

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. 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.

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

Pressing Tips:

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

Use:

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



Variable Thickness Control

- dial in the desired thickness

Finished Product:

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

Labor:

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



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HIX Corporation Food Division

Product improvement may require us to change specifications without notice.

Revised July 2018

DOUGHXPRESS

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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
- perfect for chicken, pork, veal and hamburger
- easy to clean stainless steel
- adjustable thickness dial

Optional Features:

- powder coated white finish

Certifications:

- ETL Sanitation

Recommended Cleaning Instructions:

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



BEFORE

AFTER

DIMENSIONS

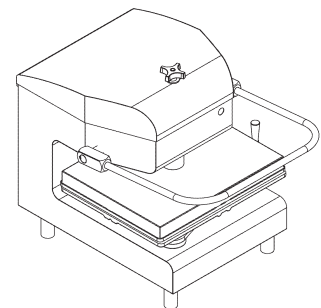
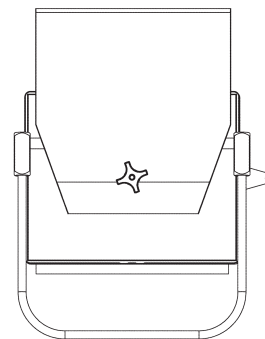
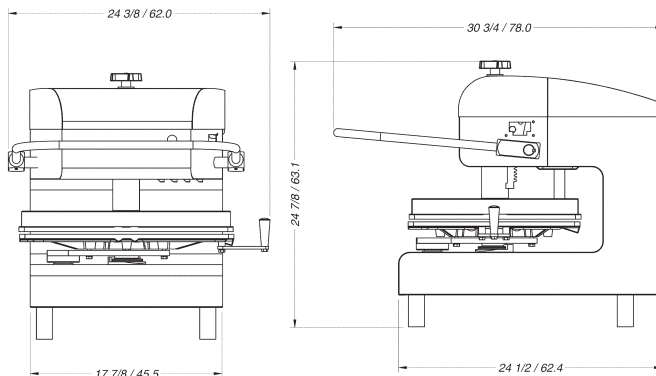
Width: 24-3/8 inches, 62 centimeters

Height: 24-7/8 inches, 63.1 centimeters

Depth: 24-1/2 inches, 62.4 centimeters

WEIGHT

Shipping: 255 lbs.



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