

tortillaXpress



Model No.

TXM-SS

Commercial Manual Dual-Heat Press

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°-325°

Labor:

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



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" = 100-150/hr,
7" to 9" = 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 (TXW-1620, TXW-2025 or TXW-2540)

Use:

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



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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 product up to 16" in diameter
- stainless steel exterior with aluminum upper and lower platens
- quick lube fitting for easy maintenance
- sleek, modern, durable, easy to clean design
- emergency stop button

Optional Features:

- Non-stick PTFE coated upper and lower platens
- White powder coat 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: 22-1/2 inches, 57.2 centimeters
Height: 31-3/8 inches, 79.7 centimeters
Depth: 30-7/8 inches, 78.4 centimeters

WEIGHT

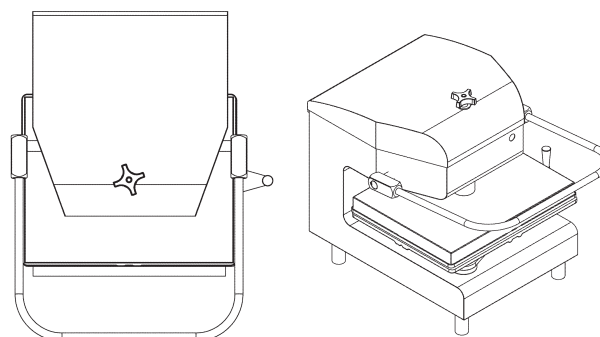
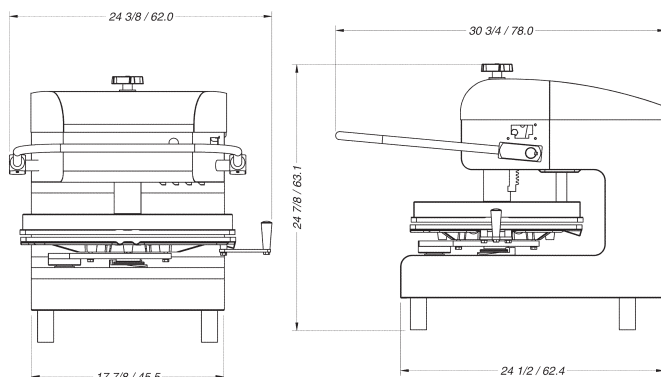
Shipping: 250 lbs.

ELECTRICAL

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

TEMPERATURE RANGE

Off-450°F, 232°C upper platen



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