

TXM-15

Manual Swing Away Tortilla Press

OWNER'S MANUAL



TXM-15 shown

doughXpress[®]

For Customer Service, Call 1-800-835-0606
or Visit www.doughXpress.com

CONTENTS

Receiving and Shipping.....	2
Operation.....	3-4
Cleaning/Maintenance.....	5
Specifications.....	6
Warranty.....	8

BEFORE warranty repair you MUST get Prior Authorization:

RECEIVING AND SHIPPING

UNPACKING

Remember to save all packing materials - including box, liner and board. You may need these for shipping your machine or if a repair is necessary in the future.

INSPECTION

Inspect your machine for hidden shipping damage. Contact the delivery company immediately, should you find damage.

PLATEN SURFACE

Slight surface imperfections are a normal part of the aluminum casting process for the platens on your press. These are not considered a defect and do not affect the functionality of the machine in any way.

SHIPPING OR RETURNS

NOTE: Save all of your shipping/packing materials.

**DO NOT RISK COSTLY SHIPPING DAMAGE!
SHIP ONLY IN ORIGINAL BOX.**

1. Fasten machine to plywood shipping base with bolts provided.
2. Make sure handle is pressed down so that the heat platen will not swing around during shipment.
3. Place in original box, and put side liner and top liner in place. Fold in flaps and seal the box.

(Additional bottom boards, box and liners may be obtained from your supplier for a nominal cost.)

NOTE: This symbol represents “Hot Surfaces”

INSTALLATION

1. Lift press from box and place on cart, if you purchased one with the press. Align legs with holes in top of cart and bolts (supplied) fasten to cart. you will need a 9/16 wrench.
2. If press is to be placed on counter top stick black plastic foot pad on the bottom of the legs.
3. Plug the press into a standard single phase, 220V, 20 amp receptacle NEMA 6-20R.

NOTE: Upon receiving your new equipment, some debris or residue may be present on the aluminum platen(s). Clean the platens per the instructions provided prior to first use.

WARNING: Do not use an extension cord to supply power to your press.

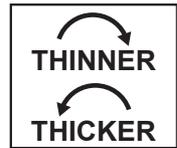
OPERATION

SETTING UP YOUR PRESS

1. Turn the upper and lower platens power switch located on the front face of the press to the “ON” position. This switch is the master power On/Off switch for the press.
2. Turn the switch to the “OFF” position when you are done. This will turn power off to the entire machine.
Up is “ON” and down is “OFF”

THICKNESS CONTROL

1. The thickness control knob, located at the top / rear of the machine, should be set so that the heat head will lock down firmly with your product in place.
2. Thickness is reduced by turning knob (with machine open) clockwise and increased by turning it counterclockwise.



NOTE: Adjustments may be required from one product to another and will vary to achieve the desired result.

CAUTION: Excessive pressure can cause structural damage, voiding the machine warranty!

3. To set the finished tortilla thickness, turn the dial on the top of the machine as indicated.
4. Wait for the machine to reach your preset temperature which will. It takes approximately 30 minutes for machine to reach full temperature.
5. Swing out the upper platen and place your tortilla dough balls on platen. You are now ready to produce tortillas.

OPERATION

PRESSING TORTILLAS

Your doughXpress tortilla press is designed for easy use and will reliably press your dough balls into tortillas. Thickness, shape and size is directly related to your dough balls, its shape and the temperature of the dough as well as the settings of your press. You should experiment with the following for the results you want.

1. Set your temperature to the desired setting (275°F - 325°F).
2. Using the thickness control knob, turn right for thicker tortillas or left for thinner ones until you have the desired thickness.
3. Place your preformed and dough balls evenly distributed on a clean dry lower platen. Because of the sticky nature of corn tortilla dough, placing corn tortillas between parchment paper is recommended.
4. Dough balls at room temperature functions best.

WARNING: NEVER ATTEMPT TO PRESS FROZEN DOUGH. PERSONAL INJURY AND DAMAGE TO YOU PRESS COULD RESULT!

5. Swing upper platen over lower platen, lower handle and press dough for 1 - 3 seconds.
6. Raise upper platen, rotate away from lower platen and remove your finished tortillas.

NOTE: Final size is determined by combination of weight of dough ball and thickness setting.

DOUGH BALL WEIGHTS

TORTILLA SIZE	WEIGHT OF THE DOUGH BALL
6"	1-1.5 oz.
8"	1.5-2.5 oz.
10"	2.5-3.25 oz.
12"	3.25-3.75 oz.
14"	4-4.5 oz.
16"	4.5-5 oz.

CLEANING / MAINTENANCE

WARNING

Before cleaning, performing maintenance or repairs make sure the machine is turned off and the machine is unplugged.

******This appliance is not waterproof. Never spray or pour water or any other cleaning solution onto this appliance.******

CLEANING ALUMINUM UNCOATED HEAT PLATEN(S).

1. Unplug the machine and allow it to cool.
2. Open the heat platen for easier access.
3. Dampen a nonmetallic scrubbing sponge with a mild soap or detergent to remove any excess material from the heat platen(s).
4. Wipe clean with a dry cloth.

CLEANING PTFE COATED PLATEN(S) (OPTIONAL FEATURE).

1. Unplug the machine and allow it to cool.
2. Open the heat platen for easier access.
3. Clean the PTFE coated platen with a mild soap and warm water applied with a soft cloth or sponge. Do not use steel wool, scrub sponges, kitchen or oven cleaners or any other kind of abrasive material. This will damage the coating.
4. Wipe clean with a dry cloth.

CLEANING OUTSIDE SURFACES OF THE MACHINE

Use a mild soap and warm water applied with a soft cloth or sponge. Do not use steel wool, scrub sponges, kitchen or oven cleaners or other abrasives that will damage the painted surface.

LUBRICATION

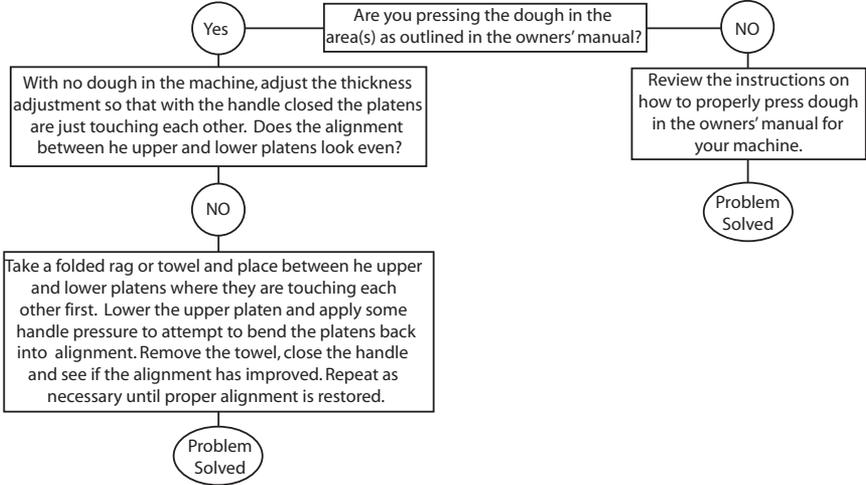
Your press requires lubrication every 15,000 cycles or every 6 months. Lubricate weekly in a heavy use production environment. Use NSF/ NLG12 rated food grade grease (such as Bel-Ray No-Tox #2 or equivalent). A general purpose food grade machine oil spray is also acceptable such as CRC03055 lubricant (available from retailers such as Amazon). Lubricate all moving or hinged points.

CIRCUIT BREAKER RESETTING

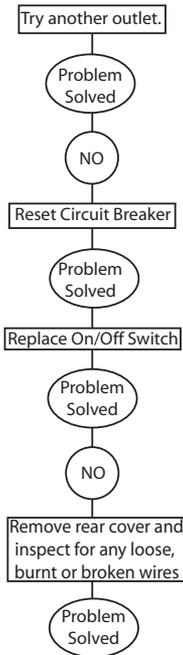
Should the circuit breaker trip, simply allow the machine to cool for 2 minutes and then reset the circuit breaker by pressing the button back in to allow the machine to come back on. If the circuit breaker continues to trip, have an electrician diagnose the cause of the fault.

TROUBLE SHOOTING

Press is not Pressing Dough Evenly

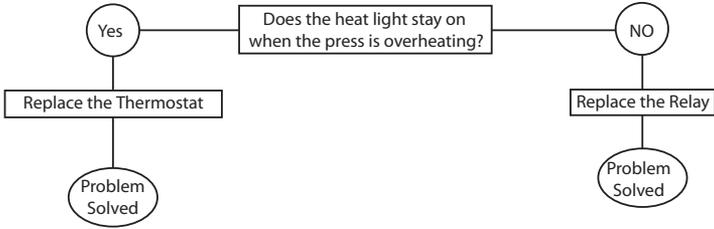


Press Won't Come On

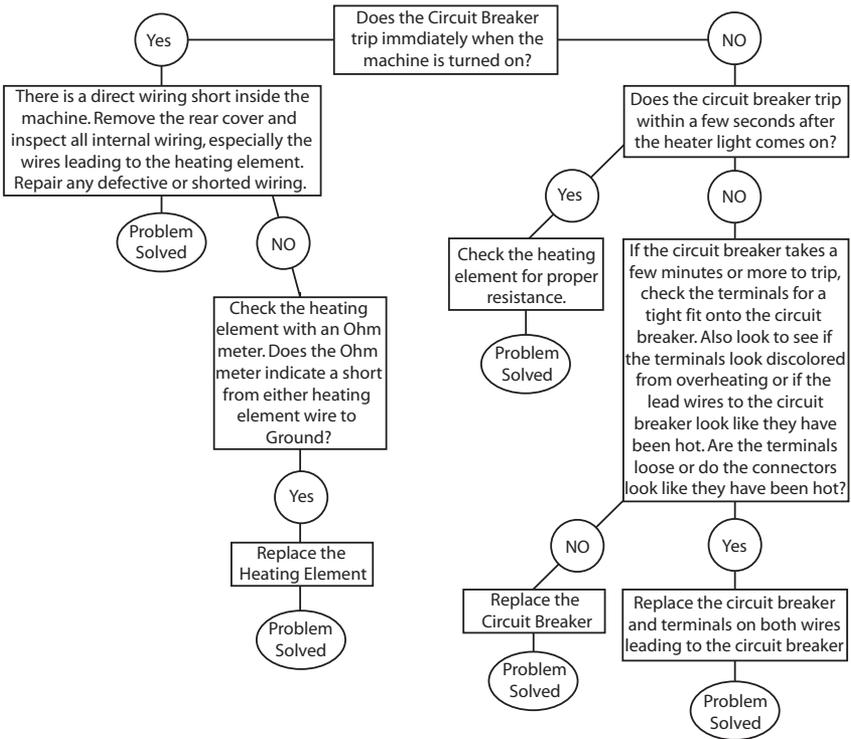


TROUBLE SHOOTING

Press is Overheating



Circuit Breaker On Machine Tripping



WARRANTY



**BEFORE warranty repair you MUST get
Prior Authorization: Call 1-800-835-0606**

Warranty will be voided otherwise.

NOTICE

Our system will automatically register the equipment on the date it was shipped. If the equipment was not purchased directly from HIX, but through a distributor (either domestic or foreign), please keep a copy of their sales invoice showing the serial number and date it was sold/shipped to you with this warranty. In this case, we will use the distributor's invoice date as the beginning warranty date. **STAPLE A COPY OF YOUR RECEIPT TO THIS WARRANTY** and keep in a safe place to provide verification of your warranty should a problem occur. Thank you.

Please fill in the following information and attach a copy of your receipt for your records.

Date Purchased: _____ From: _____

Model #: _____ Serial

#: _____

This warranty applies to equipment manufactured by the HIX Corporation (HIX), Pittsburg, Kansas, U.S.A. HIX warrants to the original purchaser its Dough, Tortilla and Poultry Presses against defects in workmanship and material, except for wear and tear for a period of "One Year" from the date of purchase. All dough press carts, compressors, and accessories are warranted for 90 days from the date of purchase.

In the event of a defect, HIX, at its option, will repair, replace or substitute the defective item at no cost during this period subject to the limitations of insurance and shipping costs stated below.

This warranty does not cover normal wear and tear, damages due to accident, misuse/abuse, alterations or damage due to neglect or lack of proper lubrication or maintenance. HIX shall not be responsible for repairs or alterations made by any person without the prior written authorization by HIX. This warranty is the sole and exclusive warranty of HIX and no person, agent, distributor, or dealer of HIX is authorized to change, amend or modify the terms set forth herein, in whole or in part.

In the case of a problem with the equipment identified herein, HIX Corporation should be contacted during regular business hours to discuss the problem and verify an existing warranty. HIX personnel will assist the customer to correct any problems which can be corrected through operation or maintenance instructions, simple mechanical adjustments, or replacement of parts. In the event the problem cannot be corrected by phone, and upon the issuance of a return authorization by HIX, the equipment shall be returned to HIX or an authorized service representative. All insurance and shipment/freight costs are solely the responsibility of the customer, and not that of HIX, and HIX shall not be responsible for improper handling or damage in transit. HIX customer service personnel may be contacted for complete return authorization and reconditioning information.

This expressed warranty is given in lieu of any and all other warranties, whether expressed or implied, including but not limited to those of merchantability and fitness for a particular purpose, and constitutes the only warranty made by HIX Corporation.

In no event shall HIX's liability for breach of warranty extend beyond the obligation to repair or replace the nonconforming goods. HIX shall not be liable for any other damages, either incidental or consequential, or the action as brought in contract, negligence or otherwise.

This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

HIX CORPORATION
Food Equipment Division

1201 E. 27th Terrace • Pittsburg, KS 66762 • U.S.A.
(620) 231-8568 • Fax: (620) 231-1598

E-Mail: mail@hixcorp.com • Website: www.doughxpress.com

©2012 HIX Corp.