



**DOUGH
XPRESS**



**QUIK N'
CRISPY**

An overhead photograph of a dining table with a rustic wooden top. Several pizzas are served on wooden pizza peels. The pizzas have various toppings, including mushrooms, basil, and meats. There are also glasses of red wine, a small pitcher, and plates of side dishes like a salad and bread. Hands of people are visible, reaching for the food.

2024 PRODUCT CATALOG

HIX® CORPORATION COMMERCIAL FOOD EQUIPMENT DIVISION

New Look



DOUGH XPRESS

HIX® CORPORATION COMMERCIAL FOOD EQUIPMENT DIVISION

ABOUT doughXpress®

doughXpress® began in 2002 with one air-automatic pizza press. They have since grown to offer over eighty different pieces of food processing equipment. doughXpress® has the best price and value in today's marketplace. Products include the following:

Pizza Presses

Tortilla Presses

Tortilla Warmers

2-Sided Split Grills

- Panini
- Flat

Commercial Air Fryers

Gas Griddles

Full-Line Spiral & Planetary Mixers

Dough Dividers

Dough Divider Rounders

Dough Sheeters

Conveyor Toasters

Gravity Feed Bread Slicers

Carts & Tables

Full-Line Accessories

ECONOMY TORTILLA PRESSES



TXM-15 15"x15" Swing Away

ITEM # 68470

Electrical: 220v / 60 Hz – 3100 watts – 15 Amps – Standard 6-20P NEMA plug

Dimensions: 16 3/4"W X 15 3/16"H X 24 1/8"D

Weight: Press 68 lbs / Shipping 71 lbs

Optional: PTFE coated platens



TXM-20 16"x20" Clamshell

ITEM # 11066

Electrical: 220v / 60 Hz – 3100 watts – 15 Amps – Standard 6-20P NEMA plug

Dimensions: 17"W X 15 3/8"H X 28 15/16"D

Weight: Press 95 lbs / Shipping 113 lbs

Optional: PTFE coated platens. Rolling Carts with or without shelves (require Cart Mount to secure equipment)



TORTILLA WARMERS

Nothing entices the appetite better than the smell of fresh, hot tortillas. The doughXpress® TXW line of tortilla warmers work alone or coupled with a doughXpress® tortilla press for a complete tortilla package. After pressing the tortillas, finish them off on the TXW-1620, a 16"x20" warmer; the 20"x25" sized TXW-2025; or the large 40"x25" TXW-4025 model. Each warmer is designed to heat evenly and reach temperatures of 410°F giving those tortillas a fresh tortilla taste and smell.



FEATURES

- 1 Temperature control dial
- 2 Even heating platen
- 3 Adjustable legs
- 4 Safety rail

BENEFIT

- Heating range from 200°F - 400°F
- Provides constant heating of product
- Aids in leveling the warmer
- Prevents accidentally touching the surface



TXW-1620 16"x20" Warmer

ITEM # 47483

Electrical: 120v / 60 Hz – 1800 watts – 15 Amps – Standard 5-15P NEMA plug

Dimensions: 18 1/16"W X 6 1/8"H X 21 15/16"D

Weight: Warmer 50 lbs / Shipping 55 lbs

Optional: 220v / 60 Hz – 2000 watts – 9.1 Amps – 6-15P NEMA plug & 220v EURO



TXW-2025 20"x25" Warmer

ITEM # 32231

Electrical: 220v / 60 Hz – 2850 watts – 13 Amps – 6-15P NEMA plug

Dimensions: 22 1/16"W X 6 1/16"H X 26 15/16"D

Weight: Warmer 75 lbs / Shipping 80 lbs

Optional: 220v EURO



TXW-4025 40"x25" Warmer

ITEM # 70788

Electrical: 220v / 60 Hz – 3200 watts – 15.4 Amps – 6-15P NEMA plug

Dimensions: 42 3/16"W X 6 1/16"H X 27 1/16"D

Weight: Warmer 155 lbs / Shipping 160 lbs



HIX® CORPORATION COMMERCIAL FOOD EQUIPMENT DIVISIONS



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All Pricing & Specifications subject to change without notice.

All Items will be subject to a minimum 25% restocking fee. Claims for return or allowances must be made within 30 days of invoice date. All equipment must be unused with original packaging in new condition and is subject to inspection upon return. Purchaser is responsible for return shipment. Contact sales with questions regarding return of new items.

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

