

Dutchess

Bakers' Machinery Company, Inc.

A subsidiary of Superior-Lidgerwood-Mundy Corp.

*A United States of America Manufacturer
Since 1886*

Item No. _____

DUT/D-TXM-2-18

DUT/D-TXM-2-18WH

MANUAL DOUGH PRESS TORTILLA & PIZZA



Model shown DUT/D-TXM-2-18

Available Through:

Manually Operated Dough Press

Great for: **Flour Tortillas, Corn Tortillas & Pizza**

Features Include:

- o Large 18" Round Platens.
- o Heat one or both platens from Off to 450°F or use it without heat for cold pressing.
- o Easy-to-use digital temperature readout.
- o Bottom platen swings out saving space and easier to use than top swinging models.
- o Easy to use Cam over-lock linkage reduces operator fatigue.
- o Illuminated power On/Off Buttons.
- o Sleek, Modern Durable and easy to clean all Stainless Steel design.
- o Also available in White Powder Coat finish. Model DUT/D-TXM-2-18WH
- o Optional non-stick coated upper & lower platens.
- o Quick lube fittings for easy maintenance.
- o 220 volt, 4000 watts, 20 amps.
- o 22-1/2" wide x 31-3/8" high x 37-7/8" deep.
- o ETL Certified
- o CE Certified

The Model DUT/D-TXM-2-18 manual Tortilla & Pizza Press is the most efficient, durable and easiest way to press Tortillas or Pizza dough. With the large 18" dual heated platens you can press, flatten or par bake 4-6 Tortillas in seconds. Pizza dough can be cold pressed, warm pressed or par baked in just a few seconds. The lightweight bottom platen easily swings out to allow quick loading and unloading product.

ASSOCIATE MEMBER
MAFSI
Manufacturers' Agents for
the Food Service Industry

Dutchess Bakers' Machinery Co.
302 Grand Avenue, PO Box 39
Superior, WI 54880

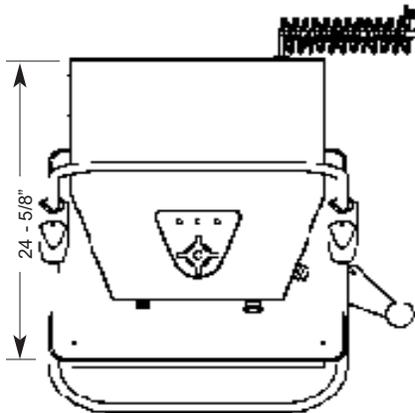
ISO 9001:2015 COMPLIANT

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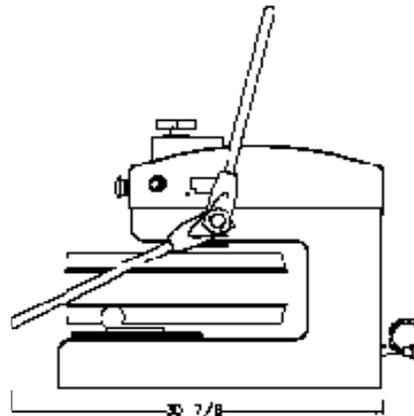
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MODEL DUT/D-TXM-2-18 & DUT/D-TXM-2-18WH

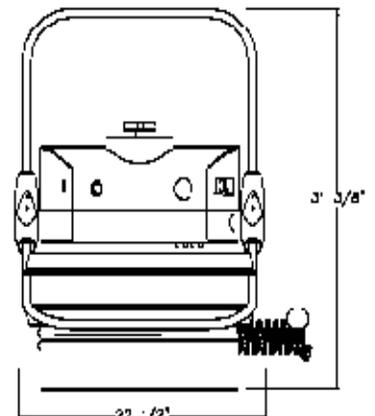
Manually Operated Dough Press (Dual Heated Platens)



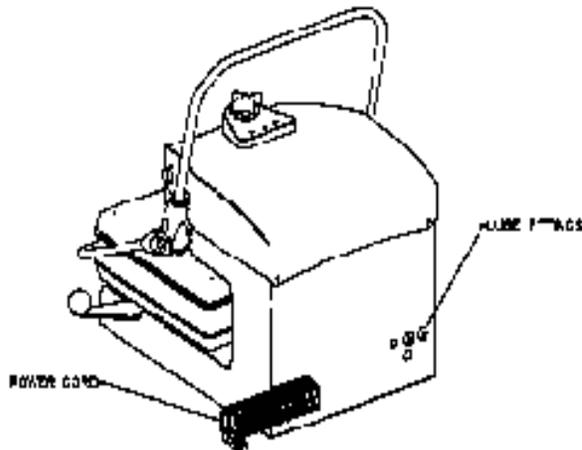
Top View



Right Side View



Front View



Electrical:

220 Volt, 60 Cycle, Single Phase

4,000 Watts

20 Amp service required.

Digital Temperature settings.

Machine Dimensions:

Width: 22-1/2" (57.2 cm) **Depth:** 30-7/8" (78.4 cm) **Height:** 31-3/8" (79.7 cm)

Shipping Wt.: 235 lbs **Net Wt.:** 217 lbs

Shipping Class: 85 **FOB:** Pittsburg, KS 66762

Shipping Dimensions: 34"w x 24"d x 32"h (86.36 cm x 60.96 cm x 81.28 cm)

Manually Operated Dough Press (*Dual Heated Platens*)

Can be used with one or both Platens heated, or no heat for cold press method.

Platens can be heated to 450°F

Standard: Stainless Steel, Type 304 with #4 Polished Finish

Options: White Powder Coat finish (Model DUT/D-TXM-2-18WH)

Xylan coated non-stick Platens

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