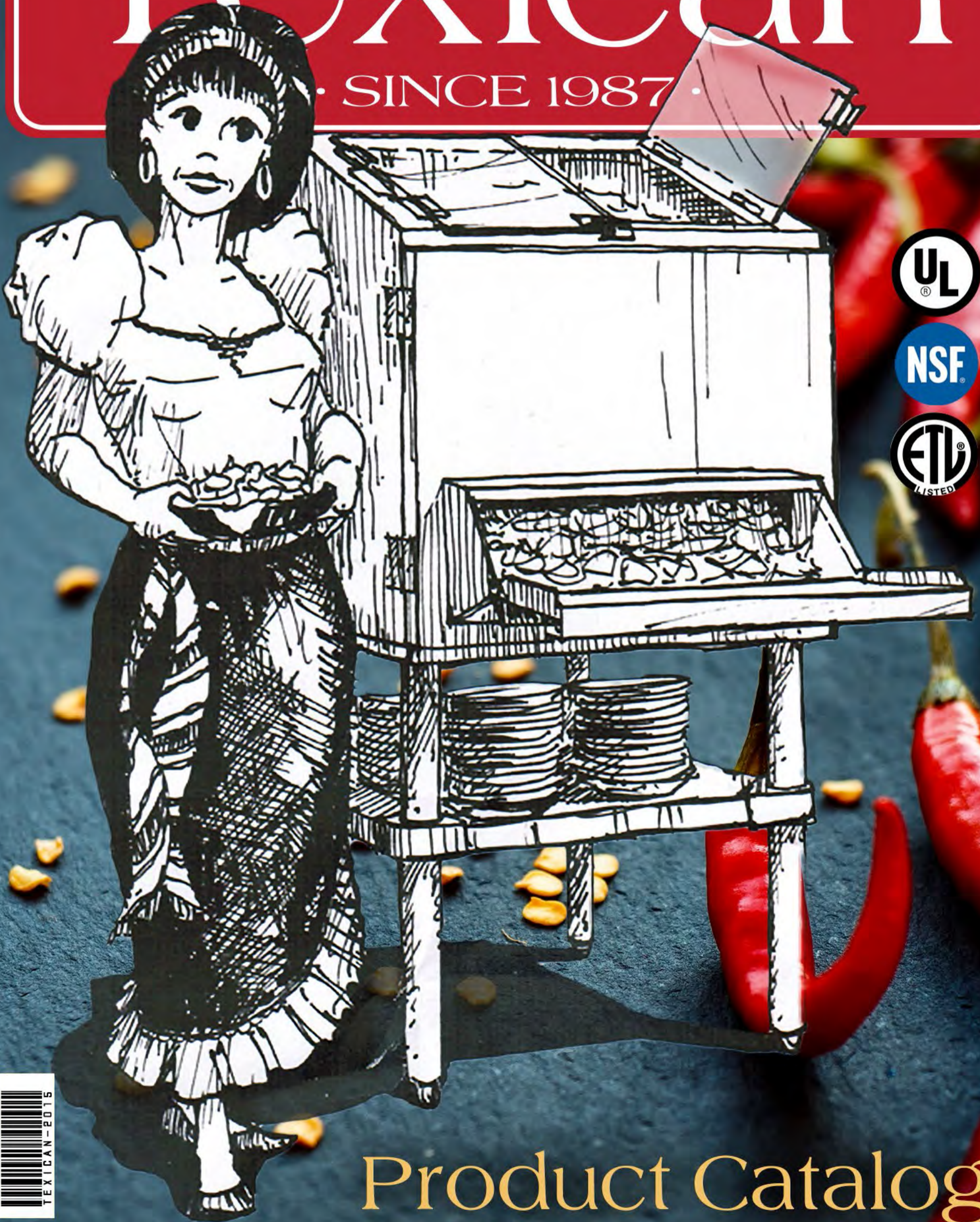


Texican™

· SINCE 1987 ·



Product Catalog



El Primo

“El Primo” Model TCD-1

“Pass Thru” Model TCD-1PT



Pass Thru

“Chip Master” Model CD-45

Model Blueprints

[Order Replacement Parts](#)

[Product Help Videos](#)

WARRANTY CLARIFICATION



Chip Master

What makes Texican Dispensers Unique?

The convection style, thermostatically controlled, heating system maintains constant temperatures by moving heated air throughout the interior of our warmers.

Each dispenser is equipped with a 60-250° thermostat and a high temperature limit control to prevent overheating, ensuring consistent temperatures.

Find out more by visiting our website!

www.TexicanSpecialty.com • 1 (800) 869.5918

“El Primo” Model TCD-1



- 44 gallon capacity (the equivalent of 10 warmer drawers)
- Stainless steel construction inside and out
- Thermostatic temperature control (reduces operating costs)
- Cleans in minutes
- 120/60/1, 13.6 amps
- 8' cord & plug included

Crated weight: 150 lbs

Optional .250 thick anodized aluminum loading doors



Mount on our [Model TSS](#) portable stand for maximum flexibility.

“Pass Thru” Model TCD-1PT

- 44 gallon capacity (the equivalent of 10 food drawers)
- Stainless steel construction inside and out
- Thermostatic temperature control (reduces operating costs)
- Cleans in minutes
- 120/60/1, 13.6 amps
- 8' cord & plug included

Crated weight: 160 lbs



The Pass Thru model is designed for counter top service, fitted into a wall opening permitting the chips to be loaded in the kitchen or can be attached to a portable stand.



On all of our models, the entire door assembly swings open for easy cleaning. Just unsnap the latches, swing open the door, remove the perforated interior bottom panel, and wipe down the interior surfaces.

Mount on our [Model TSS](#) portable stand for maximum flexibility.

“Chip Master” Model CD-45



- 22 gallon capacity (ideally suited for taquerias, back bars & restaurants)
- Stainless steel construction inside and out
- Thermostatic temperature control (reduces operating costs)
- Cleans in minutes
- 120/60/1, 7.0 amps
- 8' cord & plug included

Crated weight: 75 lbs

Serving cabinet shown with .220" thick clear Lexan loading doors.

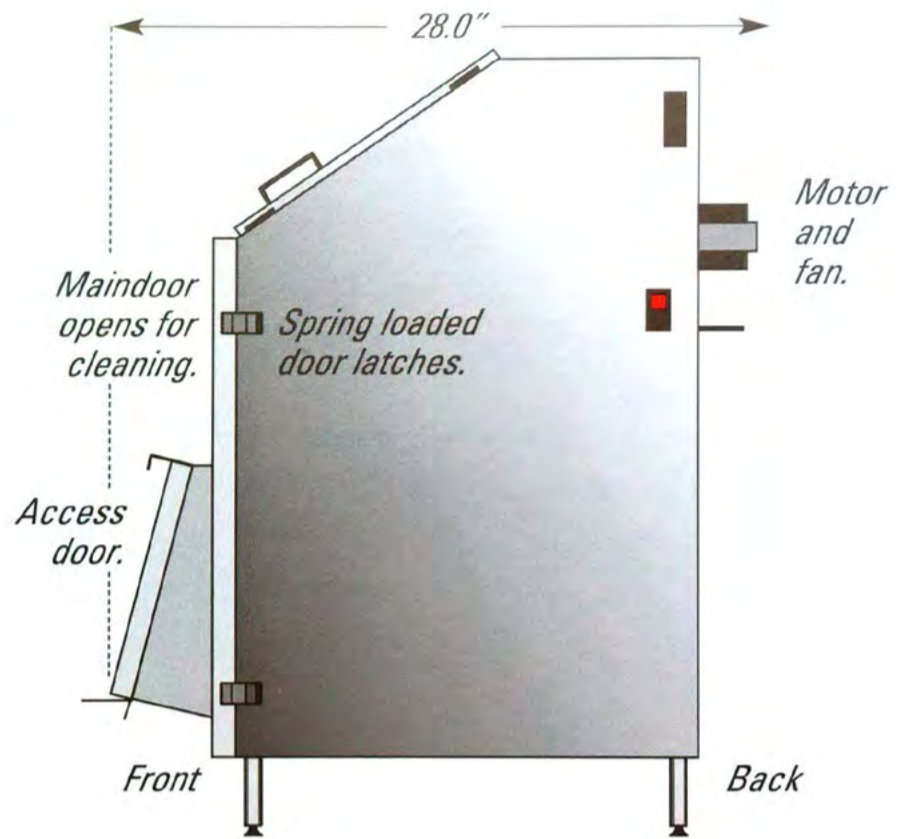
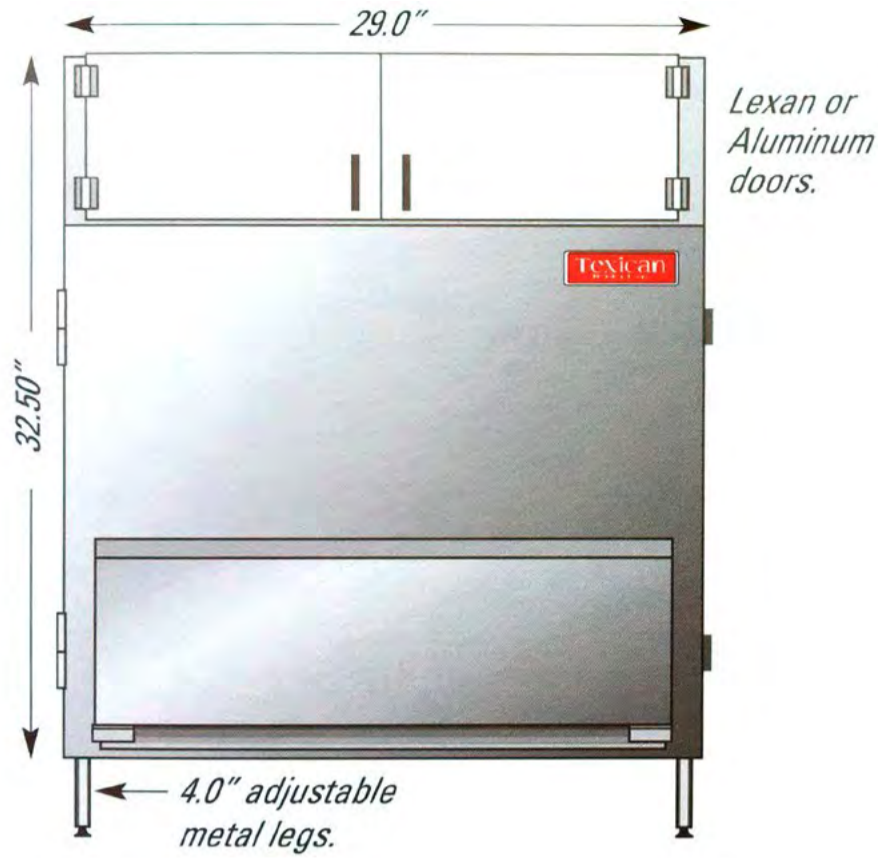


Each of our models has double pan access doors which open to form a shelf, easing the loading of chips and reducing breakage or spills.

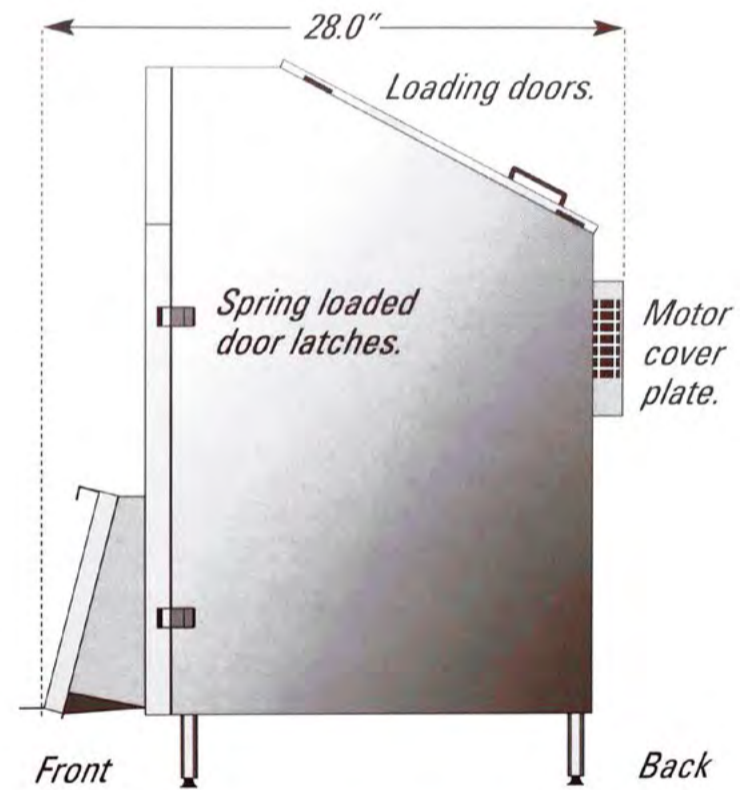
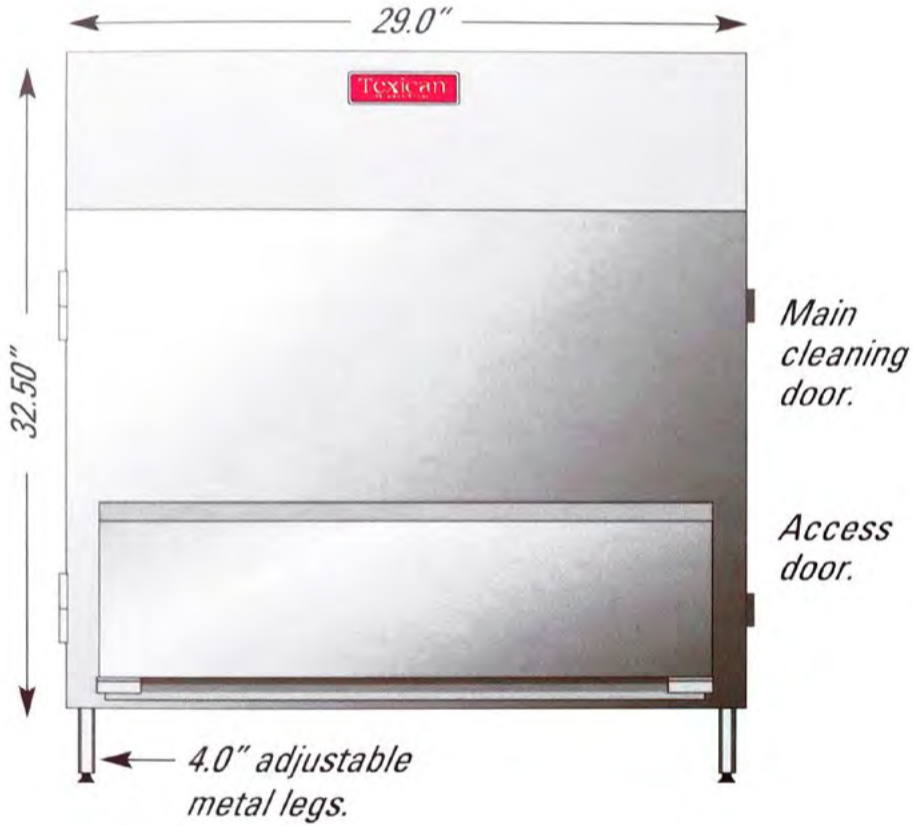
A special interior baffle directs the flow of chips from the rear to the front ensuring the chips you serve will always be in peak condition.

Model Blueprints

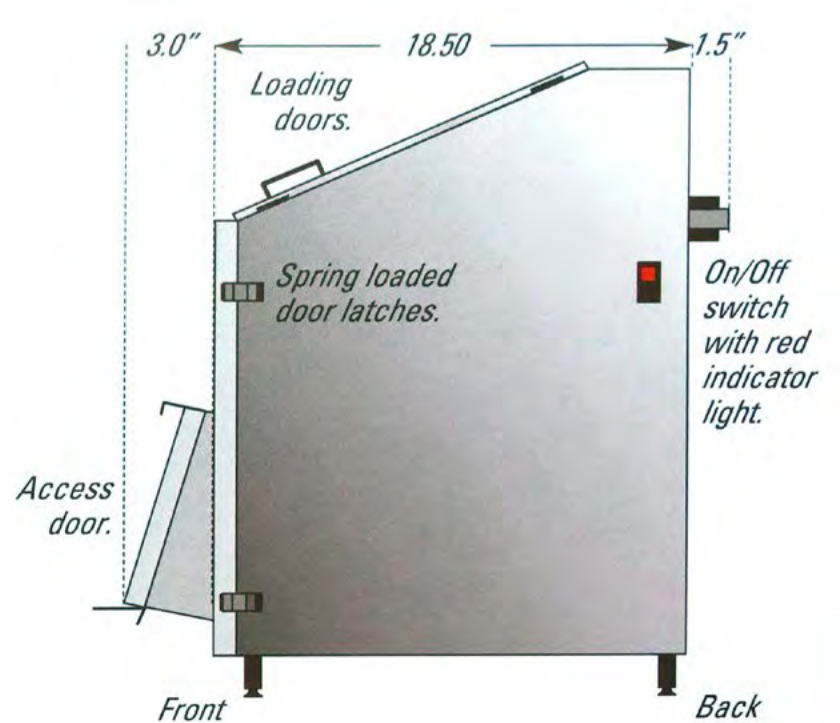
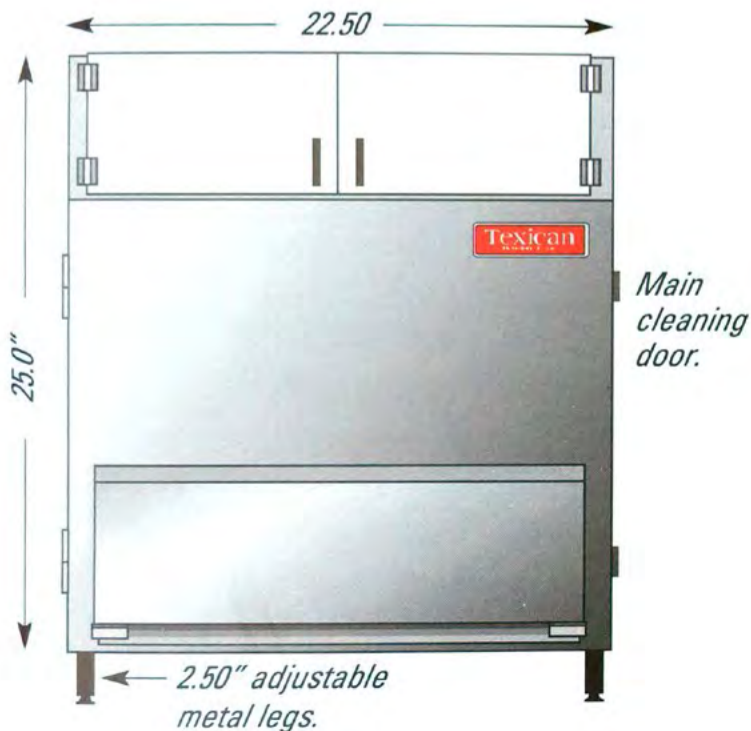
El Primo



Pass Thru



Chip Master



WARRANTY CLARIFICATION

1. The manufacturer will provide all parts and labor at no cost for a period of (90) ninety days following the installation and startup of the dispensers. The manufacturer shall also make any repairs necessary resulting from a manufacturing or fabrication defect for a period of (1) one year.
2. Further, the manufacturer shall replace at no cost all parts (except lexan loading doors) for a period of (1) one year, but not labor following the initial (90) ninety days.
3. Each dispenser is furnished with complete instructions for set-up, operations and cleaning as noted above. Failure to follow these instructions may void the warranty. The manufacturer can not be held responsible for damage or conditions which may have been caused by neglect, ignorance or improper usage. The end user shall bear full responsibility for all costs related to service calls when it is determined that employees or management have failed to properly execute the normal operating and cleaning procedures or maintenance.
4. Failure by the end user to install the dispenser on a stable platform and damage resulting from this unstable condition, may void the warranty. Do not install the dispensers on pedestal tables, undersized tables or carts nor any other equipment which could result in the accidental tripping or dropping of the dispenser.
5. Service work performed by unauthorized service companies, in-house mechanics or management, without first notifying the manufacturer as to identify the problem may also void the warranty. When in doubt, contact the manufacturer or an area representative prior to any repair work that may appear to require component replacement or repair.

**Visit us online for FAQs, Trouble Shooting tips,
Replacement Parts, Product Spec Sheets,
& Instructional Videos.**



TexicanSpecialty.com