

# heatXpress



Model No.

## TXW-1620

## 16" x 20" Tortilla Warmer

The TXW-1620 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-1620 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 8 tortillas per 40 seconds or 700/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-1620 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



## doughXpress

HIX Corporation Food Division

Product improvement may require us to change specifications without notice.  
Revised October 2017

**DOUGHXPRESS**

1201 E. 27th Terrace  
Pittsburg, KS 66762 USA

Toll Free: (800) 835-0606 ext.205

Tel: (620) 231-8568 ext.205

Fax: (620) 231-1598

doughxpress@hixcorp.com or visit [www.doughxpress.com](http://www.doughxpress.com)

# heatXpress

## 16" x 20" Tortilla Warmer



Model No.

**TXW-1620**

### 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
- ETL Sanitation

### 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: 17 inches, 43.18 centimeters  
Height: 6.16 inches, 15.65 centimeters  
Depth: 21.43 inches, 54.43 centimeters

### WEIGHT

Shipping: 55 lbs.

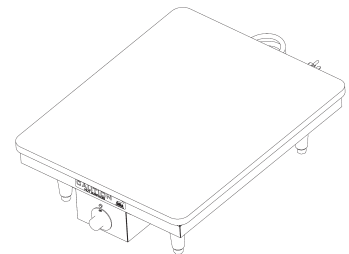
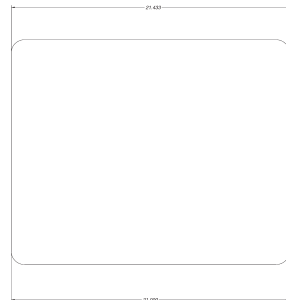
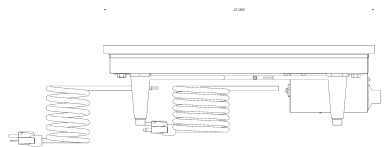
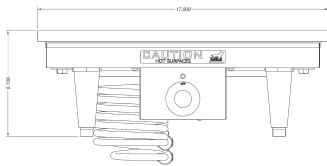
### ELECTRICAL

16"x20"(120v)	16"x20"(220v)
120v/60Hz	220v/60Hz
1800 Watts	2000 Watts
15 Amps	9.1 Amps

Standard Grounded NEMA Plug on 120v  
6-15P NEMA Plug on 16x20 220v  
6-15P NEMA Plug on 20x25 220v

### TEMPERATURE RANGE

Off-425°F, 218°C upper platen



**doughXpress**

**HIX Corporation Food Division**  
Product improvement may require us to change specifications without notice.  
Revised October 2017

**DOUGHXPRESS**  
1201 E. 27th Terrace  
Pittsburg, KS 66762 USA

Toll Free: (800) 835-0606 ext.205  
Tel: (620) 231-8568 ext.205  
Fax: (620) 231-1598

[doughxpress@hixcorp.com](mailto:doughxpress@hixcorp.com) or visit [www.doughxpress.com](http://www.doughxpress.com)