



# HEATING INSTRUCTIONS





These heating methods allow you to savor the flavors exactly as we intended.

## PANINI OR GRILL PRESS

Place unwrapped burrito on pre-heated press until tortilla is golden brown. To decrease mess, use parchment paper.

### FROM THAWED ONLY

 450-500°F (or max temp)


 4-6min



**PRO TIP:** Microwave for 60 seconds first before placing on press.

## AIR FRYER

Set to “air crisp” mode (or similar) and place the unwrapped burrito directly on the rack or tray.

### THAWED FROZEN

 400°F  315°F

 4-6 min  25 min

**PRO TIP:** We strongly suggest thawing burrito first. Heating from frozen is doable but not recommended.



## TRADITIONAL OVEN

Place wrapped burritos directly on oven rack or tray with label on. If oven is full, rotate burritos half way through.

### THAWED FROZEN

 350°F  300°F


 20 min  40-50 min

**PRO TIP:** Adjust the cook time for convection ovens.

## HIGHSPEED OVEN

Thaw before cooking. Remove from the wrapper and place on parchment. Place in oven vertically with the seam down.

### FROM THAWED ONLY

 500°F  Microwave 90%

 90 sec  Air 60%

**PRO TIP:** If center is still cold, increase cook time in 10 sec intervals. If burrito is too crispy, reduce air to 50%; if not crispy enough, increase air to 70%.

## MICROWAVE (NOT OUR FAVE)

Slit the wrapper with one of our burrito openers to allow for proper ventilation and even heating.

### THAWED FROZEN

 1.5 min  2.5-3.5 min

**PRO TIP:** Microwave thawed burrito for only 60 seconds, then finish on flat top or panini press to crisp tortilla.

**WARNING!** Slit the wrapper, but don't open it. Microwaving with no cut in the label will result in too much pressure, while an open wrapper will cause too much steam loss, slowing the heating process. Cook times vary by wattage.

**HOT HOLDS:** Heated burritos can be held at 140-150°F for up to 4 hours. Burritos can't be cooled or heated again.

**WE'RE HERE TO HELP!** Cook settings may require further dialing in. Contact us at [orders@disburrito.com](mailto:orders@disburrito.com) for assistance.