

meatXpress



Model No.

TXM-15CP

Manual Meat Press

Eliminate tiresome, time consuming portion pounding with our manual meat press. The TXM-15CP is economical, efficient, consistent and easy to use. It is great for low to medium production volumes (300-400 pieces per hour). The consistent thickness resulting from the TXM-15CP enables consistent cook time and plate presentation. The TXM-15CP is perfect for chicken, pork, fish and veal. The TXM-15CP 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

Variable Thickness Control

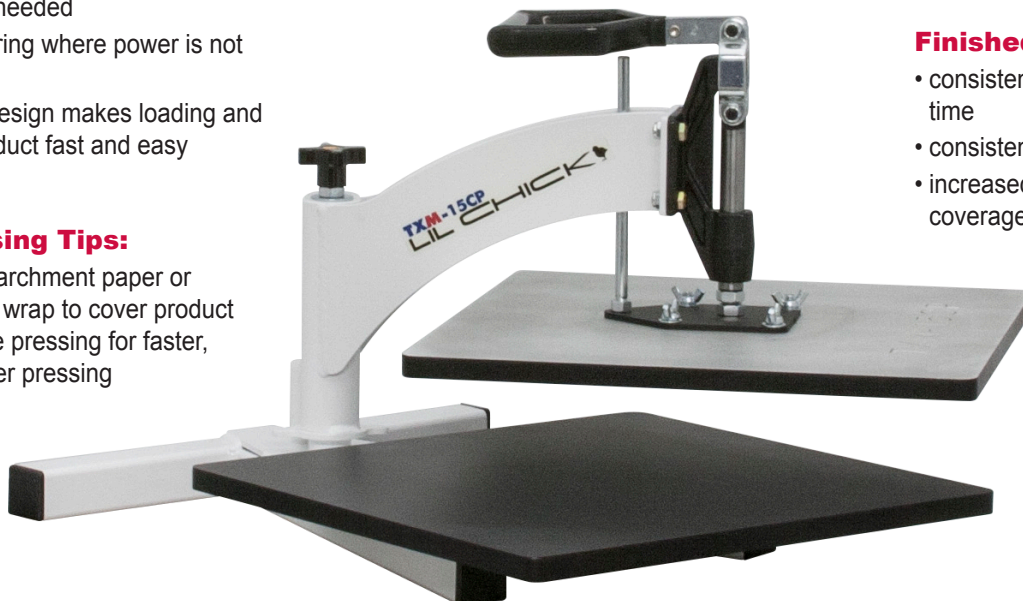
- dial in the desired thickness from paper thin to 1" thick

Production:

- 15"x15" platen allows for up to 4 portions at a time or 300-400/hr

Finished Product:

- consistent thickness time after time
- consistent cook time
- increased center of plate coverage



Use:

- TXM-15CP is easy to use... set thickness, place product on lower platen, cover with parchment paper or saran wrap and press product.

Labor:

- eliminate time consuming palliard method of flattening meat products
- presses require no skilled labor
- presses are safe and have no age requirements



doughXpress

HIX Corporation Food Division

Product improvement may require us to change specifications without notice.

Revised October 2017

DOUGHXPRESS

1201 E. 27th Terrace
Pittsburg, KS 66762 USA

Toll Free: (800) 835-0606 ext.205

Tel: (620) 231-8568 ext.205

Fax: (620) 231-1598

doughxpress@hixcorp.com or visit www.doughxpress.com

meatXpress



Model No.

TXM-15CP

Manual Meat Press

Features Include:

- 15"x15" platens
- standard PTFE non-stick coating on upper and lower platens
- swing away design for easy placement of your cutlets/breasts
- process up to six at a time
- produce over 700 pieces per hour
- perfect for chicken, pork, veal and hamburger
- light weight
- adjustable thickness dial

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

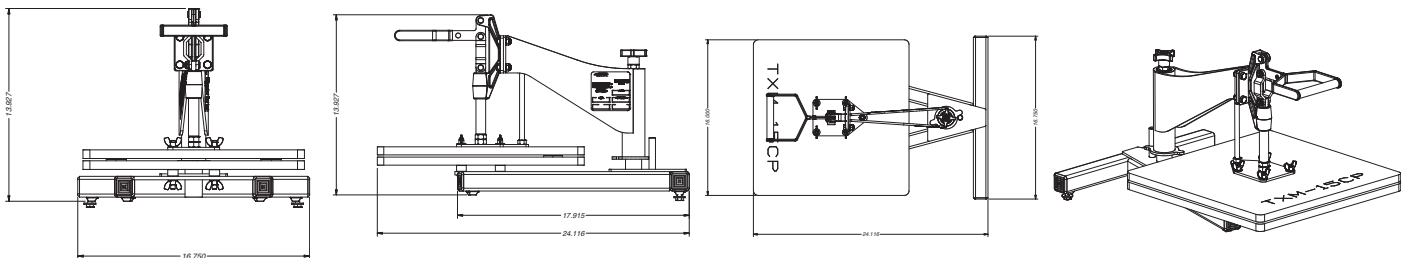
AFTER

DIMENSIONS

Width: 16 1/2 inches, 41.91 centimeters
Height: 15-1/4 inches, 38.74 centimeters
Depth: 23-5/8 inches, 60.01 centimeters

WEIGHT

Shipping: 68 lbs



doughXpress

HIX Corporation Food Division

Product improvement may require us to change specifications without notice.

Revised October 2017

DOUGHXPRESS

1201 E. 27th Terrace
Pittsburg, KS 66762 USA

Toll Free: (800) 835-0606 ext.205

Tel: (620) 231-8568 ext.205

Fax: (620) 231-1598

doughxpress@hixcorp.com or visit www.doughxpress.com