

meatXpress



Model No.

DXM-SSCP

Commercial Manual Meat Press

Eliminate tiresome, time consuming portion pounding with our manual meat press. The DXM-SSCP is commercial manual meat press that is, efficient, consistent and easy to use. It is great for medium to high production volumes (700-1000 pieces per hour). The consistent thickness resulting from the DXM-SSCP enables consistent cook time and plate presentation. The DXM-SSCP is perfect for chicken, pork, fish and veal. The DXM-SSCP is a swing away design making loading and removing product easy.

Variable Thickness Control

- dial in the desired thickness from paper thin to 1" thick

Portable Swing Away Design:

- light weight for easy portability
- no electricity needed
- great for catering where power is not available
- swing away design makes loading and removing product fast and easy

Production:

- 16"x20" platen allows for up to 6 portions at a time or 700-1000/hr



Finished Product:

- consistent thickness time after time
- consistent cook time
- increased center of plate coverage

Pressing Tips:

- use parchment paper or saran wrap to cover product before pressing for faster, cleaner pressing

Labor:

- eliminate time consuming palliard method of flattening meat products
- presses require no skilled labor
- presses are safe and have no age requirements

Use:

- DXM-SSCP is easy to use... set thickness, place product on lower platen, cover with parchment paper or saran wrap and press product.



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HIX Corporation Food Division

Product improvement may require us to change specifications without notice.

Revised March 2012

DOUGHXPRESS

1201 E. 27th Terrace
Pittsburg, KS 66762 USA

Toll Free: (800) 835-0606 ext.205

Tel: (620) 231-8568 ext.205

Fax: (620) 231-1598

doughxpress@hixcorp.com or visit www.doughxpress.com

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Commercial Manual Meat Press

Features Include:

- 16"x20" platens
- standard PTFE non-stick coating on upper and lower platens
- swing away design for easy placement of your cutlets/breasts
- process up to six at a time
- produce 700 to 1000 pieces per hour
- perfect for chicken, pork, veal and hamburger
- easy to clean stainless steel
- adjustable thickness dial

Optional Features:

- powder coated white finish

Certifications:

- 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



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BEFORE

AFTER

DIMENSIONS

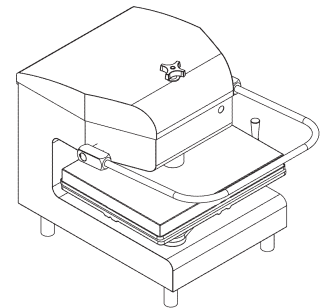
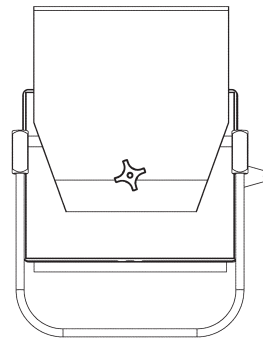
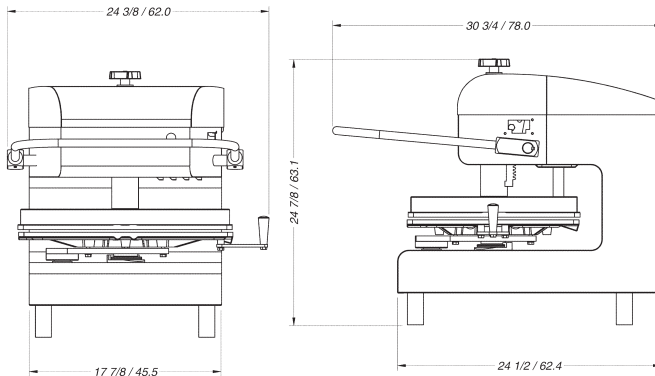
Width: 24-3/8 inches, 62 centimeters

Height: 24-7/8 inches, 63.1 centimeters

Depth: 24-1/2 inches, 62.4 centimeters

WEIGHT

Shipping: 255 lbs.



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