

tortillaXpress



Model No.

TXA-SS

Commercial Air-Auto Dual-Heat Press (Air Compressor Required)

The TXA-SS commercial air-automatic dual-heat dough press is perfect for high tortilla volume production. It's heavy duty stainless steel construction and dual push button start make it the fastest and easiest semi-automatic press in the industry. The dough press is an easy, affordable way to improve your production time, as well as your finished product. The TXA-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°-325°

Labor:

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

Use:

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

Production:

- 16"x20" 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...
9" to 16" = 150-200/hr,
7" to 9" = 300-400/hr,
6" or under = 600-800/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 (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.

Revised March 2012

DOUGHXPRESS

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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 pizzas up to 18" in diameter
- stainless steel exterior with aluminum upper and lower platens
- sleek, modern, durable, easy to clean design
- emergency stop button

Optional Features:

- Non-stick PTFE coated upper and lower platens
- powder coated white finish

Certifications:

- CE
- 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: 18 3/16 inches, 46.2 centimeters
Height: 25-1/8 inches, 63.8 centimeters
Depth: 24-11/16 inches, 62.7 centimeters

WEIGHT

Shipping: 250 lbs.

ELECTRICAL

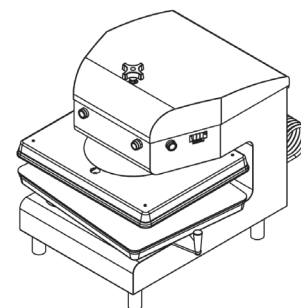
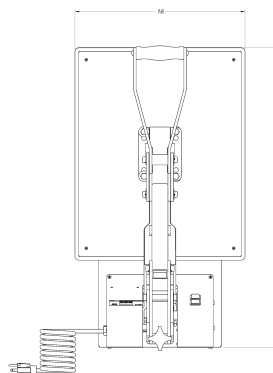
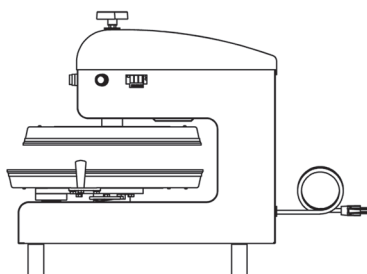
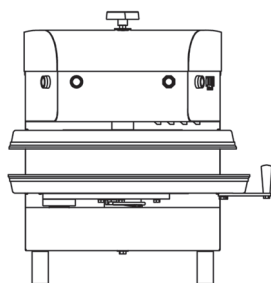
220 Volt / 60 Hz
3100 Watts
15 Amps
6-20P NEMA Plug

AIR

100-130 PSI Inlet, 1 CFM
See Compressor Specifications (Separate).

TEMPERATURE RANGE

Off-450°F, 232°C upper & lower platen



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