

With 41 years of proven press design and manufacturing expertise, HIX Corporation introduces the most efficient, durable, and easy to use tortilla press. 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!

# **TXM FEATURES INCLUDE:**

• Large 16"x20" grill sized platens.

 Heat one or both platens to 425°F or use it heat off for cold pressing.

Easy to set and read 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.

 Available in Stainless Steel or appliance white finishes.

Non-stick Xylan<sub>®</sub> coated platens.

Quick lube fittings for easy maintenance.

NSF Approved.

220 Volt, 4,000 Watts, 20 Amps.

23" wide, 32" high, and 31" deep.

**Great For:** 

Flour Tortillas Corn Tortillas Pizza Dough

Visit www.doughxpress.com or Call 1-800-835-0606, ext. 205





# TXM MANUAL TORTILLA PRESS SPECIFICATIONS

## **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

## **ELECTRICAL**

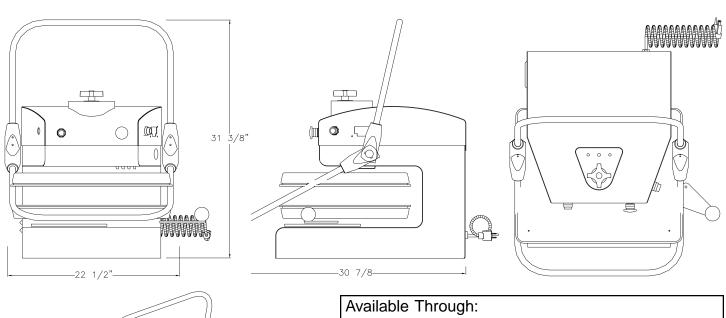
220 Volt / 60 Hz 4,000 Watts 20 Amps / Single Phase

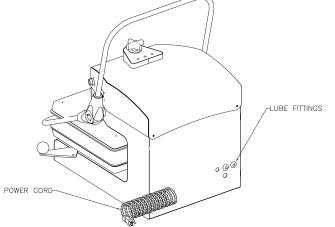
#### **WEIGHT**

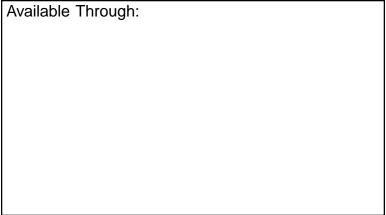
Press Only: 217 lbs. Shipping: 235 lbs.

#### **EXTERIOR**

Stainless Steel, Type 304 With #4 Polished Finish









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