

tortillaXpress



Model No.

TXM-15

Manual Tortilla Press

The TXM-15 is an economic manual tortilla dough press, perfect for low to medium production volumes. It is a fast, safe, simple, mess free and the 15"x15" platen is capable of making 4 tortillas at once. The TXM-15 press is great for either flour or corn tortillas and flat breads. The TXM-15 is a swing away design with upper and lower heated platens.

Pressing Tips: (Pre-Grill)

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

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

Production:

- 15"x15" platen allows for making variable tortilla sizes and thicknesses up to 16 inches in diameter – the size of the tortilla is determined by the weight of the dough ball and the thickness setting.
- depends on the desired size of the tortilla...
 - 8" to 15" = 75-100/hr,
 - 7" = 150-200/hr,
 - 6" or under = 300-400/hr



Labor:

- presses require no skilled labor unlike hand tossing
- presses are safe and have no age requirements unlike sheeters/rollers

Use:

- TXM-15 is easy to use... prepare dough balls, set temp/thickness, place dough ball in center of lower platen, and press the dough.

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 (TXW-1620, TXW-2025 or TXW-2540)



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HIX Corporation Food Division

Product improvement may require us to change specifications without notice.

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DOUGHXPRESS

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Features Include:

- full range thickness adjustment from 0.039" thin to 7/8"
- easy to use open and close handle
- top platen swings away for easy loading and unloading of dough
- heat indicating light that turns off when set temperature is reached
- flattens dough balls into pizzas up to 18" in diameter
- powder coated white finish with aluminum upper and lower platens

Optional Features:

- Non-stick PTFE coated upper and lower platens

Certifications:

- ETL Electrical Safety (UL and CSA Standards)
- ETL Sanitation (to NSF Standards)

Recommended Cleaning Instructions:

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

DIMENSIONS

Width: 16-1/2 inches, 41.91 centimeters
Height: 15-1/4 inches, 38.74 centimeters
Depth: 24 inches, 60.96 centimeters

WEIGHT

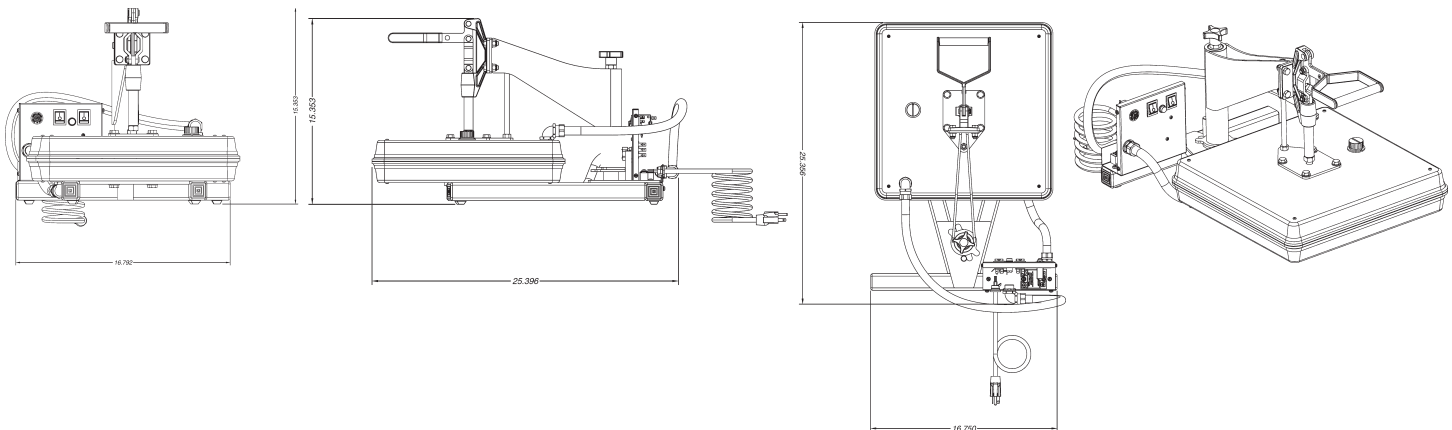
Shipping: 85 lbs.

ELECTRICAL

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

TEMPERATURE RANGE

Off-400°F, 204°C upper and lower platens



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