

Dutchess

Bakers' Machinery Company, Inc.

*A subsidiary of Superior-Lidgerwood-Mundy Corp.
A United States of America Manufacturer Since 1886*

Item No. _____

DUT/TXM-15

MANUAL DOUGH PRESS

TORTILLA & PIZZA (Square Platen)

Manually Operated Dough Press

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

Features Include:

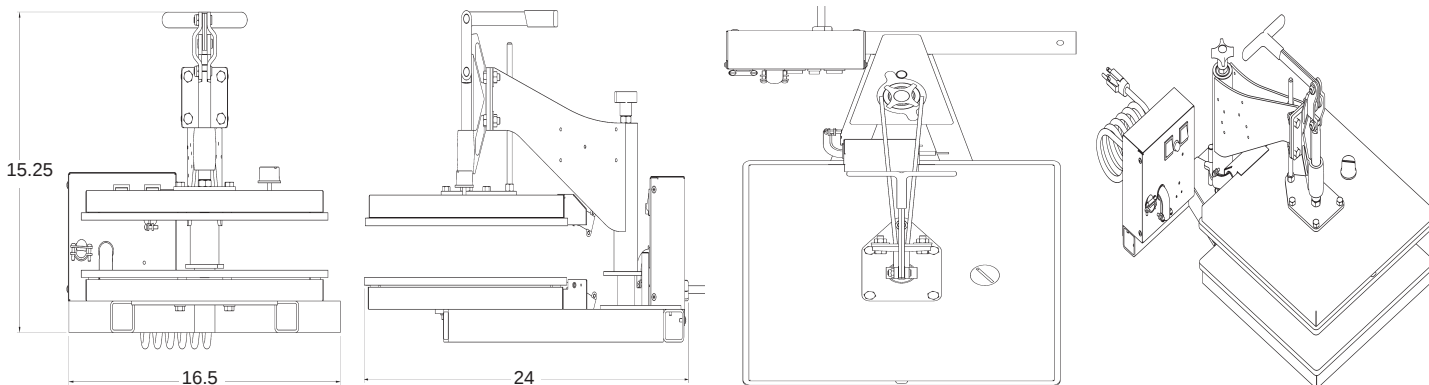
- o 15" x 15" dual heated platens can press, flatten and/or par bake tortillas in seconds.
- o Top & Bottom platens heat from Off to 450°F
- o Heated platens flatten dough faster or can be used without heat for cold pressing.
- o Top platen swings away for easy loading and unloading of dough.
- o Full range dough thickness adjustment.
- o Easy to use open and close handle.
- o Optional non-stick coated upper & lower platens.
- o Square platens flatten dough into all sizes up to 15" diameter in quantities up to 4 at a time.
- o 220 volt / 50-60hz, 3100 watts, 15 amps.
- o 16-1/2" wide x 15-1/4" high x 24" deep.
- o ETL & ETL sanitation listed to NSF criteria.
- o Works for either flour or corn tortillas, pizza dough and flat breads.



Dimensions: 16.5" (41.91 cm) x 15.25" (38.74 cm) x 24" (60.96 cm)

Weight: Press only: 68 lbs., (30.84 kg)

Electrical: 220 Volts / 50-60 Hz / 1-Phase, 3,100 Watts, 15 Amps, 15-6P NEMA Plug on 220v



ASSOCIATE MEMBER
MAFSI
Manufacturers' Agents for
the Food Service Industry

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ISO 9000:2001 COMPLIANT

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