

doughXpress Model No.

TXM-SS

Manual Tortilla Press



Shown with optional Xylan® non-stick coating

The TXM-SS manual 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!

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 and pizza dough.
- Stainless steel exterior, Type 304 With #4 polished finish.
- NSF and CE Listed.

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

Press Only: 217 lbs.

Shipping: 235 lbs.

ELECTRICAL

220 Volt / 60 Hz

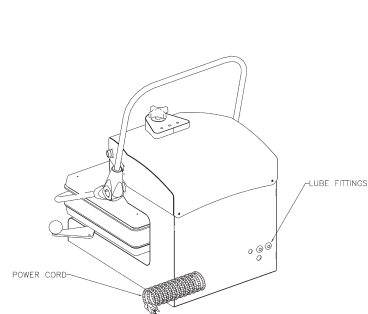
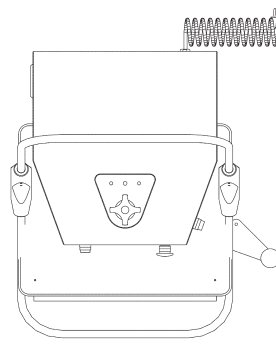
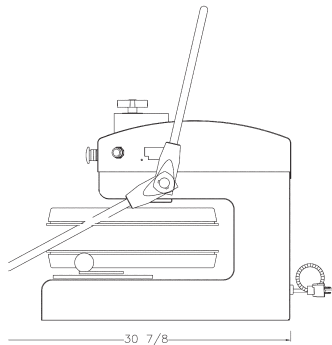
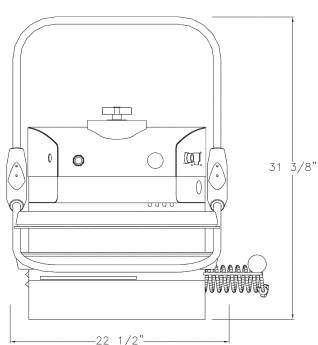
3100 Watts

15 Amps / Single Phase

6-20P NEMA Plug

TEMPERATURE RANGE

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



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