

**doughXpress** Model No.

**TXA-SS**

## Air-Auto Tortilla Press



Shown with optional Xylan® non-stick coating

### 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

Press Only: 217 lbs.  
Shipping: 235 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).

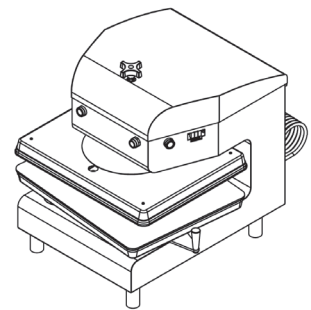
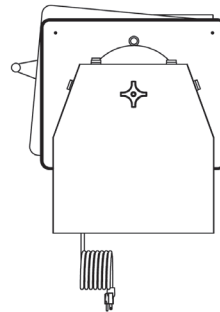
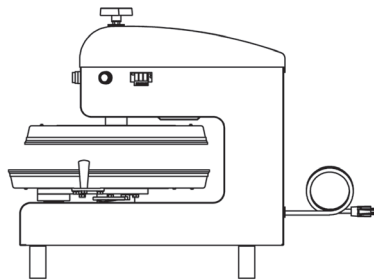
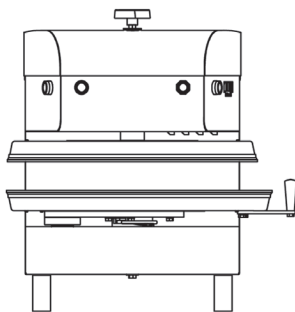
### TEMPERATURE RANGE

OFF - 450°F, 232°C upper & lower platens

The TXA-SS air-automatic stainless steel model tortilla press is the most efficient, durable, and easiest way to press tortillas. With the large 16"x20" dual heated platens, you can press, flatten, or par bake 4-6 tortillas in seconds. The bottom platen is lightweight and easily swings out so that you can quickly load and unload. It is also great for pizza dough too!

### FEATURES INCLUDE:

- Large 16"x20" grill sized platens.
- Heat both platens or use it without heat for cold pressing.
- Easy-to-use digital temperature readout.
- Bottom swing out design saves space and is easier to use than top swinging models.
- Illuminated power On/Off buttons.
- Sleek, modern, durable, and easy to clean design.
- Optional non-stick coated upper and lower platens.
- Quick lube fittings for easy maintenance.
- Perfect for flour or corn tortillas or pizza dough.
- Stainless steel exterior, Type 304 With #4 polished finish.
- NSF and CE Listed.



**doughXpress**  
**HIX Corporation Food Division**  
Product improvement may require us to change specifications without notice.  
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### DOUGHXPRESS

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