

# Dutchess

*Bakers' Machinery Company, Inc.*

*A subsidiary of Superior-Lidgerwood-Mundy Corp.*

*A United States of America Manufacturer  
Since 1886*

Item No. \_\_\_\_\_

**DUT/TXM-WH** (White Powder Coat)

**DUT/TXM-SS** (Stainless Steel)

**MANUAL DOUGH PRESS  
TORTILLA & PIZZA**

## Manually Operated Dough Press

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

### Features Include:

- o Large 16" x 20" Rectangular 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/TXM-SS and DUT/TXM-WH Tortilla & Pizza Press are the most efficient, durable and easiest way to press Tortillas or Pizza dough. With the large 16" x 20" rectangular 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.



Shown: DUT/TXM-SS

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

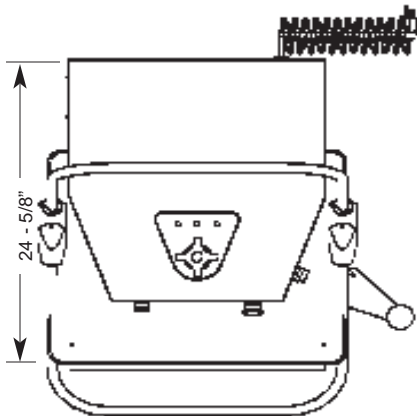
**ISO 9001:2008 COMPLIANT**

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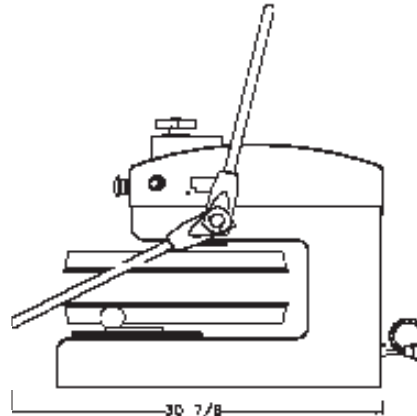
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# MODEL DUT/TXM-SS / DUT/TXM-WH

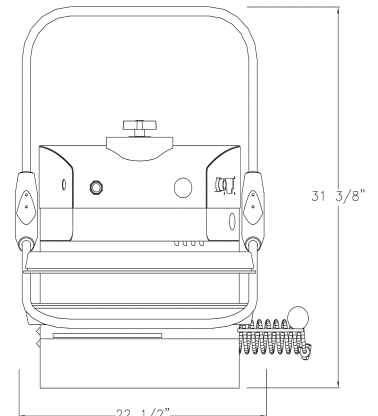
*Manually Operated Dough Press (Dual Heated Platens)*



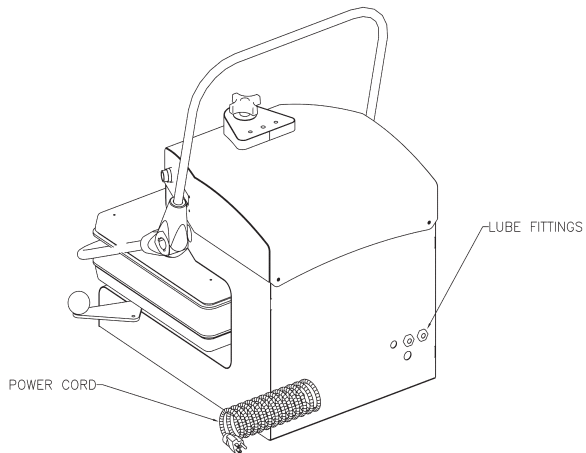
Top View



Right Side View



Front View



## Electrical:

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

## 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 (Model DUT/TXM-SS)

**Options:** White Powder Coat Steel (Model DUT/TXM-WH)

Xylan coated non-stick Platens

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