

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

MANUAL DOUGH PRESS
TORTILLA & PIZZA



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 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 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 NSF Certified
- o ETL Certified

The Model DUT/D-TXM-2-18 manual stainless steel 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

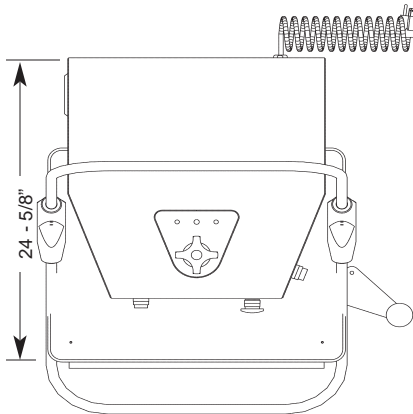
Dutchess Bakers' Machinery Co.
302 Grand Avenue, PO Box 39
Superior, WI 54880

ISO 9000:2001 COMPLIANT

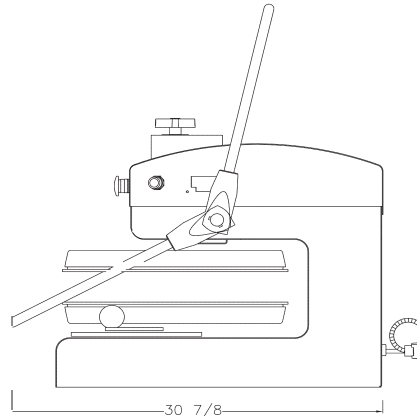
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MODEL DUT/D-TXM-2-18

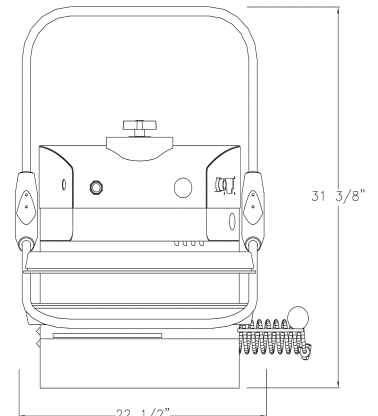
Manually Operated Dough Press (Dual Heated Platens)



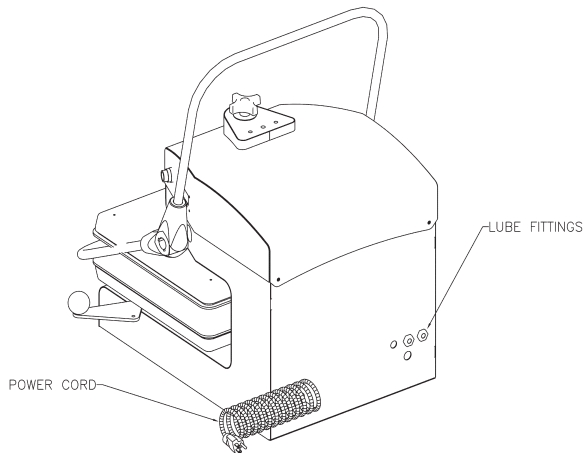
Top View



Right Side View



Front View



Electrical:

220 Volt, 60 Cycle, Single Phase
4,000 Watts
20 Amp service required.

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: Xylan coated non-stick Platens

Rectangular Platens (16" x 20") specify **Model DUT/TXM-SS**

Dutchess Bakers' Machinery Company Inc., 302 Grand Avenue, Superior, WI 54880-0039

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