

tortillaXpress



Model No.

TXM-20

Manual Tortilla Press

The TXM-20 is an economic manual tortilla dough press, perfect for low to medium production volumes. It is a fast, safe, simple, mess free and the 16"x20" platen is capable of making 6 tortillas at once. The TXM-20 press is great for either flour or corn tortillas and flat breads. The TXM-20 is a clamshell design with upper and lower heated platens.

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°-300°

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" = 75-100/hr,
7" to 9" = 150-200/hr,
6" or under = 300-400/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-20 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 October 2017

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)
- easy to use open and close handle
- illuminated On/Off switch
- clam shell design allows for easy loading and unloading of dough
- heat indicating light that turns off when set temperature is reached
- flattens dough balls into pizzas up to 18" in diameter
- powder coated white finish with aluminum upper and lower platens

Optional Features:

- Non-stick PTFE coated upper and lower platens

Certifications:

- ETL Electrical Safety
- 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

DIMENSIONS

Width: 16 inches, 40.6 centimeters
Height: 15 inches, 38.1 centimeters
Depth: 31 inches, 78.74 centimeters

WEIGHT

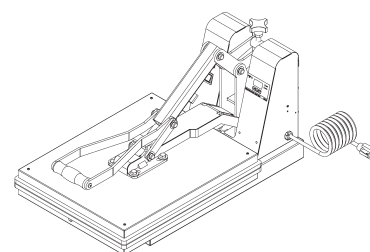
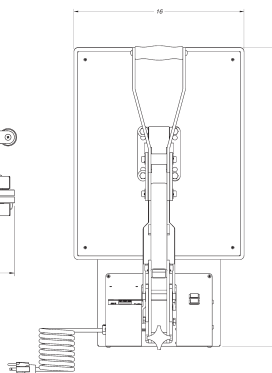
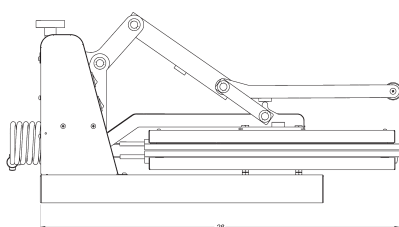
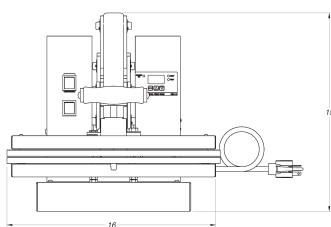
Shipping 113 lbs.

ELECTRICAL

220 Volts / 50-60 Hz
3100 Watts
15 Amps
6-20P NEMA Plug

TEMPERATURE RANGE

Off-450°F, 232°C upper and lower platens



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