heatXpress



Model No.

TXW-4025

40" x 25" Tortilla Warmer

The TXW-4025 display tortilla warmer in combination with a DoughXpress Tortilla Press is the perfect set up for production fresh hot tortillas. It is a heavy duty stainless steel construction. The aluminum grilling surface and heating provide efficient, even heating across the surface. The TXW-4025 is an easy, affordable way to improve your production time, as well as your finished product.

Display Tortilla Warmer:

- perfect in combination with DoughXpress Tortilla Press for display cooking
- quick heating elements for efficient even surface heating
- · durable 5/8" thick heat casting
- · safety heat guard
- · release agent applied at factory for non-stick warmer surface

Production:

- · 20 seconds per side
- produce up to 24 tortillas per 40 seconds or 2000/hr

Finished Product:

- · fresh hot tortillas
- · appetizing sight and smell
- homemade taste and texture vs. pre-packaged product



Grilling Tips:

- Recommended Time: fresh pressed tortillas... 20 seconds per side pre-packaged tortillas... 15 seconds per side
- Recommended Temperature:
 Set temperature control dial to #10 (approximately 450°F)

Use:

 TXW-4025 is easy to use... simply place freshly pressed or pre-packaged tortillas on surface turn once and remove using spatula or oven mits. NOTE: Warmer not to be used for grease producing food items

Labor:

- warmers require no skilled labor unlike hand tossing
- warmers are safe and have no age requirements unlike sheeters/rollers









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Product improvement may require us to change specifications without notice.

Revised March 2012

DOUGHXPRESS

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40" x 25" Tortilla Warmer



TXW-4025

Features Include:

- illuminated On/Off indication light
- temperature control dial
- single calrod for even heating; no cold spots
- · adjustable legs for leveling

Optional Features:

• Non-stick PTFE coated upper and lower platens

Certifications:

- ETL Electrical Safety (UL and CSA Standards)
- ETL Sanitation (to NSF Standards)

Recommended Cleaning Instructions:

• wipe down with a moist towel - if needed, use damp sponge with minimal soap and water and then dry off

DIMENSIONS

Width: 40 inches, 101.6 centimeters Height: 6.22 inches, 15.8 centimeters Depth: 25.69 inches, 65.25 centimeters

WEIGHT

Shipping: 160 lbs.

ELECTRICAL

208 Volts / 50-60 Hz 3200 Watts 15.4 Amps 6-20P NEMA Plug

TEMPERATURE RANGE

Off-425°F, 218°C upper platen







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