

tortillaXpress

Commercial Manual Dual-Heat Press



Model No.
TXM-SS

The TXM-SS commercial manual dual heat dough press is perfect for medium to high tortilla volume production. It's heavy duty stainless steel construction and cam over-lock make it the top manual press in the industry. The dough press is an easy, affordable way to improve your production time, as well as your finished product. The TXM-SS is a swing away 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-SS 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" = 100-150/hr,
7" to 8" = 200-300/hr,
6" or under = 400-600/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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Product improvement may require us to change specifications without notice.

Revised January 2011

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Features Include:

- digital temperature control displays current reading
- digital timer (count down begins automatically when platen lowers and resets after the platen raises)
- full range thickness adjustment from paper thin to 7/8"
- bottom swing out design saves space and is easier to use than top swinging models
- illuminated On/Off switch
- two start buttons for hands clear operation
- heat indicating light that turns off when set temperature is reached
- flattens dough balls into product up to 16" in diameter
- stainless steel exterior with aluminum upper and lower platens
- quick lube fittings for easy maintenance
- sleek, modern, durable, easy to clean design
- emergency stop button

Optional Feature:

- Non-stick Xylan coated upper and lower platens

Certifications:

- ETL
- NSF Listed
- 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: 22-1/2 inches, 57.2 centimeters
Height: 31-3/8 inches, 79.7 centimeters
Depth: 30-7/8 inches, 78.4 centimeters

WEIGHT

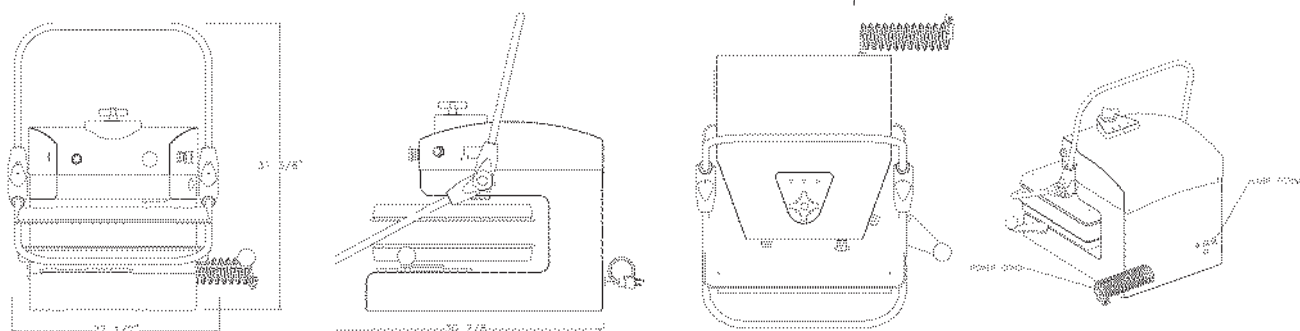
Shipping: 235 lbs.

ELECTRICAL

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

TEMPERATURE RANGE

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



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