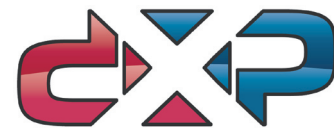


tortillaXpress



Model No.

TXM-15

Manual Tortilla Press

The TXM-15 is an economic manual tortilla dough press, perfect for low to medium production volumes. It is a fast, safe, simple, mess free and the 15" x 15" platen is capable of making 4 tortillas at once. The TXM-15 press is great for either flour or corn tortillas and flat breads. The TXM-15 is a swing away design with upper and lower heated platens.

Variable Thickness Control

- makes it possible to achieve desired thickness and ensures consistent thickness at the same dough ball weight

Dual Heated Platens:

- initial grill off for tortillas (fully grilling on press not recommended)
- speeds up production (faster pressing times)
- enables pressing thinner products
- aids dough flow
- allows dough to be pressed straight from refrigeration unit

Pressing Tips

(Pre-Grill)

- Recommended Time:
1 - 3 seconds
- Recommended Temperature:
275° F- 300° F

Use:

- TXM-15 is easy to use...prepare dough balls, set temp/thickness, place doughball on lower platen, and press the dough.

Production:

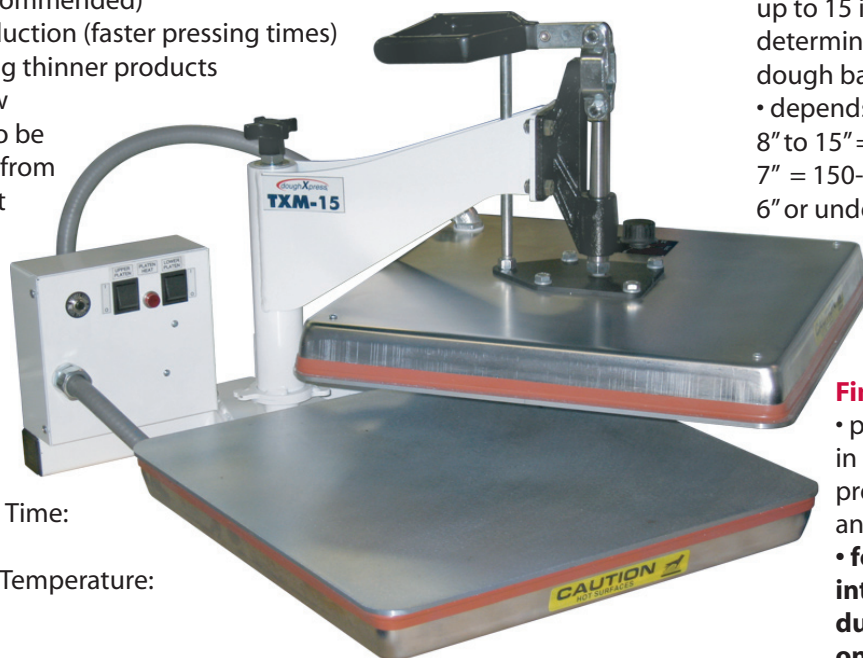
- 15" x 15" platen allows for making variable crust sizes and thicknesses up to 15 inches - the size of the crust is determined by the weight of the dough ball and the thickness setting.
- depends on the desired size of the crust...
8" to 15" = 75-100/hr,
7" = 150-200/hr,
6" or under = 300-400/hr

Finished Product:

- pressed dough is consistent in thickness and size vs. hand prepared where the thickness and size can be inconsistent
- **for best results, we recommend initial grill off of tortillas on dual-heated press and finish on DoughXpress Tortilla Warmer (TXW1620 or 2025)**

Labor:

- presses require no skilled labor
- presses are safe and have no age requirements unlike sheeters/.rollers



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Product improvement may require us to change specifications without notice.

Revised January 2011

DOUGHXPRESS

1201 E. 27th Terrace
Pittsburg, KS 66762 USA

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Tel: (620) 231-8568 ext.205

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doughxpress@hixcorp.com or visit www.doughxpress.com

tortillaXpress



Model No.

TXM-15

Manual Tortilla Press

Features Include:

- full range thickness adjustment from paper thin to 7/8"
- easy to use open and close handle
- top platen swings away for easy loading and unloading of dough
- heat indicating light that turns off when set temperature is reached
- flattens dough balls into tortillas up to 15" in diameter
- powder coated white finish with aluminum upper and lower platens

Optional Feature:

- Non-stick Xylan coated upper and lower platens

Certifications:

- ETL
- ETL Sanitation listed under same criteria as NSF
- ETL Canadian Standard

Recommended Cleaning Instructions:

- wipe down with a moist towel - if needed, use damp sponge with minimal soap & water and then dry off

DIMENSIONS

Width: 16-1/2 inches, 41.91 centimeters

Height: 15-1/4 inches, 38.74 centimeters

Depth: 24 inches, 60.96 centimeters

WEIGHT

Shipping: 71 lbs.

ELECTRICAL

220 Volt / 50-60 Hz

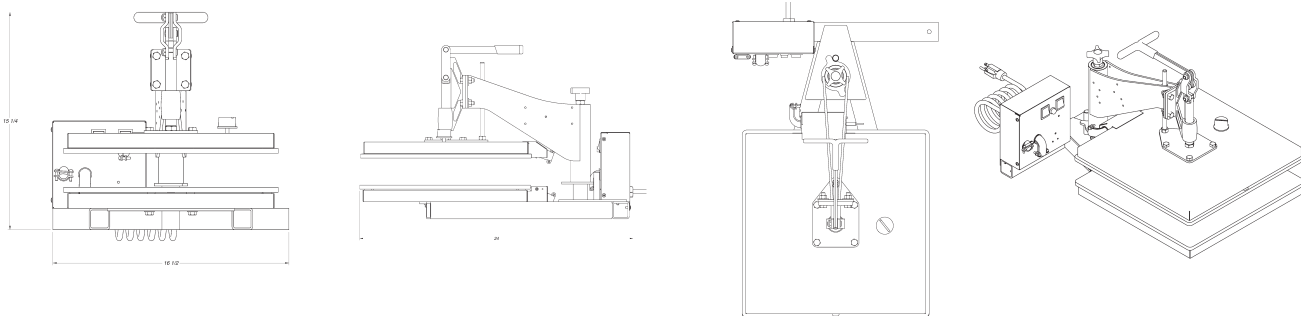
3100 Watts

15 Amps

6-20P NEMA Plug

TEMPERATURE RANGE

OFF - 400°F, 204°C upper & lower platens



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