

meatXpress

Commercial Manual Cold Press

Model No.
DXM-1620 COLD PRESS

Eliminate tiresome, time consuming portion pounding with our manual meat press. The DXM-1620 COLD PRESS is a 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-1620 COLD PRESS is perfect for chicken, pork, fish and veal. The DXM-1620 COLD PRESS 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-1620 COLD PRESS 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

**Due to continuous product improvement, specifications are subject to change without notice.



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HIX Corporation Food Division

Product improvement may require us to change specifications without notice.
Revised January 2020

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

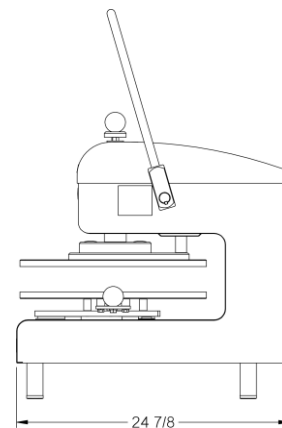
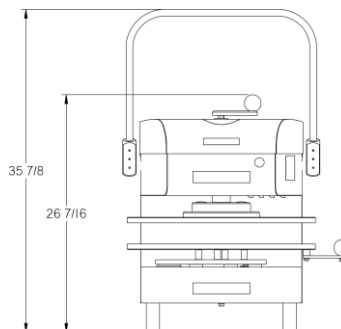
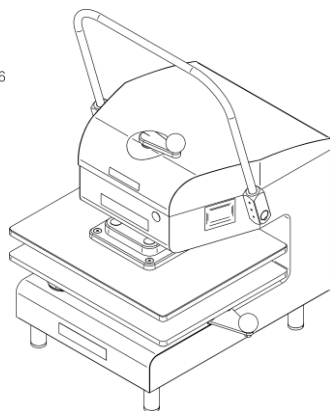
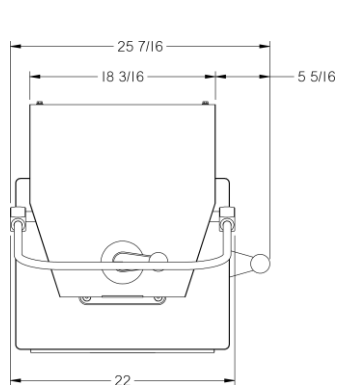
AFTER

DIMENSIONS

Width: 23 1/2 inches, 59.69 centimeters
Height: 35 7/8 inches, 91.12 centimeters
Depth: 24-7/8 inches, 63.18 centimeters

WEIGHT

Press Only: 255 lbs.



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