

WARRANTY

STOP BEFORE warranty repair you **MUST** get
Prior Authorization: Call 1-800-835-0606
Warranty will be voided otherwise.

NOTICE

Our system will automatically register the equipment on the date it was shipped. If the equipment was not purchased directly from HIX, but through a distributor (either domestic or foreign), please keep a copy of their sales invoice showing the serial number and date it was sold/shipped to you with this warranty. In this case, we will use the distributor's invoice date as the beginning warranty date. **STAPLE A COPY OF YOUR RECEIPT TO THIS WARRANTY** and keep in a safe place to provide verification of your warranty should a problem occur. Thank you.

Please fill in the following information and attach a copy of your receipt for your records.

Date Purchased: _____ From: _____
Model #: _____ Serial #: _____

This warranty applies to equipment manufactured by the HIX Corporation (HIX), Pittsburg, Kansas, U.S.A. HIX warrants to the original purchaser its Dough, Tortilla and Poultry Presses against defects in workmanship and material, except for wear and tear for a period of "One Year" from the date of purchase. All dough press carts, compressors, and accessories are warranted for 90 days from the date of purchase.

In the event of a defect, HIX, at its option, will repair, replace or substitute the defective item at no cost during this period subject to the limitations of insurance and shipping costs stated below.

This warranty does not cover normal wear and tear, damages due to accident, misuse/abuse, alterations or damage due to neglect or lack of proper lubrication or maintenance. HIX shall not be responsible for repairs or alterations made by any person without the prior written authorization by HIX. This warranty is the sole and exclusive warranty of HIX and no person, agent, distributor, or dealer of HIX is authorized to change, amend or modify the terms set forth herein, in whole or in part.

In the case of a problem with the equipment identified herein, HIX Corporation should be contacted during regular business hours to discuss the problem and verify an existing warranty. HIX personnel will assist the customer to correct any problems which can be corrected through operation or maintenance instructions, simple mechanical adjustments, or replacement of parts. In the event the problem cannot be corrected by phone, and upon the issuance of a return authorization by HIX, the equipment shall be returned to HIX or an authorized service representative. All insurance and shipment/freight costs are solely the responsibility of the customer, and not that of HIX, and HIX shall not be responsible for improper handling or damage in transit. HIX customer service personnel may be contacted for complete return authorization and reconditioning information.

This expressed warranty is given in lieu of any and all other warranties, whether expressed or implied, including but not limited to those of merchantability and fitness for a particular purpose, and constitutes the only warranty made by HIX Corporation.

In no event shall HIX's liability for breach of warranty extend beyond the obligation to repair or replace the nonconforming goods. HIX shall not be liable for any other damages, either incidental or consequential, or the action as brought in contract, negligence or otherwise.

This warranty gives you specific legal rights and you may also have other rights which vary from state to state.



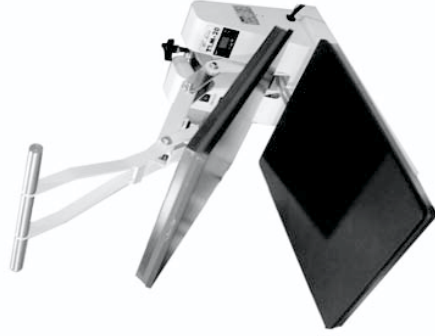
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E-Mail: mail@hixcorp.com • Website: www.doughxpress.com

doughXpress™

The Start Of A Great Tortilla

TXM-20 OWNER'S MANUAL



HIX CORPORATION
Food Equipment

For Customer Service, Call **1-800-835-0606**
ext. 209, ext. 211, ext. 220, ext.221 or
Visit www.hixcorp.com

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UNPACKING / INSTALLATION

Please read this manual in its entirety before operating your press.

UNPACKING

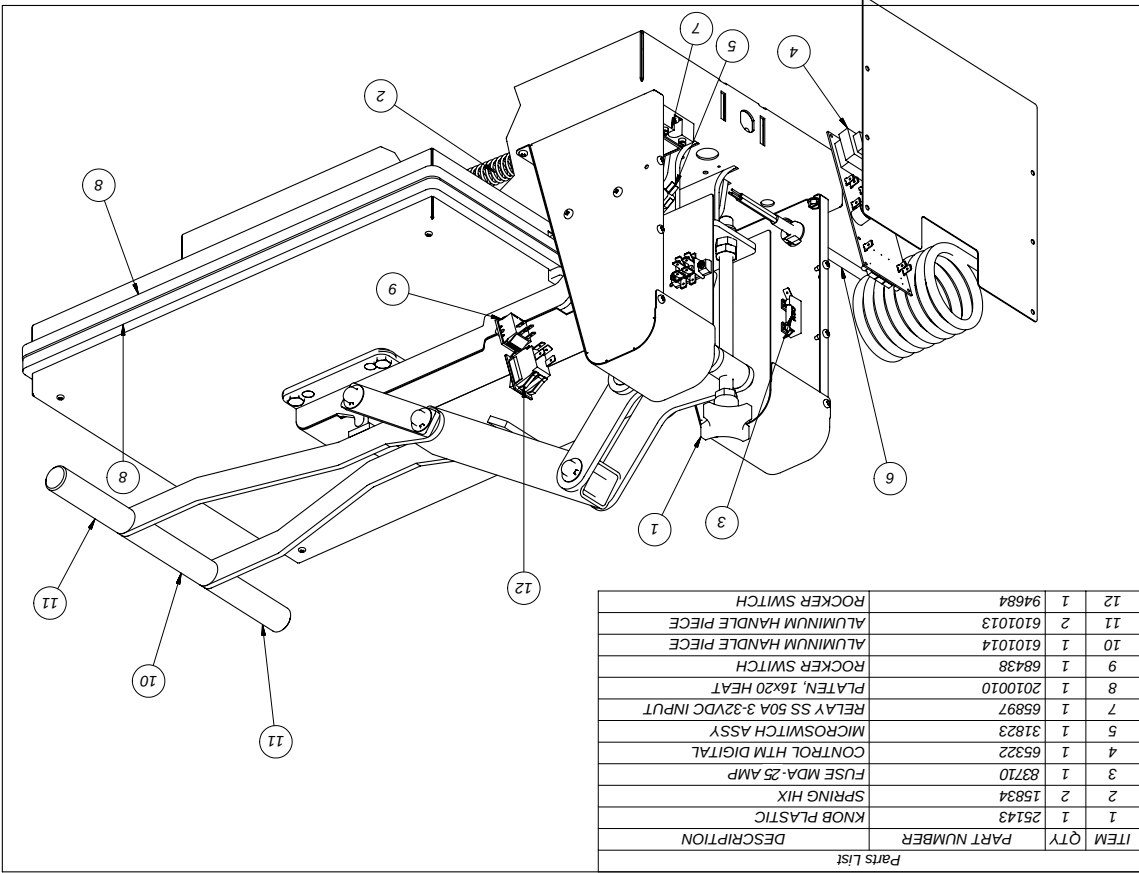
Remember to save all packing materials - including any crating, boxes, liners and boards. You may need these for shipping your machine or should a repair be necessary in the future.

INSPECTION

Inspect your machine for hidden shipping damage. Contact the delivery company immediately, should you find damage.

INSTALLATION

1. Lift press from box and place on cart, if you purchased one with the press. Align legs with holes in top of cart and bolts (supplied) fasten to cart. You will need a 9/16 wrench.
2. If press is to be placed on counter top stick plastic end caps on the bottom of the legs.
3. Plug the press into a standard single phase, 220 volt.



SPECIFICATIONS

TXM-20 MANUAL CLAM SHELL TORTILLA PRESS

DIMENSIONS

Width: 16 inches, 40.6 centimeters

Height: 15 inches, 38.1 centimeters

Depth: 28 inches, 71.2 centimeters

ELECTRICAL

220 Volts / 60 HZ

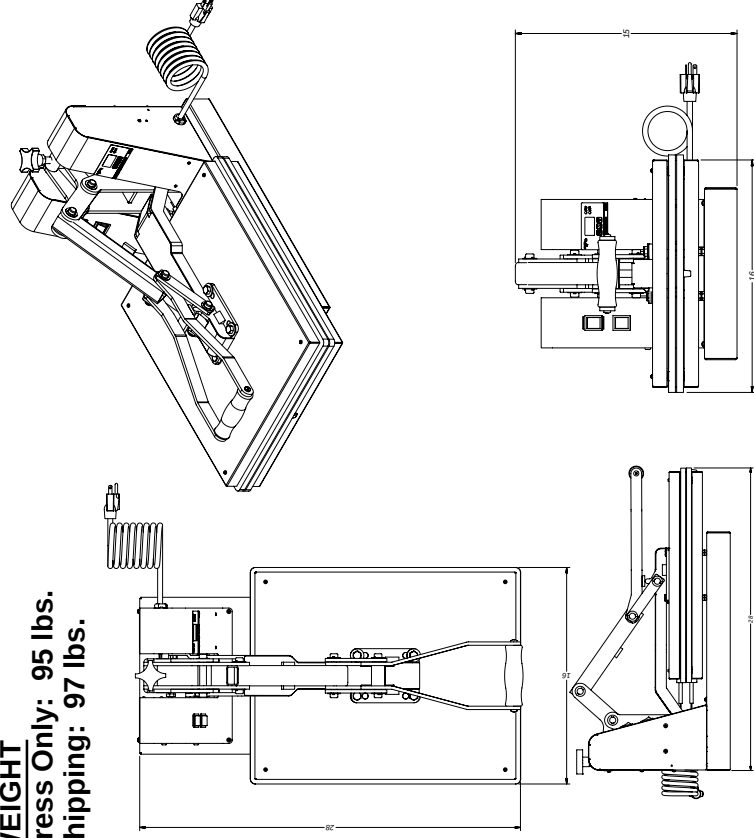
4,000 Watts

20 Amps / Single Phase

WEIGHT

Press Only: 95 lbs.

Shipping: 97 lbs.

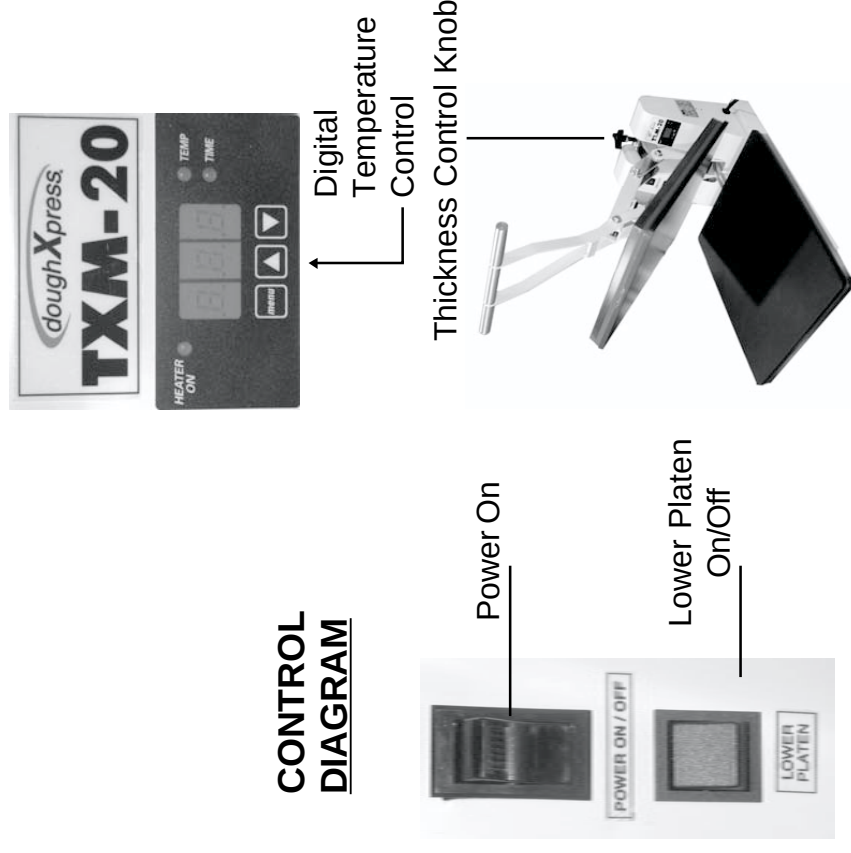


OPERATION

SETTING UP YOUR PRESS

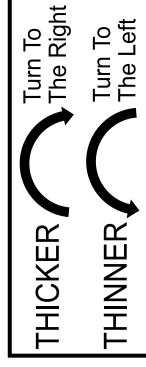
1. Push the power on button located on the front left of the press. This is the master power on/off button. The yellow on/off button on the left gives you the option of turning the heat on/off the lower platen. If it is lighted the power is on to the lower platen.
2. To change or set the temperature, press the menu button on the digital control on the right of the press. The green light next to "Temp" will light. Adjust temperature to the desired setting by pressing the up or down arrows until the indicator shows the correct temperature. Press the menu button once more to program the control. The yellow light next to "Heater On" will begin flashing. This indicates the press is heating.

CONTROL DIAGRAM



OPERATION

4. To set the finished tortilla thickness, turn the dial on the top of the machine as indicated.



5. Wait for the machine to reach your preset temperature which will be indicated on the digital readout. It takes approximately 30 minutes for machine to reach full temperature.
6. Raise the upper platen and place your tortilla dough balls on platen. You are now ready to produce tortillas.

PRESSING TORTILLAS

Your DoughXpress tortilla press is designed for easy use and will reliably press your dough balls into tortillas. Thickness, shape and size is directly related to your dough balls, its shape and the temperature of the dough as well as the settings of your press. You should experiment with the following for the results you want.

- Set your temperature to the desired setting. For flour tortillas generally start at 325°F and raise or lower the temperature until the desired results are achieved. For corn tortillas start the temperature at 325°F.
- Using the thickness control knob, turn right for thicker tortillas or left for thinner ones until you have the desired thickness.
- Spray or coat **upper** and **lower platen** with “vegetable oil”, “olive oil” or “pan release”.
- Place your preformed dough balls distributed evenly on the lower platen.
- Dough balls at room temperature functions best. **WARNING: NEVER ATTEMPT TO PRESS FROZEN DOUGH. PERSONAL INJURY AND DAMAGE TO YOU PRESS COULD RESULT!**
- Open press and remove your finished tortillas.

CLEANING / MAINTENANCE

WARNING

Before cleaning, maintenance, or repairs, make sure the machine is off and unplugged!

This appliance is not waterproof. Never spray or pour water on any electrical appliance.

CLEANING TEFLON COATED HEAT PLATENS

You may clean the Teflon coated platens with a mild soap and warm water. Use a soft cloth or sponge. Do not use steel wool, scrubbies, kitchen cleansers, or other abrasives.

CLEANING OUTSIDE SURFACES OF MACHINE

Use a mild soap and warm water with a soft cloth or sponge. Do not use steel wool, kitchen cleansers, or other abrasives.

LUBRICATION

Your press requires lubrication every 15,000 cycles or 6 months. Using a standard food grade lubricant, apply too each hindge point.