

Commercial Dual Heat Press

The TX series commercial dual-heat tortilla presses offer your operators the ability to speed up production with faster pressing times. You won't find a more capable and well-built product available in the food service equipment industry than doughXpress®. Our tortilla presses are designed and engineered with production speed, efficiency, consistency, and of course, safety in mind.

Pair this press with a tortilla warmer to complete your tortilla production line. With the right doughXpress® equipment, you will easily recognize more consistency in your tortillas, more efficiency and speed in your production, and greater profits on your bottom line.



TXA-W



TXM-W



TXE-SS

All models available in
Stainless and White

DUAL HEATED PLATENS

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

TORTILLA PRODUCTION

- 16" x 20" platens allows for making 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

PRECISE 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 (121.1-148.9°C)

FINISHED PRODUCT

- For best results, we recommend initial grill off of tortillas on heated press and finish on a doughXpress® Tortilla Warmer.

FEATURES

- Heavy duty stainless steel or powder coated white finish
- New full color LCD touch screen controller with precise time and temperature controls
- Independent temperature control for upper and lower platens
- Thickness adjustment
- Bottom swing out design for saving space and ease of use
- Flattens dough balls into tortillas up to 16" in diameter
- Aluminum upper and lower platens
- Sleek, modern, durable, easy to clean design
- Upper platen leveling adjustment

CERTIFICATIONS

- CE (Air & Manual models only)
- ETL Electrical Safety
- ETL Sanitation

OPTIONAL FEATURES

- Non-Stick PTFE coated upper & lower platens

ACCESSORIES (Not Included)

- Air compressor (for Air models)
- DXC-3AC (cart for Air models)
- DXC-3 cart (one lower shelf)
- TXC-3 cart (with 6 rack rails)
- 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

Off - 450°F (232.2°C)



TXA

AIR

(compressor required)

100-130 PSI Inlet, 1 CFM
See Compressor Specifications
(separate)

DIMENSIONS (W,H,D)

Width: 27 5/16 inches
Height: 26 3/8 inches
Depth: 26 1/4 inches
Weight:
Press only 217 lbs

ELECTRICAL

220 Volt / 60 Hz
2800 Watts
12.7 Amps
6-20P NEMA Plug

SHIPPING DIMENSIONS

Width: 40 inches
Height: 33 inches
Depth: 30 inches
Weight: 240 lbs

TXE

Electromechanical

DIMENSIONS (W,H,D)

Width: 21 1/2 inches
Height: 26 1/2 inches
Depth: 25 inches
Weight:
Press only 217 lbs

ELECTRICAL

220 Volt / 60 Hz
3700 Watts
15.5 Amps
6-20P NEMA Plug

SHIPPING DIMENSIONS

Width: 40 inches
Height: 33 inches
Depth: 30 inches
Weight: 240 lbs

TXM

Manual

DIMENSIONS (W,H,D)

Width: 26 inches
Height: 36 inches
(including upright handle)
Depth: 29 inches
(including closed handle)
Weight:
Press only 205 lbs

ELECTRICAL

220 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

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

doughXpress.

HIX® CORPORATION / COMMERCIAL FOOD DIVISION

Product improvement may require specifications to change without notice



doughxpress.com

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