

X-PRESS MANUFACTURING

DISPLAY TORTILLA COOKING CENTERS

X-Press Manufacturing offers innovative cooking equipment for every concept and budget. Correctly staged, our cooking centers provide entertainment value for your customers while simultaneously driving home your fresh food message. Our patented cooking solutions offer unmatched ease of use and reliability. We stand behind our products with outstanding service and customer care.

Model 88 Display Tortilla Cooking Center

The Model 88 sets the standard in the field of display tortilla cookers. Easy to use, with a small footprint and high output, our innovative design delights your customers while providing fresh, quality tortillas.

Benefits

- Easy one-person operation
- Minimal, 4' x 4' floor space required
- Reliable design equals low maintenance costs
- Open design makes cleanup easy and maximizes display benefits
- Unique and trademarked round design
- No "flour dusting" required for proper operation

Standard Features

- Up to 75 dozen, 6" to 8" flour tortillas per hour
- Automatic dough ball feeder
- Stainless steel exterior
- Heavy gauge construction
- Standing pilots for instant ignition
- CSA and NSF certified press
- 120V, 15amp standard electrical service
- Vent pipe exhaust hood
- One year limited warranty, parts and labor

X-Press Manufacturing | 140 Hancock Rd. | Canyon Lake, TX 78133
Phone: (830) 629-2651 | E-Mail: sales@x-pressmfg.com

MODEL

The Model 88 is the automated tortilla cooking press that revolutionized fresh tortilla mass production.



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MODEL 88

DISPLAY TORTILLA COOKING CENTER

Technical Specifications:

Patent numbers:

4,508,025 4,569,851 4,683,813

Electrical:

- 120V, 15 amp, 60Hz
- Connect directly inside breaker box located in lower center of unit

Gas

- 3 burner, 60,000 BTU total
- 3/4" NPT located underneath unit

Minimum Clearances (Griddle)

- Wall: 15" Combustible, 7" Noncombustible
- Floor: 7" Combustible and Noncombustible
- Installation access: 36"W x 63" H

Venting

- Hot plate classification, powered vent, fan required
- Vent in accordance with local codes, 800 CFM recommended
- Vent pipe exhaust hood and connector collar adapts to 8" vent pipe 69" from floor

Shipping

- Weight: 825 lb.
- Class: 110

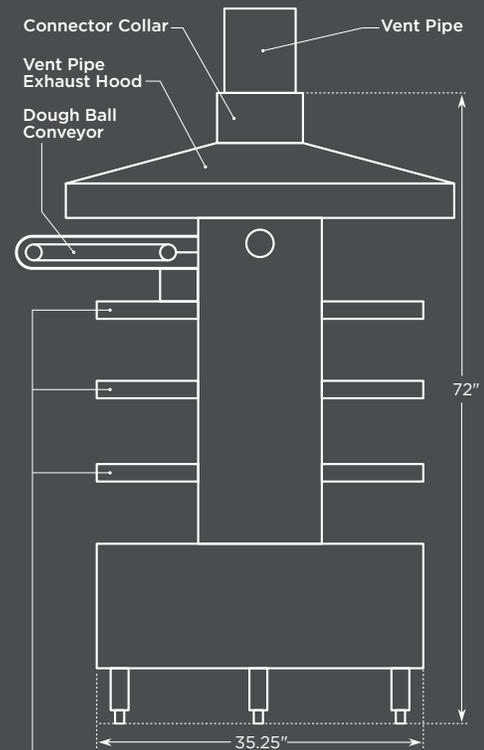
Certification

- CSA Class 2712-86 (ANSI Z83. 11-2013)
- NSF Standard 4

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XP88072019

MODEL 88



3 Comals
- Hot Plate Style Cooking Surfaces
- Gas Burner Under Comals



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