

DOUGH XPRESS

Economy Tortilla Manual Press

The DoughXpress® economy series tortilla presses are designed for low to medium production volumes. These manual tortilla presses easily increase production with their simple, easy to use, construction. Both are great for either flour or corn tortillas and flat breads.

The TXM-15 features 15"x15" platens capable of making up to 4 tortillas at once, and is a swing away design with upper and lower heated platens.

The TXM-20 is fast, safe, simple, mess free, and with the 16"x20" platens, it's capable of making up to 6 tortillas at once. The TXM-20 is a clamshell design with upper and lower heated platens, minimizing counter space and speeding up production.

TXM-15



TXM-20



Economy Tortilla Manual Press

(TXM-15 & TXM-20)

- Speeds up production with faster pressing times
- Enables the pressing of thinner products
- Aids in dough flow and the pressing of sticky dough
- Allows dough to be pressed straight from a refrigeration unit
- Helps keep dough from shrinking
- Prevents the dough from sticking to the upper platen

TXM-15 (Dual Heat Swing Away)

- 15" x 15" upper and lower heated platens.
- Swing away design for easy loading and unloading of the product.

TXM-20 (Dual Heat Clamshell)

- 16" x 20" upper and lower heated platens.
- Minimizes counter space with a clamshell design.

PRODUCTION

- Platens allow for variable size tortillas.
- Press multiple products at one time.

VARIABLE THICKNESS CONTROL

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

LABOR

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

TORTILLA PRESSING TIPS

- Recommended Time:
1-3 seconds
- Recommended Temperature:
250 - 300°F (93.3-148.9°C)

FINISHED PRODUCT

- For best results, we recommend the initial grill off of the tortillas on a heated press and finishing them on a DoughXpress® Tortilla Warmer.

FEATURES

- All metal housing with powder coated white finish
- Easy-to-operate color LCD touch screen controller with a built in programmable timer, temperature control, and resettable counter
- Variable thickness adjustment
- Flattens dough balls into tortillas:
TXM-15 up to 15" diameter
TXM-20 up to 16" diameter
- Aluminum upper and lower platens
- Sleek, modern, durable, and easy to clean design

TXM-15 (Dual Heat Swing Away)

- Swing away design for easy loading and unloading of the product.

TXM-20 (Dual Heat Clamshell)

- Large opening clamshell design

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)
- Cart Mount Kit (TXM-20 only)
- Release agent

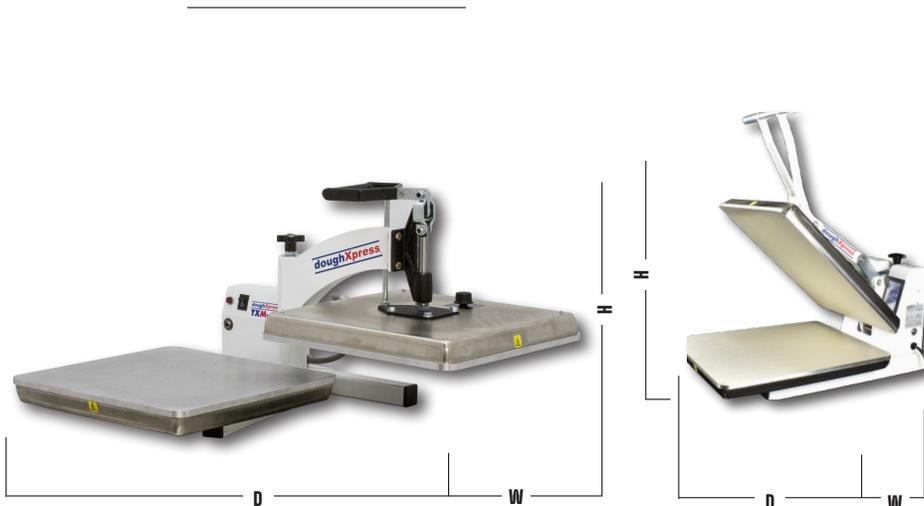
CLEANING

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

TEMPERATURE RANGE

TXM-15: Off - 400°F (204.4°C)

TXM-20: Off - 450°F (232.2°C)



TXM-15

Dual Heat Swing Away

DIMENSIONS (W,H,D)

Width: 16 3/4 inches
Height: 15 3/16 inches
(including upright handle)
Depth: 24 1/8 inches
Weight:
Press only 68 lbs

ELECTRICAL

220 Volt / 60 Hz
3100 Watts
15 Amps
6-20P NEMA Plug

SHIPPING DIMENSIONS

Width: 35 inches
Height: 23 inches
Depth: 20 inches
Weight: 71 lbs

TXM-20

Dual Heat Clamshell

DIMENSIONS (W,H,D)

Width: 18 1/2 inches
Height: 31 inches
(including upright handle)
Depth: 28 15/16 inches
Weight:
Press only 95 lbs

ELECTRICAL

220 Volt / 60 Hz
3100 Watts
15 Amps
6-20P NEMA Plug

SHIPPING DIMENSIONS

Width: 35 inches
Height: 23 inches
Depth: 20 inches
Weight: 113 lbs

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



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

doughxpress.com

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

