

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

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 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 NSF Certified
- o ETL 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.



Model shown DUT/D-TXM-2-18

Available Through:

ASSOCIATE MEMBER
MAFSI
Manufacturers' Agents for
the Food Service Industry

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

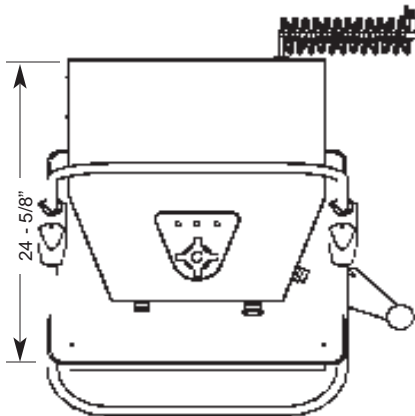
ISO 9000:2001 COMPLIANT

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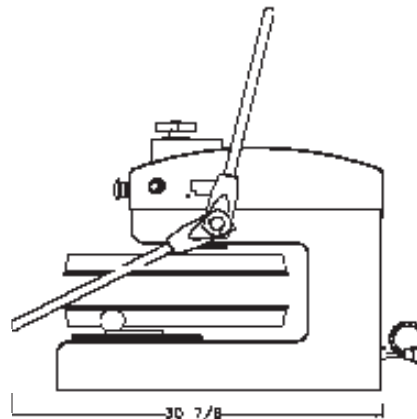
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MODEL DUT/D-TXM-2-18 & DUT/D-TXM-2-18WH

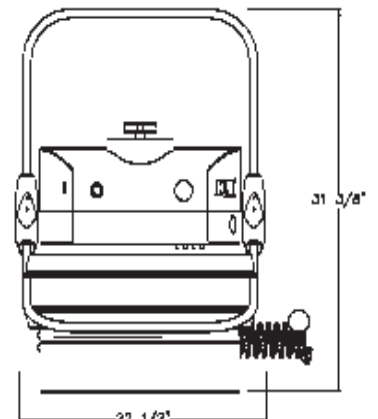
Manually Operated Dough Press (Dual Heated Platens)



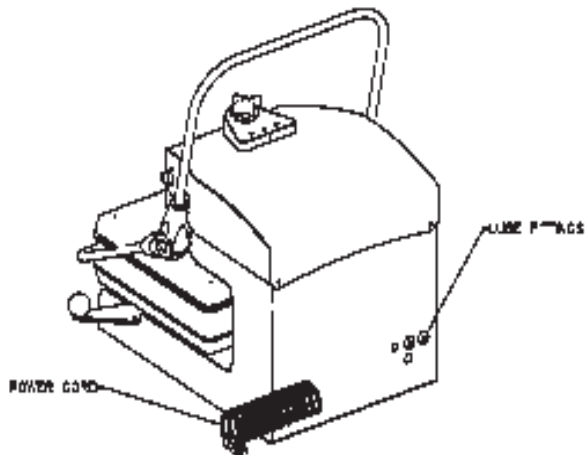
Top View



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

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

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