

Operations Manual

Apex Pro X2 - Hydraulic Automatic Dough Press
Model #: DP2350



PROLUXE
WWW.PROLUXE.COM

Version: 51219

Congratulations on your selection of the Apex Pro X2 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 X2 Dough Press. Please read this manual carefully and keep it with your machine for proper operation and lasting service.

INSTALLATION

Domestic

Use a separate 30 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.

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:

208V/50-60Hz/4600W/22.11 Amps

Requires 30 AMP outlet

Also available; specify when ordering:

- Voltage: 208/220
- Amps: 22.11/20.9
- Watts: 4600/5146

Shipping Weight:

200lbs. (82kg.) – DP2350

Includes: 72" cord and 6-30P NEMA approved plug.

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

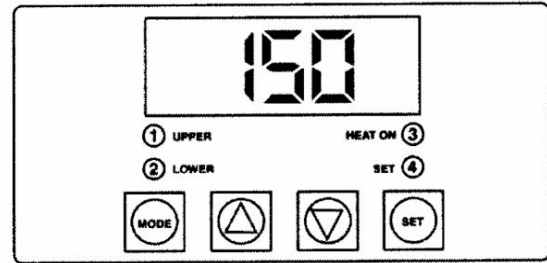


FIG. A

Solid State Controller

This controller has three control features:

1. Temperature – May be set from 100°F-425°F (38°-163°C) Factory default is 200°F.
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.

Fahrenheit/Celsius Conversion:

The temperature controller can be programmed to display either °F or °C. Press the MODE button until the temperature is displayed . Then push a hold the SET button for 10 seconds.

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.

2. 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.

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).

DOUGH PRESSING OPERATIONS

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.

1. Check to see if you have the correct type of electrical current or serious damage could occur.
2. Press the power button, the green light above will illuminate when powered on.
3. Set your desired temperature on the control panel by using FIG. A and the instructions above. We recommend a temperature of 150°F. Testing with your own dough may desire a different setting.

Note: Heat is provided in the upper and lower platens enable the dough to flow more rapidly in the pressing cycle. The heat IS NOT intended for baking.

4. Swing open the upper platen and apply a quick spray of a good water based food release on the platen.
5. Place your pre-portioned ball of dough in the approximate center of the lower platen. Add another 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 in until it beeps then release both buttons. The timer will actuate and, when the time cycle is completed, the

platens will release automatically. (Timer is factory preset for six (6) seconds. Instructions to change the timer is found above under Controller Operations.)

9. Remove the finished product by rotating the upper platen until you have proper space to remove your dough.

10. 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.

DO NOT use ice or cold water to cool the unit down. This can cause platen to warp.

Piston Maintenance:

In order to ensure pop and trouble free operation of the press piston, it is important that the machine be lubricated once every three months, under normal operation. High volume users may require more frequent lubrication.

Please follow these instructions:

1. Locate the grease port on the machine. Machines will pull down

arms has a single grease port located below the upper head on the right side of the vertical post.

2. Place grease gun head against grease port and apply enough pressure to allow gun head to engage the grease port.
3. Squeeze handle of grease gun. This will force the grease into the piston.

The lubricant use must be USDA-H-I authorized for food machinery. This lubricant can be ordered through Proluxe, part # 110-002.

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 X2 Troubleshoot Guide - Model #: DP2350

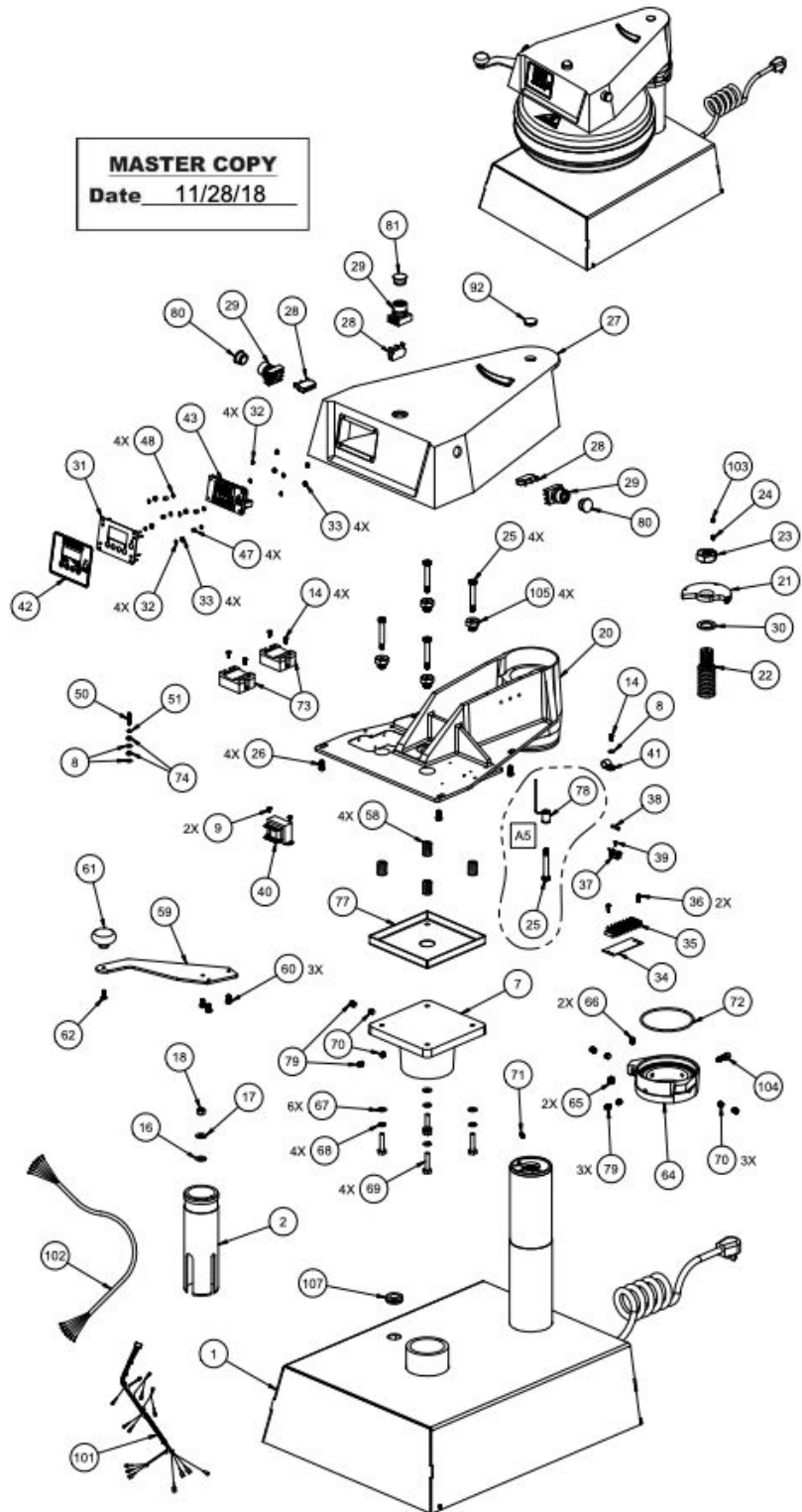
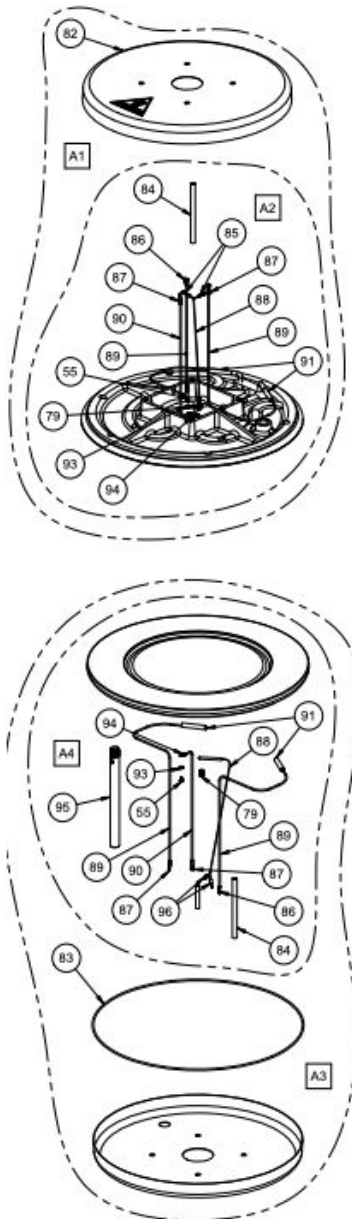
Problem	Cause	Action	Ref #
Power button on digital controller face is depressed but doesn't turn on.	1. Power cord is not plugged in.	1. Plug the power cord into wall receptacle and power button.	60
	2. Circuit breaker is tripped off in the site's breaker box.	2. Reset circuit breaker that the grill 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.	1. Replace digital controller.	76
	2. Control needs to reset.	2. While unit is on unplug unit, wait for 1 min. Then plug machine on again and depress the power button.	----
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 on	The tactile buttons under the overlay may be not close enough to activate.	Carefully (no too much at one time to avoid fracturing the	

digital controller, nothing happens.	Same goes if the buttons are already pressed by overlay without depressing button.	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.	
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.	55
Beeper not functioning or intermittent beeper sound.	1. Beeper on digital control board failed.	1. Replace digital controller board	76
Press does not close when pressing the two, green, start buttons	Did not simultaneously press the start buttons exactly at the same time.	Try pressing both buttons exactly at the same time. This is a anti-tiedown safety feature.	82
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 platens 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

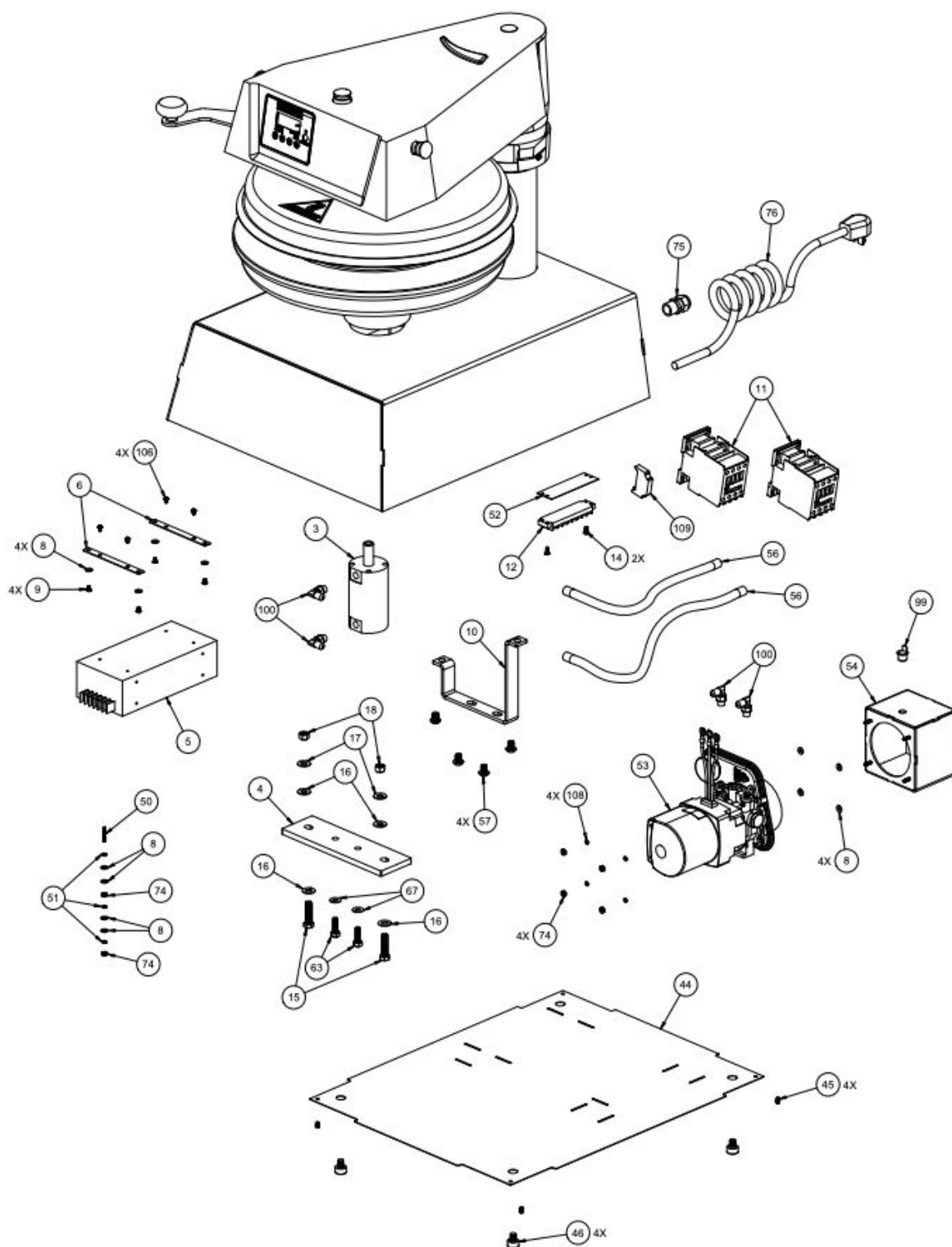
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EXPLOSION VIEW
DP2350S

MASTER COPY
Date 11/28/18



EXPDP2350S RA 112818
CUSTOMER MANUAL



EXPDP2350S RA 112818
CUSTOMER MANUAL

Apex Pro X2 Part List - Model #: DP2350

ITEM #	DESCRIPTION	DP2350SE 208 ~ AC	QTY.
1	BASE AND POST WELDING ASSEMBLY (DP2350)	DP1390301	1
2	PISTON GUIDE WELDING ASSEMBLY	DP13102	1
3	CYLINDER, HYDRAULIC - 40 MM BORE x 1.687 STROKE	DP13140	1
4	MOUNTING PLATE	DP13105	1
5	POWER SUPPLY, 24VDC / 85-265VAC	DP13110	1
6	ELECTRICAL BOX MOUNTING BRACKET	DP13107	2
7	PISTON RAM MACHINED DP2300	11023003001	1
8	WASHER, SAE #8	WSAE8	15
9	SCREW, PHILLIPS PAN HEAD 8-32 X 1/4	SP83214	6
10	PUMP MOUNTING BRACKET	DP13108	1
11	CONTACTOR, 12V GE	DP13117	2
12	TERMINAL BLOCK #8	6018	1
13	MANUAL DP2350S	MDP2350S	1
14	SCREW, PHILLIPS PAN HEAD 8-32 X 3/8	SP83238	7
15	BOLT, HEX 3/8-16 X 1-1/2"	BH3816112	2
16	WASHER, SAE 3/8"	WSAE38	5
17	WASHER, LOCK 3/8	WL38	3
18	NUT, HEX 3/8-16	NH3816	3
20	ARM MACHINED DP2300	11023002101	1
21	THRUST PLATE	DP15404	1
22	ADJUSTABLE SCREW	110230042	1
23	NUT, LOCKING JAM (MACHINED)	11070	1
24	SCREW, SET 1/4-20 X 3/8 CONE POINT	SST142038CP	1
25	BOLT, SHOULDER 3/8X2	11023003	5
26	BOLT, HEX 1/4-20 X 5/8" ZINC PLATED	BH142058	4
27	HOUSING, MACHINING	11010252201	1
28	CONTACT N/O SCREW TYPE, GE #P9B10VN	110101751	3
29	SWITCH, MOM P/S OP SCREW ON GE	P9XPLOSO	3
30	THRUST WASHER	11059	1
31	FACIA CONTROL PLATE	11086027	1
32	WASHER, INTERNAL TOOTH LOCK #6	WLIT6	8
33	NUT, HEX 6-32	NH632	8
34	MARKER STRIP #6	MS6016	1
35	TERMINAL BLOCK #6	6016	1

36	SCREW, PAN HEAD PHILLIPS 8-32 X 1/2	SP83212	2
37	FUSE HOLDER 1 AMP	MPPF708	1
ITEM #	DESCRIPTION	DP2350SE 208 ~ AC	QTY.
38	FUSE BUSS 1 AMP	MPPF701R	1
39	SCREW, PHILLIPS PAN 2-56x1/4	SP25614	1
40	TRANSFORMER	11096975	1
41	CLAMP, CABLE 1/2	CC12	1
42	CONTROL PANEL OVERLAY	ODP1300	1
43	DIGITAL CONTROL REV. 5.06	DP139052	1
44	BOTTOM COVER	DP13154	1
45	BOLT, HEX 8-32 X 1/4	BH83214	4
46	FEET, RUBBER	RF209	4
47	NYLON SPACER, 1/4 X .141 X 9/32 LONG	110969111	4
48	WASHER, .311 OD X .150 ID X .20 THK	311150019	4
50	SCREW, SET 8-32 X 1	SST8321	2
51	WASHER, INTERNAL TOOTH LOCK #8	WLIT8	4
52	MARKER STRIP #8	MS6018	1
53	POWER UNIT, HYDRAULIC (MOTOR/PUMP)	DP13118	1
54	HYDRAULIC OIL RESERVOIR	DP13116	1
55	SCREW, PAN HEAD PHILLIPS 6-32 x 1/4	SP63214	2
56	HYDRAULIC MOTOR HOSES	DP13141	2
57	SCREW BUTTON HEAD 3/8-16 X 1/2	SB381612	4
58	SPRING, DIE RED MEDIUM HEAVY DUTY	11020106	4
59	HANDLE, SWING AWAY	11023004501	1
60	HEX BOLTS STAINLESS STEEL, 1/4-20 X 1/2	BH142012S	3
61	KNOB, SWING AWAY (MUSHROOM)	110017	2
62	SCREW, BUTTON HD 1/4-20 X 5/8"	SB142058	1
63	BOLT, HEX 5/16-18 X 1	BH516181	2
64	COLLAR POST DP2300	1101751162301	1
65	NUT, HEX JAM 5/16-18	NHJ51618	2
66	COLLAR, STOP PIN	SST5161834	2
67	WASHER, SAE 5/16	WSAE516	6
68	WASHER, 5/16" SPLIT LOCK	WL516	4
69	BOLT, HEX 5/16-18 X 1-1/2", GRADE 5	BH51618112G5	4
70	SCREW, SET CONE POINT 3/8-16 X 1/2	SST381612CP	5
71	SCREW, SET 1/4-20 X 1/2	SST142012	1
72	ORING, #2-243 N-70	MPSS062	1
73	RELAY, SOLID STATE	MPR90217	2
74	NUT, HEX 8-32	NH832	8

75	HEYCO STRAIN RELIEF 1/2"	3231	1
76	POWER CORD 208V 30 AMP	110573175	1
ITEM #	DESCRIPTION	DP2350SE 208 ~ AC	QTY.
77	COVER, LEVELING SPRING	11023002	1
78	ALIGNMENT SWITCH ASSY	1101169341	1
79	SCREW, SET 3/8-16 X 1/2	SST381612	7
80	GREEN MUSHROOM BUTTON SCREW ON	P9ARB3V	2
81	BUTTON BLACK MUSHROOM SCREW ON GE	P9ARB3N	1
82	UPPER HEAT SHROUD	110230036	1
83	O-RING GASKET	DP18302	1
84	SLEEVING, PVC WIRE	OPVC1050	1.91 FT
85	TERMINAL, QD 3/16 x 18-22 GA (PINK)	2280	2
86	14-16 GA #10 FORK TERMINAL ISUL.	1626	2
87	TERMINAL, RING #8 14-16 GA (BLUE)	1604	4
88	RTD SENSOR ASSEMBLY	110949110	2
89	WIRE, TGGT, 14 GA	110069	13.25 FT
90	WIRE, TFE 14 GA GREEN	WTFE14G	5.45 FT
91	TFE, SHRINK TUBING 7 AWG	110131	.66 FT
92	PLUG, BUTTON 7/8, PLASTIC (BLACK)	PB78P	1
93	WASHER, SAE #6	WSAE6	2
94	TERMINAL, RING #6 14-16 GA (HI-TEMP)	1601HT	2
95	POST GUIDE DP2300	11023004	1
96	TERMINAL, RING #6 x 18-22 GA, RED MOLEX	2202	2
97	TFE NON SHRINK TUBING	110133	.50 FT
98	SHROUD, LOWER PLATEN	110230037	1
99	PRESSURE RELIEF PLUG	DP13142	1
100	HYDRAULIC PORT FITTINGS (CYLINDER/PUMP)	DP13121	4
101	WIRE HARNESS	DP15450	1
102	POWER DISTRIBUTION CABLE	110230068	1
103	SCREW, SET 1/4-20 X 1/4	SST142014	1
104	SCREW, SOCKET HEAD 5/16-18 X 1 DOMESTIC	SSH516181D	1
105	U.P. ADJUSTMENT BOLT	DP15467	4
106	SCREW, PAN HD 8-32 X 1/4" SELF TAPPING. TYPE "F"	SP83214ST	4
107	GROMMET, RUBBER CS157, 3/4" ID 1.3/8" OD, 1/8"	110103919	1
108	WASHER, SPLIT LOCK #8	WSL8	4
109	RAIL LOCK	DP13122	1
A1	KITTED, UPPER PLATEN COMPLETE ASSEMBLY	11017815474208AK	1
A2	KITTED, UPPER PLATEN WITH WIRING ONLY	11017815474208K	1
A3	KITTED, LOWER PLATEN COMPLETE ASSEMBLY	11017815432208AK	1

A4	KITTED, LOWER PLATEN WITH WIRING ONLY	11017815432208K	1
A5	ALIGNMENT SWITCH ASSY KIT	1101169341K	1

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

The warranties provided by Proluxe DO NOT apply to the following:

- Damage due to misuse, abuse, alteration, or accident.
- Improper or unauthorized repairs.
- Submerged in water.
- Damage in shipment.
- Equipment exported to foreign countries.

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.