

doughXpress Model No.

D-TXE-2-18

Electromechanical Dual Heat Dough Press



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
Standard 6-20P NEMA Plug

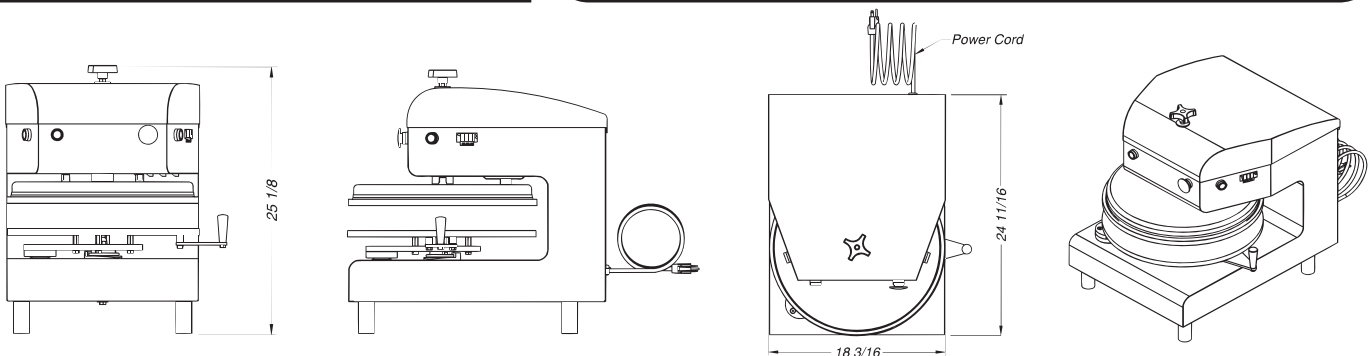
TEMPERATURE RANGE

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

The D-TXE-2-18 electromechanical model dough press automatically presses dough without the need of hydraulics or supplied air making it the most efficient and easiest way to make fresh tortillas or par-bake pizza crust. The large 18" round dual heated platens add versatility to the press; heat both platens to make up to six fresh tortillas at once or an 18" par-baked pizza crust. With the lower platen swing out design, dough placement and removal is fast and easy. Added easy to use digital controls require virtually no training and cuts the high cost of skilled labor.

FEATURES INCLUDE:

- Large 18" platens.
- Heat both platens or use it without heat for cold pressing.
- Easy-to-use digital temperature readout.
- Bottom platen 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.
- Emergency stop button.
- Two start buttons for hands clear operation.
- Ideal for pizzas, par-baked pizzas, tortillas & flat breads.
- Stainless steel exterior, Type 304 with #4 polished finish.



doughXpress
HIX Corporation Food Division
Product improvement may require us to change specifications without notice.
Revised November 2009

DOUGHXPRESS
1201 E. 27th Terrace
Pittsburg, KS 66762 USA

Toll Free: (800) 835-0606 ext.205
Tel: (620) 231-8568 ext.205
Fax: (866) 565-3189

doughxpress@hixcorp.com or visit www.doughxpress.com