

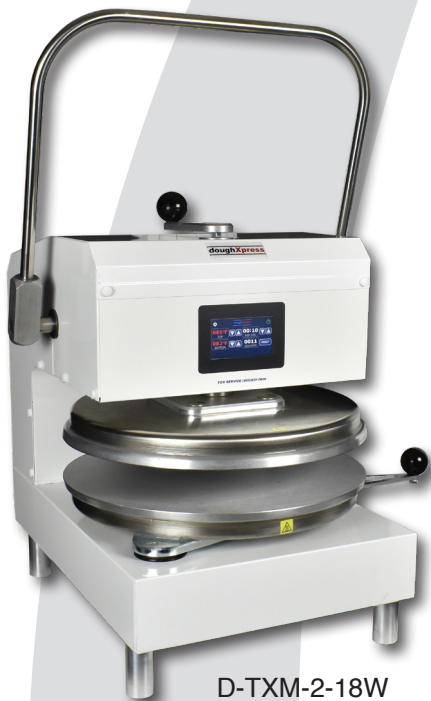
DOUGH XPRESS

Commercial Dual Heat Press

The D-TX series heavy duty, commercial, dual-heat dough presses are versatile and can be used with dual-heat, upper-heat only, or no heat, which makes it the perfect choice for all types of products, including par baked pizza crusts and tortilla production. These presses are designed and engineered with production, speed, efficiency, consistency, and of course, safety in mind. The D-TX series is a swing away design with upper and lower heated platens. All of our products are easy to use and do not require any degree of skill or extensive training to operate. These dough presses are an easy, affordable way to improve your production time, and your finished product.



D-TXE-2-18SS



D-TXM-2-18W

All models available in
Stainless and White

D-TX Series (Stainless & White)

DUAL HEATED PLATENS

- Speeds up production with faster pressing times
- Enables the pressing of thinner products
- Aids in dough flow
- Allows dough to be pressed straight from a refrigeration unit
- Helps keep the dough from shrinking
- Prevents the dough from sticking to the platens
- Aids in the pressing of sticky dough
- Helps activate yeast for faster proofing if desired

PRODUCTION

- 18" diameter platen allows for making variable crust sizes and thicknesses
- Depends on the desired size of the pizza:
 - 9" to 18" = 150-200/hr
 - 7" to 9" = 300-400/hr

PRECISE THICKNESS CONTROL

- Makes it possible to achieve the desired thickness and ensures a consistent thickness at the same time.

LABOR

- Dough presses require no skilled labor.
- Dough presses are safe and have no age requirements.

PIZZA PRESSING TIPS

- Recommended Time:
2-8 seconds
- Recommended Temperature:
110° - 150°F (43.3-65.6°C)

FINISHED PRODUCT

- Pressed dough keeps the air in the crust vs. sheeted dough where the air is forced out of the crust. Pressed dough is consistent in thickness and size vs. hand tossed where the thickness and size can vary

FEATURES

- Heavy duty stainless steel or powder coated white finish
- Full color LCD touch screen controller with precise time and temperature controls
- Independent temperature controls for the upper and lower platens
- Thickness adjustment
- Bottom platen swing out design for space savings and ease of use
- Flattens dough balls up to 18" in diameter
- Aluminum upper and lower platens
- Sleek, modern, durable, and easy to clean design
- Upper platen leveling adjustment

CERTIFICATIONS

- ETL Electrical Safety
- ETL Sanitation
- CE Certified (upon request)

OPTIONAL FEATURES

- Non-Stick Xylan coated upper & lower platens

ACCESSORIES (Not Included)

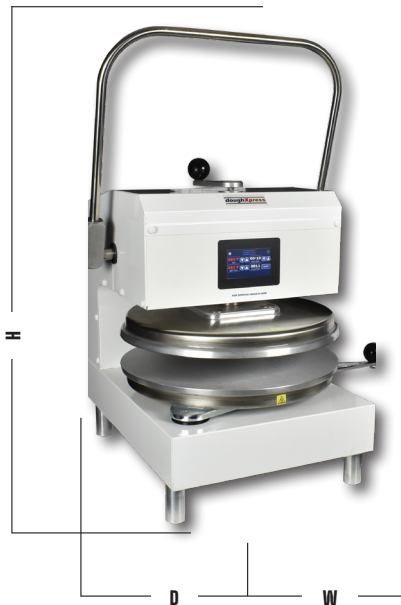
- DXC-3 cart (one lower shelf)
- TXC-3 cart (with 6 rack rails)
- Release agent
- Lower platen mold rings (10", 12" , 14")

CLEANING

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

TEMPERATURE RANGE

Off - 450°F (232.2°C)



D-TXM-2-18

Manual

DIMENSIONS (W,H,D)

Width: 22 inches

Height: 36 inches

(including upright handle)

Depth: 29 inches

(including closed handle)

Weight:

Press only 175 lbs

ELECTRICAL

208 - 240 Volt / 60 Hz

3600 Watts

15 Amps

6-20P NEMA Plug

SHIPPING DIMENSIONS

Width: 40 inches

Height: 33 inches

Depth: 30 inches

Weight: 225 lbs



D-TXE-2-18

Electromechanical

DIMENSIONS (W,H,D)

Width: 19 inches

Height: 26 inches

Depth: 25 inches

Weight: 217 lbs

ELECTRICAL

208 - 240 Volt / 60 Hz

3700 Watts

15.5 Amps

6-20P NEMA Plug

SHIPPING DIMENSIONS

Width: 40 inches

Height: 33 inches

Depth: 30 inches

Weight: 242 lbs

HIX® Corporation recommends all equipment is installed with surge protection & in a climate controlled environment for best results.

Dough Rings (lower platen molds) From 10" - 14" finished pizza sizes. No tools.



HIX Corporation Food Division
Product improvement may require
specifications to change without notice

doughxpress.com

800-835-0606

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CE Certified equipment must be requested
and requires a lead time to build.

