

Manual Tortilla Press

The TXM-20 is an economic manual tortilla dough press, perfect for low to medium production volumes. It is a fast, safe, simple, mess free and the 16" x 20" platen is capable of making 6 tortillas at once. The TXM-20 press is great for either flour or corn tortillas and flat breads. The TXM-20 is a clamshell 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

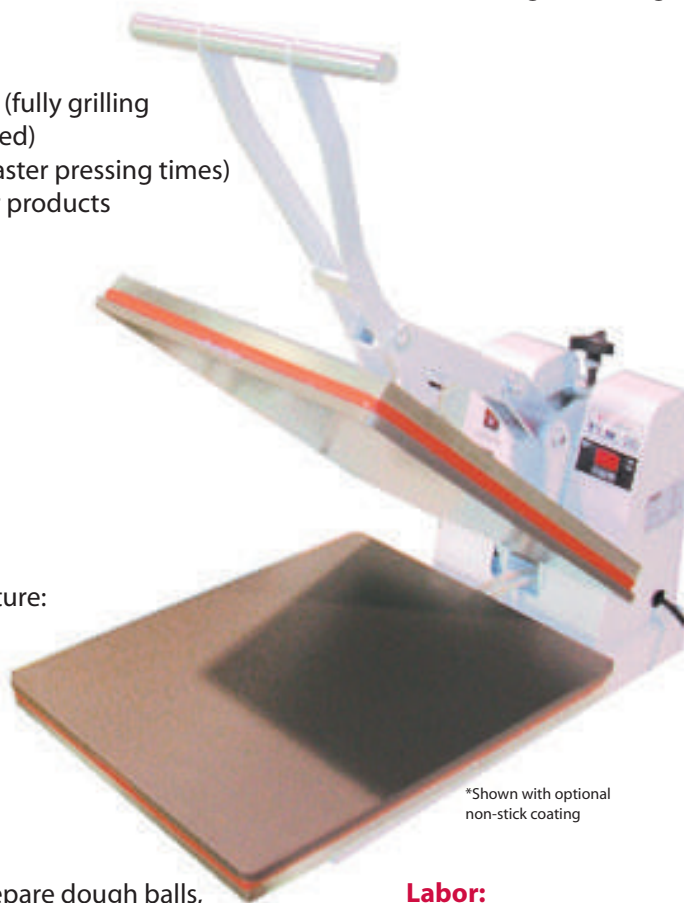
Pressing Tips

(Pre-Grill)

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

Use:

- TXM-20 is easy to use...prepare dough balls, set temp/thickness, place doughball on lower platen, and press the dough.



Production:

- 16" x 20" platen allows for making variable crust sizes and thicknesses up to 16 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...
9" to 16" = 75-100/hr,
7" to 8" = 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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HIX Corporation Food Division

Product improvement may require us to change specifications without notice.

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tortillaXpress



Model No.

TXM-20

Manual Tortilla Press

Features Include:

- digital temperature control displays current reading
- digital timer (count down begins automatically when handle is lowered and resets after the handle is raised)
- full range thickness adjustment from paper thin to 7/8"
- easy to use open and close handle
- clam shell design allows 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 16" in diameter
- appliance 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 inches, 40.6 centimeters
Height: 15 inches, 38.1 centimeters
Depth: 28 inches, 71.2 centimeters

WEIGHT

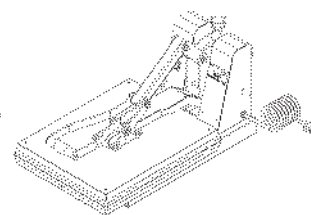
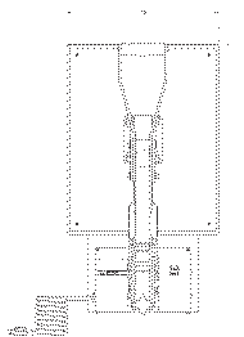
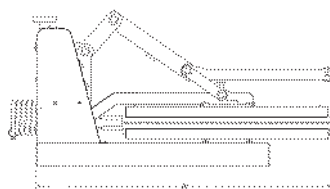
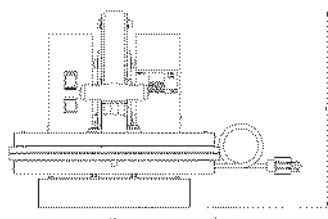
Shipping: 113lbs.

ELECTRICAL

220 Volt / 50-60 Hz
3100 Watts
15 Amps
6-20P NEMA Plug

TEMPERATURE RANGE

OFF - 450°F, 232°C upper & lower platens



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