

# DOUGH XPRESS

## Commercial Dual Heat Press

The D-TX series commercial dual-heat dough presses are versatile in that it can be used with dual-heat, upper-heat only or no heat, which makes it the perfect choice for all types of products. These presses are designed and engineered with production speed, efficiency, consistency, and of course, safety in mind. The D-TX series is a swing away design with upper and lower heated platens. All of our products are easy to use and do not require any degree of skill or extensive training to operate. These dough presses are an easy, affordable way to improve your production time, as well as your finished product.



D-TXA-2-18



D-TXM-2-18W



D-TXE-2-18

All models available in  
Stainless and White

## D-TX Series (Stainless & White)

### DUAL HEATED PLATENS

- Speeds up production (faster pressing times)
- Enables pressing thinner products
- Aids dough flow
- Allows dough to be pressed straight from refrigeration unit
- Helps keep dough from shrinking
- Prevents dough from sticking to platens
- Aids in pressing sticky dough
- Helps activate yeast for faster proofing if desired

### PRODUCTION

- 18" diameter platen allows for making variable crust sizes and thickness
- Depends on the desired size of the pizza:
  - 9" to 18" = 150-200/hr
  - 7" to 9" = 300-400/hr

### PRECISE 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.

### PIZZA PRESSING TIPS

- Recommended Time:
  - 2-8 seconds
- Recommended Temperature:
  - 110° - 150°F (43.3-65.6°C)

### FINISHED PRODUCT

- Pressed dough keeps air in the crust vs. sheeted dough where the air is forced out of the crust. Pressed dough is consistent in thickness and size vs. hand tossed where the thickness and size can be inconsistent.

# FEATURES

- Heavy duty stainless steel or powder coated white finish
- New full color LCD touch screen controller with precise time and temperature controls
- Independent temperature control for upper and lower platens
- Thickness adjustment
- Bottom swing out design for saving space and ease of use
- Flattens dough balls up to 18" in diameter
- Aluminum upper and lower platens
- Sleek, modern, durable, easy to clean design
- Upper platen leveling adjustment

## CERTIFICATIONS

- ETL Electrical Safety
- ETL Sanitation
- CE Certified (upon request)

## OPTIONAL FEATURES

- Non-Stick PTFE coated upper & lower platens

## ACCESSORIES (Not Included)

- Air compressor (for Air models)
- DXC-3AC (cart for Air models)
- DXC-3 cart (one lower shelf)
- TXC-3 cart (with 6 rack rails)
- Release agent
- Lower platen mold rings (10", 12" , 14")

## 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

Off - 450°F (232.2°C)



### D-TXA-2-18

#### AIR

(compressor required)

100-130 PSI Inlet, 1 CFM  
See Compressor Specifications

(separate)

#### DIMENSIONS (W,H,D)

Width: 21 1/2 inches

Height: 26 1/2 inches

Depth: 25 inches

Weight:

Press only 217 lbs

#### ELECTRICAL

208 - 240 Volt / 60 Hz

3600 Watts

15 Amps

6-20P NEMA Plug

#### SHIPPING

##### DIMENSIONS

Width: 40 inches

Height: 33 inches

Depth: 30 inches

Weight: 240 lbs

### D-TXE-2-18

#### Electromechanical

#### DIMENSIONS (W,H,D)

Width: 21 1/2 inches

Height: 26 1/2 inches

Depth: 25 inches

Weight:

Press only 217 lbs

#### ELECTRICAL

208 - 240 Volt / 60 Hz

3700 Watts

15.5 Amps

6-20P NEMA Plug

#### SHIPPING

##### DIMENSIONS

Width: 40 inches

Height: 33 inches

Depth: 30 inches

Weight: 240 lbs

### D-TXM-2-18

#### Manual

#### DIMENSIONS (W,H,D)

Width: 26 inches

Height: 36 inches

(including upright handle)

Depth: 29 inches

(including closed handle)

Weight:

Press only 175 lbs

#### ELECTRICAL

208 - 240 Volt / 60 Hz

3600 Watts

15 Amps

6-20P NEMA Plug

#### SHIPPING

##### DIMENSIONS

Width: 40 inches

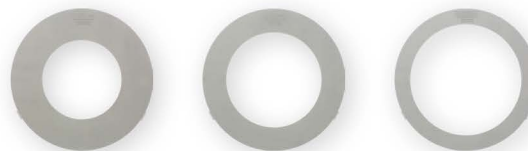
Height: 33 inches

Depth: 30 inches

Weight: 225 lbs

HIX® Corporation recommends all equipment is installed with surge protection & in a climate controlled environment for best results.

Dough Rings (lower platen molds) From 10" - 14" finished pizza sizes. No tools.



HIX Corporation Food Division

Product improvement may require specifications to change without notice

doughxpress.com

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CE Certified equipment must be requested and requires a lead time to build.

