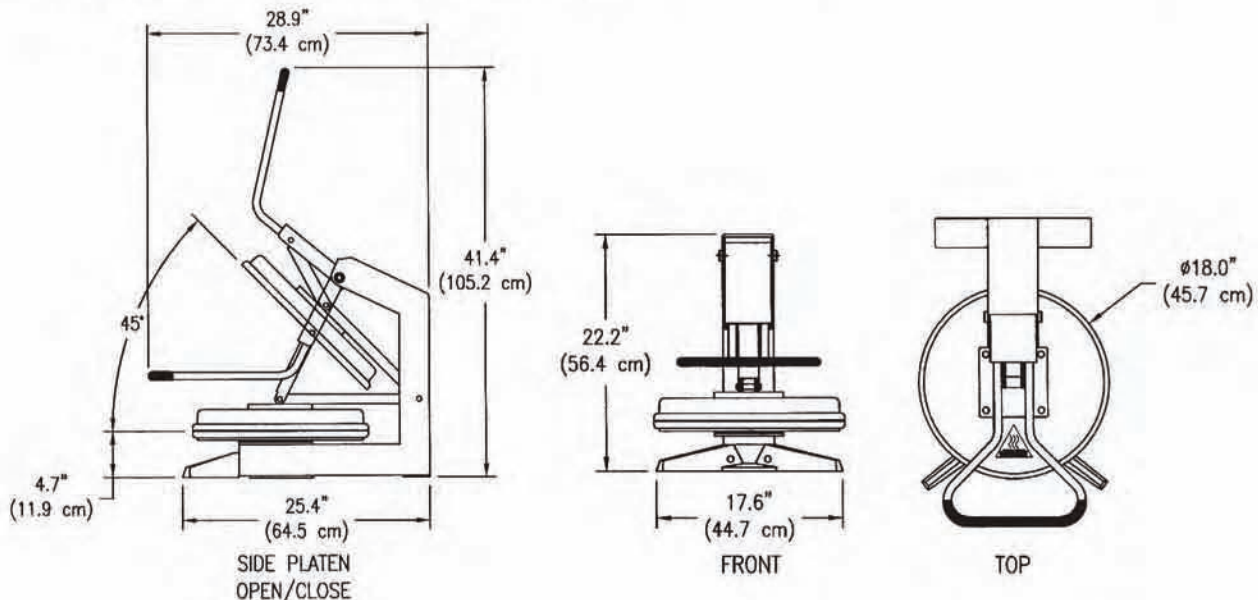
## Daily Care

**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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STEARNS PRODUCT DEVELOPMENT CORPORATION  
20281 Harvill Ave, Perris, CA 92570 Tel: (800) 624-6717 - Fax: (951) 657-4594

## Warranty & Return Policy

STEARNS PRODUCT DEVELOPMENT CORPORATION 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.**

### Exclusions:

- 1. WOOD / GAS FIRED OVENS:** STEARNS PRODUCT DEVELOPMENT CORPORATION 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 (4) 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.
- 2. TANDOORI & HOME OVENS:** STEARNS PRODUCT DEVELOPMENT CORPORATION 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 STEARNS PRODUCT DEVELOPMENT CORPORATION 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 STEARNS PRODUCT DEVELOPMENT CORPORATION. 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 STEARNS PRODUCT DEVELOPMENT CORPORATION 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.**

### 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 STEARNS PRODUCT DEVELOPMENT CORPORATION will be assessed. Merchandise may not be returned for credit without *prior written approval* of STEARNS PRODUCT DEVELOPMENT CORPORATION. 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 STEARNS PRODUCT DEVELOPMENT CORPORATION 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: 2% 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 STEARNS PRODUCT DEVELOPMENT CORPORATION 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 STEARNS PRODUCT DEVELOPMENT CORPORATION.
- Possession of this price list shall not be considered an offer to sell.