

DOUGH XPRESS

Meat/Cold Presses

Good chefs know the importance of making good paillards. These flattened cuts of chicken, pork, veal or fish cook more evenly and have a larger center of plate coverage. Before this line of meat presses from doughXpress®, hammering the cuts with a mallet or rolling pin was tedious, inconsistent and messy. Now with the large or small cold press getting those delicious cuts perfect is as easy as pulling a handle down. It's the new way to paillard your meat. Fast, efficient and requires little training for staff. No electricity required. These presses are a great way to speed up production without loss of quality. The consistent thickness resulting from these cold presses enable consistent cook time and plate presentation.

The TXM-15CP is economical, efficient, consistent and easy to use. It is great for low to medium production volumes.

The DXM-1620 is commercial manual meat press is great for medium to high production volumes.



TXM-15CP



DXM-1620W
(White)



DXM-1620SS
(Stainless)

Meat/Cold Press (TXM-15CP & DXM-1620)

PRODUCTION

- Speeds up production
- Reduces labor time
- Standard PTFE non-stick coating on upper and lower platens
- Enables pressing thinner products
- Meat can be pressed straight from refrigeration unit
- Consistent and repeatable thickness control
- Press multiple pieces at one time
- No electricity required

VARIABLE THICKNESS CONTROL

- Makes it possible to achieve desired thickness and ensures consistent thickness at the same time.

LABOR

- Presses require no skilled labor.
- Presses are safe and have no age requirements.

TXM-15CP (Manual 15" x 15")

- 15" x 15" upper and lower platens.
- Upper platen swing away design for easy loading and unloading of product.
- Economical and light weight makes it perfect for catered or mobile kitchens.

DXM-1620 (Manual 16" x 20")

- 16" x 20" upper and lower platens.
- Lower platen swings out for easy loading and unloading of product.
- Offered in powder coated white or stainless finishes.
- Designed for commercial needs with medium to high volume.

FEATURES

TXM-15CP

- Non-Stick PTFE coated upper & lower platens
- Powder coated white finish
- Thickness adjustment
- Top swing away design for saving space and ease of use

DXM-1620

- Non-Stick PTFE coated upper & lower platens
- Heavy duty stainless steel or powder coated white finish
- Thickness adjustment
- Bottom swing out design for saving space and ease of use
- Sleek, modern, durable, easy to clean design
- Upper platen leveling adjustment

ACCESSORIES (Not Included)

- DXC-3 cart (one lower shelf)
- TXC-3 cart (with 6 rack rails)

CERTIFICATIONS

- ETL Sanitation

CLEANING

It is recommended to wipe down with a moist towel - if needed, use a damp sponge with minimal soap and water and then dry off.

TEMPERATURE RANGE

Ambient



TXM-15CP

15" x 15" Meat Press

DIMENSIONS (W,H,D)

Width: 16 3/4 inches

Height: 15 3/16 inches

(including upright handle)

Depth: 24 1/8 inches

Weight:

Press only 68 lbs

ELECTRICAL

None

SHIPPING DIMENSIONS

Width: 35 inches

Height: 23 inches

Depth: 20 inches

Weight: 71 lbs

DXM-1620

16" x 20" Meat Press

DIMENSIONS (W,H,D)

Width: 26 inches

Height: 36 inches

(including upright handle)

Depth: 29 inches

(including closed handle)

Weight:

Press only 205 lbs

ELECTRICAL

None

SHIPPING DIMENSIONS

Width: 40 inches

Height: 33 inches

Depth: 30 inches

Weight: 225 lbs



HIX Corporation Food Division

Product improvement may require specifications to change without notice

doughxpress.com

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