

Dutchess

Bakers' Machinery Company, Inc.

*A subsidiary of Superior-Lidgerwood-Mundy Corp.
A United States of America Manufacturer Since 1886*

Item No. _____

DUT/TXM-20 **MANUAL TORTILLA PRESS**

(Clamshell design)

Manually Operated Tortilla Press

Features Include:

- o 16" X 20" rectangular platens can press up to 6 tortillas at a time in seconds.
- o Both platens heat up to 450°F (232°C)
- o Press tortillas up to 16" in diameter.
- o Digital temperature control timer displays reading and begins automatically when the handle is lowered and resets when raised.
- o Full range thickness adjustment up to 7/8".
- o Heat indicating light turns off when when set temperature is reached.
- o Optional non-stick coated upper & lower platens available for nominal charge.
- o Illuminated On/Off Switch.
- o 16" wide x 15" high x 28" deep.
- o ETL & ETL sanitation listed to NSF criteria.
- o ETL to Canadian Standard.
- o Appliance white finish.
- o No need for messy flour or skilled labor. Quick economical, efficient and durable.
- o Press Dough straight from refrigeration.
- o Clamshell design saves space.
- o Does not require skilled labor - train in minutes.
- o Does not have age requirements.
- o Great when used in conjunction with a Dutchess Flat Grill (DUT/TXW-2025).
- o Par bakes product in 1-3 second.



Dimensions: 16" (46.6 cm) x 15" (38.1 cm) x 28" (71.2 cm)

Weight: Press only: 92 lbs. - **Shipping weight:** 113 lbs

Electrical: 220 Volts / 60 Hz / 1-Phase, 3100 Watts, 15 Amps, 6-20P NEMA Plug

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

Toll Free: 800-777-4498
Phone: 715-394-4444
Fax: 715-394-2406
sales@dutchessbakers.com
www.dutchessbakers.com

© 2018 Dutchess Bakers Machinery Company