

Operations Manual

Apex Pro X1 Hydraulic Automatic Dough Press
Model #: DP1350



PROLUXE
WWW.PROLUXE.COM

Version: 40319

Congratulations on your selection of the Apex Pro X1 Automatic Dough Press. Proluxe is a leading manufacturer of food preparation and cooking equipment designed for the most demanding commercial kitchens. Proluxe equipment is a result of the highest quality engineering and time-tested design.

This manual includes installation, operation, and maintenance procedures for your new Apex Pro X1 Dough Press. Please read this manual carefully and keep it with your machine for proper operation and lasting service.

INSTALLATION

Domestic

Use a separate 15 amp AC circuit. Only industrial extension cords with proper wire size should be used; size 16/3 wire for distance up to 25 feet, and size 14/3 for distance up to 50 feet.

International

Use a designated 16 amp AC circuit. Only industrial extension cords with proper wire size (2.5 sq. mm) shall be used. Make sure there is a proper electrical wall outlet located within reach of the cord and plug attached to the press.

Then place the press in an area which allows for “swing clearance” of the lower platen plus vertical and horizontal clearance of the press itself.

Limited Machine Warranty

Proluxe warrants this dough press machine, when operated under normal conditions, to be free from manufacturing defects in material and workmanship for a period of one year on parts and labor from the invoice date.

This warranty will be effective only when Proluxe authorizes the original purchaser to return the product to the factory in Perris, California freight prepaid and only when the product, upon examination, has proven to be defective. This warranty does not apply to any machine that has been subjected to misuse, negligence or accident. Proluxe shall not be liable for the injury, loss or damage, direct or consequential, arising out of the use or the inability to use the product. No claim of any kind shall be greater in amount than the sale price of the product or part to which claim is made.

This is the sole warranty given by the company, it is in lieu of any other warranties, expressed or implied, in law or in fact, including the warranties of merchantability and fitness for a particular use, and is accepted such by the purchaser in taking delivery of this product.

SPECIFICATIONS

Electrical:

120V/50-60Hz/1450W/12.5Amps/AC

Also available; specify when ordering:

Also available; specify when ordering:

- Voltage: 120/208/240
- Amps: 12.5/11.1/16.5
- Watts: 1500/2300/1500

Includes: 72" cord and NEMA approved plug.

Shipping Weight:

200lbs. (91kg.) – DP1350

SAFETY SUMMARY

Warning

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

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.

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

OPERATION TEMPERATURE & TIMER CONTROL

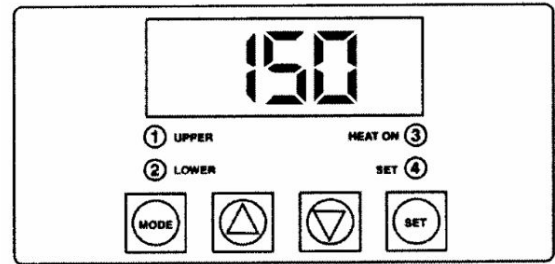


FIG. A

Solid State Controller

This controller has three (3) control features:

1. Temperature – May be set from 100°-425°F (38°-163°C)
2. Time – Time may be set from 1 second to 10 minutes.
3. Counter – Cycle counter counts the number of applications from 1 to 9999 (see additional Notes – Counter).
4. “2 Lower” (Fig. A) Refers to models using upper and lower heated surfaces.

Controller Operation

1. Viewing the Modes of Operation:
To view the set points of temperature, timer and counter, press MODE button to view the desired mode of operation.
2. Changing Temperature:
Press MODE button until temperature is displayed.

Press and hold SET button while pressing the UP (↑) and DOWN (↓) arrow buttons to desired temperature setting.
3. Changing Time:
Press MODE button until time is displayed.

Press and hold SET button while pressing the UP (↑) and DOWN (↓) arrow buttons to desired timer setting.

4. Resetting the Counter:

Press MODE button until the counter is displayed.

To reset the counter (# of cycles), simultaneously push UP (↑) or DOWN (↓) arrow buttons (approx. 5 seconds).

Pressing 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.

2. Press the On/Off button.

Note: Initial temperature setting of 150°F has been shown to be acceptable for most dough formulations; however, you may have to determine the best temperature for your own dough by trial and error testing of your product at different temperature settings.

3. Set the timer in accordance with the following information:

2-4 seconds – For warm dough with moderate yeast content.

2-6 seconds – For room temperature dough with moderate yeast content.

6-8 seconds – For cold dough right out of the refrigerator with low yeast content.

*Remember that the timer does not actuate until the upper platen mates with the lower platen and resistance is felt.

4. Swing open the lower platen and apply a quick spray of a good water based food release on the lower platen. Proluxe offers its own food release spray NATURALLY CLEAR Model No. DPPC1. (See our catalog and price list for information.) This spray will not affect the taste of your crust in any way.

5. Place your pre-portioned ball of dough in the approximate center of the lower platen. Add another dash of spray to the top of the dough ball.

6. Close the platen and, with both hands, press the two green buttons on each side of the machine simultaneously.

7. Hold the buttons until resistance is felt then release at once. The timer will actuate and, when the time cycle is completed, the upper platen will rise automatically (timer is preset at the factory for six seconds, but this is easily changed by following the upcoming instructions.)

8. Remove the crust, place on a pan or peel, add toppings and bake.

RECOMMENDED SEASONING & CLEANING PROCEDURES

Before use you must properly season your platens to prevent your dough from sticking.

Tools Required:

- Food release
- Soapy water solution
- Washcloth
- Paper towels

DO NOT use steel wool or harsh abrasives, it will you will cause costly damage.

1. Before cleaning make sure the unit is turned off.
2. Spray lower platen with approved food release/oil spray.
3. Wipe oil across lower platen with paper towel.
4. Wipe oil across upper platen.
5. Mix a warm dish soap and water solution.
6. Soak washcloth and wring to remove excess water.
7. Wipe lower and upper platen with damp cloth.

PREVENTATIVE MAINTENANCE

Proluxe machines are relatively maintenance free. For a long lifespan, the following preventative maintenance should be followed:

Daily Care:

1. Platens: Turn your machine off and allow to cool down before attempting to clean. These platens should only be cleaned with mild soap and warm water then wiped off with a clean, soft cloth or soft sponge.

2. Exterior surfaces: Wipe daily with mild soap and warm water will do the job quite nicely.

Service Problems:

Contact our factory at (800) 624-6717 (U.S. only) or approved service agency. When contacting the factory for information, parts or service instructions, please provide the serial number of the machine be provided. This number can be found on the serial plate located on the rear of the machine.

Apex Pro X1 Troubleshoot Guide - Model #: DP1350

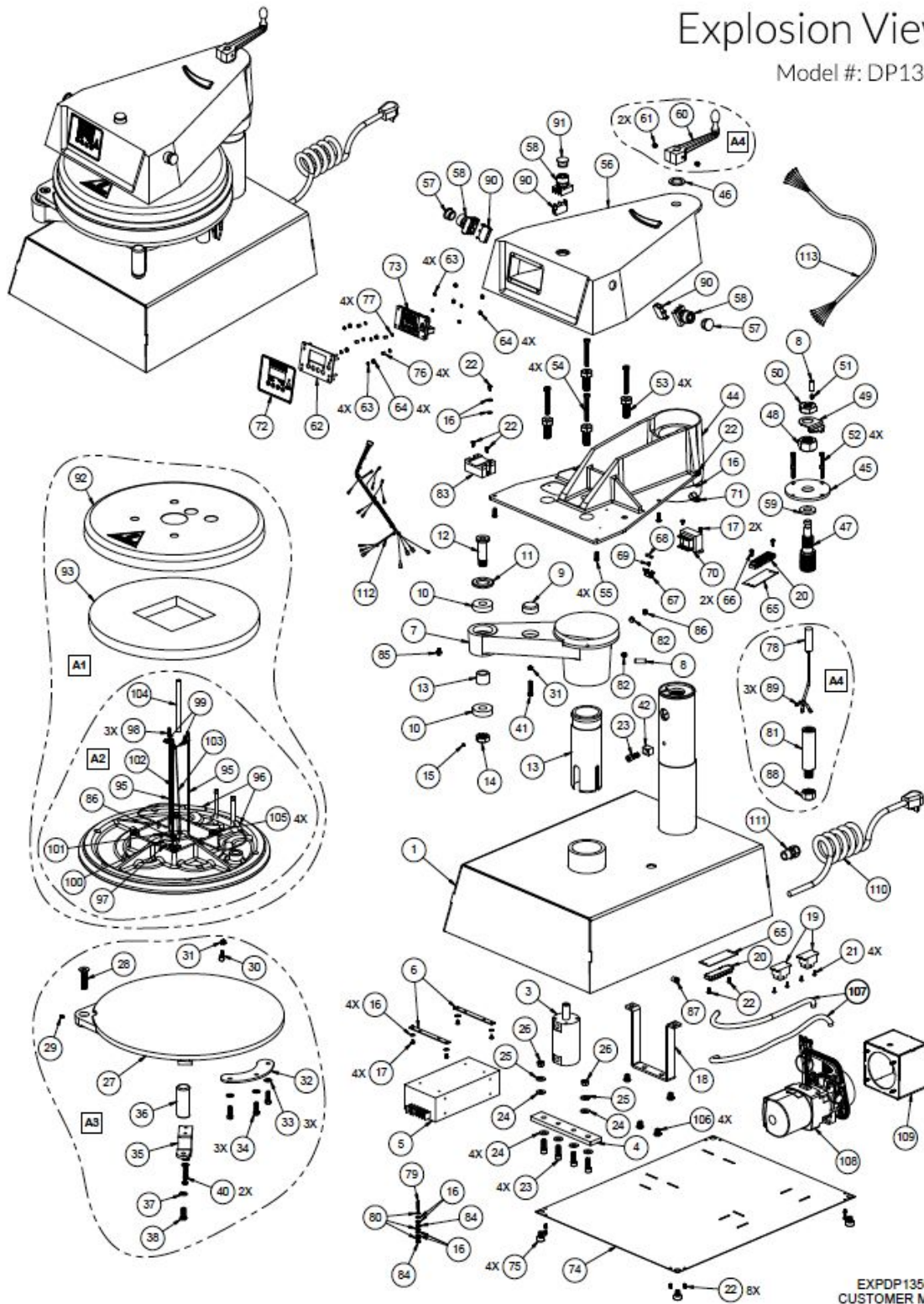
Problem	Cause	Action	Ref #
Power button on digital controller face is depressed but doesn't turn on.	1. Power cord is not plugged in.	1. Plug the power cord into wall receptacle and power button.	60
	2. Circuit breaker is tripped off in the site's breaker box.	2. Reset circuit breaker that the grill is plugged into. Depress power button to turn on.	-----
	3. Transformer has taken an electrical surge and is damaged.	3. Replace Transformer after you check secondary side of transformer. If working properly, you should receive 12vdc.	66
	4. Check voltage on the secondary side of the Transformer. If you read 12VDC then you are receiving voltage to the controller.	4. Replace controller. Controller should be on once the power button is depressed.	76
	5. Possible blown fuse.	5. Replace fuse.	39
Digital controller's LED's are scrambled or randomly erratic. If when turning on, the display will first go to segment check	1. Possibly a component on the Digital controller is damaged.	Replace digital controller.	-----
	2. Control needs to reset.	While unit is on unplug unit, wait for 1 min. Then plug machine on again and depress power button.	76
Digital controller on startup goes through LED segment check (8888) then to version # and then loops back to the above reboot.	The relay driver on the digital control may be blown.	Replace digital controller.	76
Digital display shows PROB. No heat on upper platen.	Sensor lost it's continuity as shown on a multi-meter.	Disconnect prob that is open (no continuity as shown on a multi-meter. Must replace sensor (RTD). Do not cut and splice new sensor. Install new 2000 ohm RTD sensor to under side of heat platen and reconnect to the controller.	A1.10
When depressing the tactile button	The tactile buttons under the overlay may be not close enough to activate.	Carefully (no too much at one time	----

on digital controller, nothing happens.	Same goes if the buttons are already pressed by overlay without depressing button.	to avoid fracturing the traces on the controller) tighten the nuts on the back of the controller until button activate. Same goes in reverse if buttons are held down by the overlay.	
Press does not close when pressing the two, green, start buttons	<p>1. Did not simultaneously press the start buttons exactly at the same time.</p> <p>2. The Lower Platen switch mounted on the base is not in contact to complete circuit.</p>	<p>Try pressing both buttons exactly at the same time. This is a anti-tiedown safety feature.</p> <p>2. Make sure the roller plunger comes into contact (clicking noise). This is also a safety feature that both platens are aligned before.</p>	82
Digital display shows relay and particular zone is overheating.	1. The relay on the switched side is not opening to regulate temperature.	1. Replace the relay.	92
Beeper not functioning or intermittent beeper sound.	1. Beeper on digital control board failed.	1. Replace digital controller board	76
If setpoint is reached but slightly off in temperature.	Offset may need to be calibrated and adjusted.	Call (800) 624-6717 ext. 129 for instructions.	
Heater platen overheating	If the relay (depending on the year of the model) on the coil side are receiving 12vdc indicates the controller is functioning properly. On the switching side of the relay, is there 120 vac going to the heater in question. If there is no voltage on the to the switching side of the relay to the heaters, the relay is not working properly.	Replace relay If the controller's heat-on LED is not lit indicating the controller is working properly.	55
Both upper and lower platen not aligned when activating. You may experience a shifting of the platens when coming into contact, or striking noise.	Upper and lower platen are misaligned.	On the left side of the post collar (#35) are back-to-back set screws. Remove the first locking set screw. Adjust stopping set screw to align platen *IMPORTANT* must reduce air pressure to a minimum as not to damaging closing platens. After alignment is complete, re-install locking set screw as not to move the alignment set screw.	17

Dough not having same thickness across the press dough.	Adjust upper platen for level press	Underneath the housing there is 4 stacked hex bolts sitting over the upper platen attached to the arm. The top bolts are called locking bolts. The 4 larger hex bolts below are adjustment bolts. Break free the 4 locking bolts. With an open end wrench adjust the bolts (1/8 turn at a time). After testing, tighten the locking bolts making sure not to move the larger adjustment bolts	11 And 12
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Explosion View

Model #: DP1350



EXPDP1350 RA
CUSTOMER MANUAL

Apex Pro X1 Part List - Model #: DP1350

ITEM #	DESCRIPTION	DP1350 - 120 ~ AC	QTY.
1	DP1350 BASE AND POST WELDING ASSEMBLY	DP13104	1
2	PISTON GUIDE WELDING ASSEMBLY	DP13102	1
3	HYDRAULIC RAM	DP13119	1
4	MOUNTING PLATE	DP13105	1
5	POWER SUPPLY	DP13110	1
6	ELECTRICAL BOX MOUNTING BRACKET	DP13107	2
7	SWING, PIVOT ARM, DP1300	11030	1
8	SST SET SCREW 3/8-16 x 1.00	SST38161	2
9	SWING ARM/LOWERPLATEN BUMPER	110503450	1
10	BEARING, DP1300	62042NSL	2
11	SWING AWAY WASHER	110249049	1
12	STUD, LOWER PLATEN, DP1300	110249065	1
13	BREARING SLEEVE SPACER	11046	1
14	NUT, JAM (PIVOT ARM) MACHINED	110102570	1
15	SCREW, SET 10-32 X 3/16	SST1032316	1
16	WASHER, SAE #8	WSAE8	11
17	SCREW, PHILLIPS PAN HEAD 8-32 X 1/4	SP83214	6
18	MOUNTING BRACKET	DP13108	1
19	RELAY, 30amp 240~AC, POTTER BRUMFIELD	110942520	2
20	TERMINAL BLOCK STAGE #7	6017	2
21	SCREW, PAN HEAD PHILLIPS 6-32 X 3/8	SP63238	4
22	SCREW, PHILLIPS PAN HEAD 8-32 X 3/8	SP83238	14
23	SCREW, SOCKET HEAD 3/8-16 X 1	SSH38161	5
24	WASHER, SAE 3/8"	WSAE38	6
25	WASHER, LOCK 3/8	WL38	3
26	NUT, HEX 3/8-16	NH3816	2
27	LOWER PLATEN MACHINED	11032	1
28	SCREW, FLAT HEAD SOCKET 1/2-20 X 2	SF12202	1
29	SCREW, SET 1/4-20X3/8" CONE POINT	SST142038CP	1
30	HEX BOLT 1/4-20 X 1-1/2"	BH1420112	1
31	NUT, HEX 1/4-20	NH1420	2
32	GUIDE, LOWER PLATEN	11044	1
33	WASHER, LOCK INTERNAL TOOTH 5/16"	WLIT516	3
34	5/16 - 18 x 1 SS., BOLT HEX HEAD	BH516181S	3
35	HANDLE BRACKET (RED)	110453363XX	1

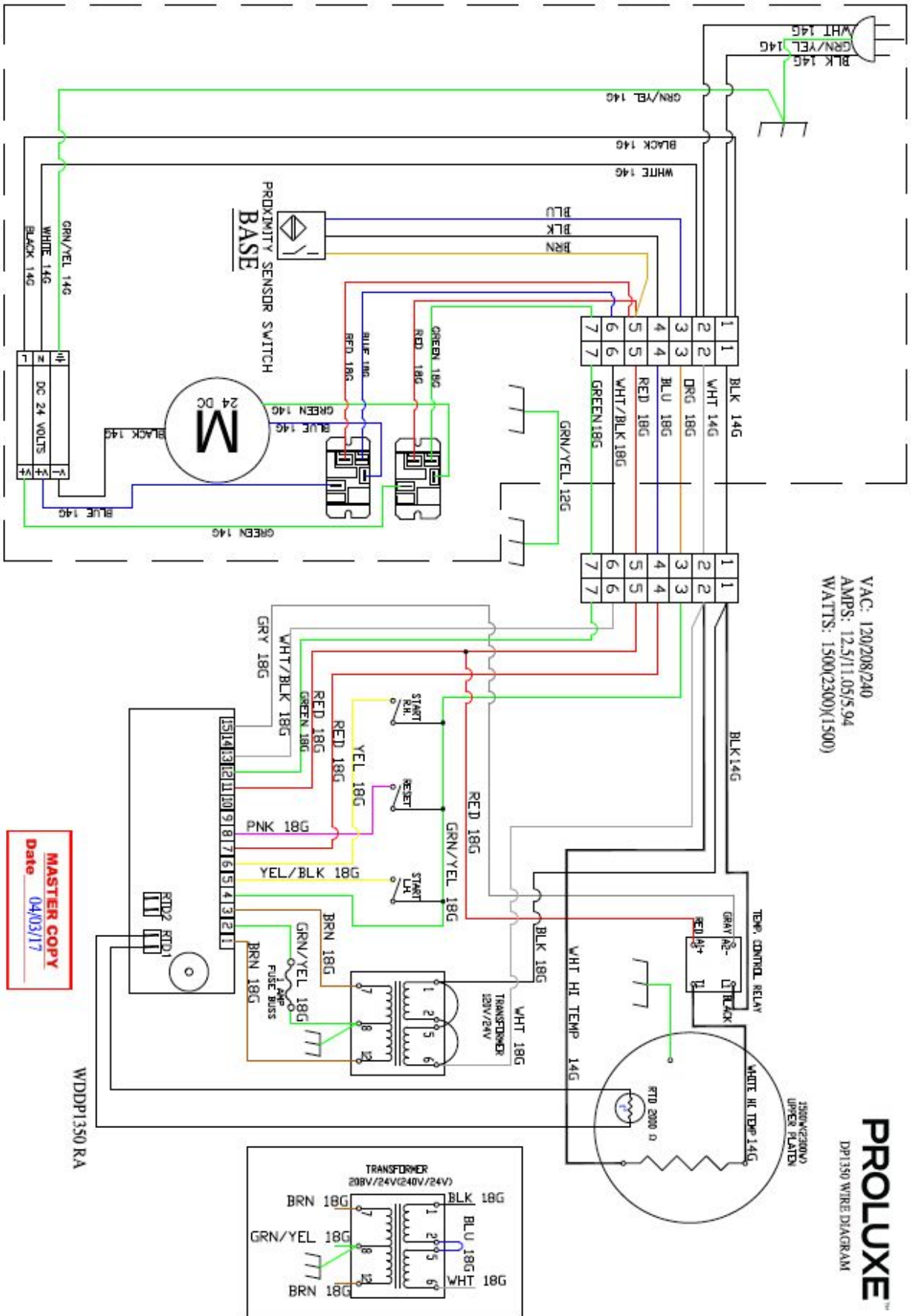
36	KNOB, PRESSURE ALUMINUM	MPSK215	1
37	SPLIT LOCK WASHER	WL38S	1
38	SCREW, BUTTON HEAD 3/8-16 X 1	SB38161	1
39	WASHER, SPLIT LOCK 1/4"	WLIT14	2
40	BOLT, HEX 1/4-20 x 1" S.S.	BH14201S	2
41	BOLT, HEX 1/4-20 X 1-1/4"	BH1420114	1
42	ANTI ROTATION BAR ARM-PIZZA MACHINE	110148	1
44	ARM MACHINED	11021XX	1
45	THRUST PLATE	11058	1
ITEM #	DESCRIPTION	DP1350 - 120 ~ AC	QTY.
46	THRUST WASHER	11059	1
47	SCREW, ADJUSTMENT POST, DP1300	11042	1
48	NUT, HEX JAM 1-14	NHJ114	1
49	STOP ADJUSTMENT CONTROL	11061	1
50	LOCKING JAM NUT	11070	1
51	SCREW, SET 1/4-20 X 3/8	SST142038	1
52	1/4-20 x 1" SOCKET HEAD CAP, DOMESTIC FASTENER	SSH14201D	4
53	BOLT, U.P. ADJUSTMENT	11067	4
54	5/16-18 X 2-1/2" HEX BOLT GR5, DP1300	BH51618212G5	4
55	SCREW, BUTTON HEAD 1/4-20X3/4	SB142034	4
56	HOUSING, MACHINING	110102522	1
57	GREEN MUSHROOM BUTTON SCREW ON	P9ARB3V	2
58	SWITCH, MOM P/S OP SCREW ON GE	P9XPLOSO	3
59	CRANK SPACER	11064	1
60	CRANK HANDLE, ADJUSTMENT	11060XX	1
61	SCREW, SET 5/16-18 X 3/8 SET SCREW KNURLED CUP POINT	SST5161838KN	2
62	ASSEMBLY, CONTROL FACIA	11086027	1
63	WASHER, INTERNAL TOOTH LOCK #6	WLIT6	8
64	NUT, HEX 6-32	NH632	8
65	MARKER STRIP #7	MS6017	1
66	SCREW, PAN HEAD PHILLIPS 8-32 X 1/2	SP83212	2
67	FUSE HOLDER 1 AMP	MPPF708	1
68	FUSE BUSS 1 AMP	MPPF701R	1
69	SCREW, PHILLIPS PAN 2-56x1/4	SP25614	1
70	TRANSFORMER	11096975	1
71	CLAMP, CABLE 1/2	CC12	1
72	CONTROL PANEL OVERLAY	ODP1300	1
73	DIGITAL CONTROL REV. 5.06	DP131052	1

74	BOTTOM COVER	DP13154	1
75	FEET, RUBBER	RF209	4
76	NYLON SPACER, 1/4 X .141 X 9/32 LONG	110969111	4
77	WASHER, STEEL	311150019	4
78	SWTICH, PROXIMITY SENSOR	11017452377	1
79	SCREW, SET 8-32X1	SST8321	1
80	WASHER, INTERNAL TOOTH LOCK #8	WLIT8	3
ITEM #	DESCRIPTION	DP1350 - 120 ~ AC	QTY.
81	HOUSING, SWITCH PROXIMITY SENSOR	110103	1
82	SCREW, SET CONE POINT 3/8-16 X 1/2	SST381612CP	2
83	RELAY, SOLID STATE	MPR90217	1
84	NUT, HEX 8-32	NH832	2
85	SCREW, SOCKET FLAT HEAD 1/4-20 X 3/4	SF142034	1
86	SCREW, SET 3/8-16 X 1/2	SST381612	1
87	PISTON ALIGNMENT PIN	DP13109	1
88	NUT, HEX 3/4-16	NH3416	1
89	TERMINAL, #6 RING 18-22 GA	2202	3
90	NIPPLE, BRASS 1/4 x 2	N142	3
91	BUTTON BLACK MUSHROOM SCREW ON GE	P9ARB3N	1
92	UPPER HEAT SHROUD	1109336	1
93	DP INSULATION	1101171251	1
95	WIRE, TGGT, 14 GA. (HEATER)	110069	4.25 FT
96	TFE, SHRINK TUBING 7AWG	110131	.33 FT
97	TERMINAL, RING #6 14-16 GA HIGH TEMP	1601HT	1
98	TERMINAL, RING #8 14-16 GA	1604	3
99	TERMINAL, QD 3/16 X 18-22 GA	2280	2
100	WASHER, SAE #6	WSAE6	1
101	SCREW, PAN HEAD 6-32 X 1/4	SP63214	1
102	WIRE, TFE 14GA. GREEN	WTFE14G	1.5 FT
103	RTD, SENSOR ASSEMBLY	110949110	1
104	SLEEVING, PVC WIRE	OPVC1050	.16 FT
105	WASHER, SAE 5/16"	WSAE516	4
106	SCREW BUTTON HEAD 3/8-16 X 1/2	SB381612	4
107	HYDRAULIC MOTOR HOSES	DP13120	2
108	HYDRAULIC MOTOR	DP13118	1
109	HYDRAULIC OIL RESERVOIR	DP13116	1
110	POWER CORD	110573175	1
111	STRAIN RELIEF	3231	1

112	WIRE HARNESS	11017069250	1
113	CABLE, POWER DISTRIBUTION	1101025068	1
A1	KITTED, UPPER PLATEN COMPLETE ASSEMBLY	110074120AK	1
A2	KITTED, UPPER PLATEN WITH WIRING ONLY	110074120K	1
A2	KITTED, LOWER PLATEN ASSEMBLY	11032A	1
A3	SWITCH, PROXIMITY SENSOR, KIT	110103K	1

VAC: 120/208/240
 AMPS: 12.5/11.05/5.94
 WATTS: 1500(2300)(1500)

PROLUXE™ DPI1350 WIRE DIAGRAM



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. Warranty travel will 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

Wood & Gas Fired Ovens

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. Lifetime warranty against cracks on the oven floor.

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.

Special Order Equipment and Accessories

Cannot be canceled and are not returnable unless defective within the terms of this warranty.

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 damaged by operator abuse.

Limited Lifetime Warranty on Heating Elements

If replacement is needed, Proluxe will send the new part at no charge but labor will not be covered unless the unit is still under the 1 year manufacturer warranty.

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

1. Price List prices are suggested retail prices and are shown in U.S. Dollars.

2. Terms of Payment: 1% 10 days, NET 30 days.

3. 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.

4. Pricing: Prices, specifications, model numbers, capacities and accessories are subject to change without notice.

5. Freight/Routing: Method of shipment will be determined by Proluxe unless otherwise advised by purchaser.

6. 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 damages.

Note: Goods damaged in shipping are non-returnable.

7. 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.

8. 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.

9. All orders are subject to acceptance by Proluxe.

10. Possession of this price list shall not be considered an offer to sell.