

# heatXpress



Model No.

## TXW-2025

## 20" x 25" Tortilla Warmer

The TXW-2025 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-2025 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 1" thick heat casting
- safety heat guard
- release agent applied at factory for non-stick warmer surface

### Production:

- 20 seconds per side
- produce up to 12 tortillas per 40 seconds or 1000/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-2025 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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**HIX Corporation Food Division**  
Product improvement may require us to change specifications without notice.  
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### DOUGHXPRESS

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## 20" x 25" Tortilla Warmer



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### 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: 20 inches, 50.8 centimeters

Height: 6.22 inches, 15.8 centimeters

Depth: 25.69 inches, 65.25 centimeters

### WEIGHT

Shipping: 80 lbs.

### ELECTRICAL

220 Volts / 50-60 Hz

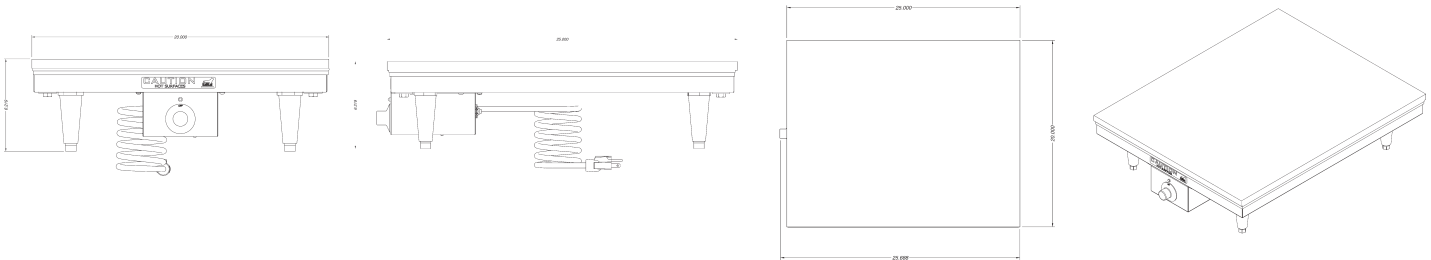
2850 Watts

13 Amps

6-20P NEMA Plug

### TEMPERATURE RANGE

Off-425°F, 218°C upper platen



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