

doughXpress Model No.

TXM-20

Manual Tortilla Press



Shown with optional Xylan® non-stick coating

DIMENSIONS

Width: 16 inches, 40.6 centimeters
Height: 15 inches, 38.1 centimeters
Depth: 28 inches, 71.2 centimeters

WEIGHT

Press Only: 95 lbs.

ELECTRICAL

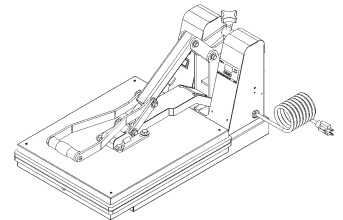
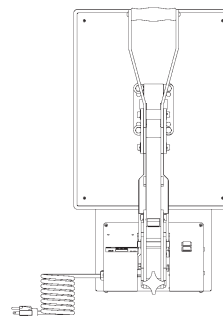
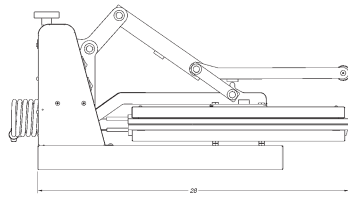
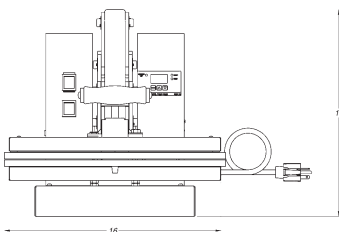
220 Volts / 50-60 Hz
3,100 Watts
15 Amps

The efficient, economical, and durable TXM-20 is the 20 inch manual tortilla press which is capable of making up to six tortillas at once. Works for either flour or corn tortillas, pizza dough and flat breads. Upper and lower platens heat to 450°F.

Discover the easy way to get fresh tortillas with consistent results in seconds.

FEATURES:

- The 16"x 20" dual heated platens can press, flatten, cook, or par bake.
- The heated platens help the dough flatten faster and easier, and they can also be used without heat for cold pressing.
- Optional non-stick coated upper and lower platens.
- The clam shell design allows for easy loading and unloading of dough.
- Temperature control can be set from Off to 450°F.
- The heat indicating light will turn off when the set temperature is reached.
- Full range dough thickness adjustment.
- Easy-to-use open and close handle.
- Flattens tortillas into all sizes up to 16" in diameter.
- ETL & ETL Sanitation listed under same criteria as NSF.



doughXpress
HIX Corporation Food Division
Product improvement may require us to change specifications without notice.
Revised April 2009

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