

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

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 into pizzas up to 18" in diameter
- Aluminum upper and lower platens
- Sleek, modern, durable, easy to clean design
- Upper platen leveling adjustment

CERTIFICATIONS

- CE (Air & Manual models only)
- ETL Electrical Safety
- ETL Sanitation

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

220 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

220 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

220 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.



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HIX® CORPORATION COMMERCIAL FOOD DIVISION

Product improvement may require specifications to change without notice



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