

doughXpress®

Economy Tortilla Manual Press

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

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

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

TXM-15



TXM-20



Economy Tortilla Manual Press

(TXM-15 & TXM-20)

- Speeds up production (faster pressing times)
- Enables pressing thinner products
- Aids dough flow and sticky dough
- Allows dough to be pressed straight from refrigeration unit
- Helps keep dough from shrinking
- Prevents dough from sticking to 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 product.

TXM-20 (Dual Heat Clamshell)

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

PRODUCTION

- Platens allow for variable sizes.
- Press multiple product at one time.
- Depends on the desired size:
 - 9" to 18" = 150-200/hr
 - 7" to 9" = 300-400/hr
 - 6" or under = 600-800/hr

VARIABLE THICKNESS CONTROL

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

LABOR

- Presses require no skilled labor.
- 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 initial grill off of tortillas on heated press and finish on a doughXpress® Tortilla Warmer.

FEATURES

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

TXM-15 (Dual Heat Swing Away)

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

TXM-20 (Dual Heat Clamshell)

- Large opening clamshell design

CERTIFICATIONS

- CE
- ETL Electrical Safety
- ETL Sanitation

OPTIONAL FEATURES

- Non-Stick PTFE coated upper & lower platens

ACCESSORIES (Not Included)

- Release agent

CLEANING

It is recommended to 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

3300 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

3300 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.

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HIX® CORPORATION / COMMERCIAL FOOD DIVISION

Product improvement may require specifications to change without notice



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