# doughXpress

# **Dough Dividers, Rounders & Combos**

The DX-BMIH manual dough divider has tool-less interchangeable head assemblies. The heads are available in a variety of sizes for fast accurate scaling of dough. Standard dough divider heads are available in 36, 18, 9 piece head assemblies.

The DXP-DBR03 / DXP-DBR3L dough rounder can quickly round bread or pizza dough without strain.

Combo dough divider/rounders are a great time saver for high volume kitchens. Choose between the DX-JN semi-automatic or the fully automatic DXP-DD005 & DXP-DD007.



DX-BMIH (countertop manual dough divider)



DXP-DBR03 (countertop automatic dough rounder)



DXP-DD003 (countertop automatic dough divider/rounder combo)



DX-JN (floor semi-automatic dough divider/ rounder combo)



DXP-DBR3L (floor automatic dough rounder)



DXP-DD005 & DXP-DD007 (floor automatic dough divider/rounder combo)

# **Dough Processing Equipment**

- · Quick & easy portioning of dough.
- · Speeds up production
- Reduces labor cost
- · No tools necessary

#### **DX-BMIH** (Manual Dough Divider)

- · Bench or table mounted.
- Optional portable stand available.
- Variety of dough including yeast raised, cookie, pie and even ground meat/sausage for exact portion control.
- Additional heads available to fit any application: 36/18, 36/9, 18/9, or 36/18/9 part.
- · Scaling ranges:

36 pieces = 1-4 oz (28-113 g) 18 pieces = 2-9 oz (56-255 g)

9 pieces = 4-16 oz (113-453 g)

# DXP-DBR03 & DXP-DB3L (Automatic Dough Rounder)

- Available with or without stand.
- High quality stainless steel and anodized aluminum
- Each piece is portioned 50 times, perfectly closed, rounded and ready to rise.
- Depending on portion sizes can produce up to 660lbs per hour.
- Scaling range:

2.5-42 oz (70-1190 g)

#### **DX-JN** (Semi-Automatic Combo)

- Variety of dough including yeast raised, cookie, pie and even ground meat/sausage for exact portion control.
- Head assembly available in a variety of sizes: 36, 18, 9, or 6 part.
- Scaling range:

1-26 oz (28-737 g)

# **DXP-DD003, 005 & 007** (Automatic Combo)

- Both pieces are completely automatic.
- Prepares round & perfectly closed dough portions of different weights.
- Depending on portion sizes can produce up to 880lbs per hour. (005)
- Top loading hopper holds up to: 003: 7054 oz (200kg or 209 L) 005: 1488 oz (42.2kg or 44 L) 007: 1472 oz (41.7kg or 43.5 L)
- Scaling ranges: (standard cone) 003: 2.5-8.8 oz (71-250 g) 005: 6.4-19 oz (182-539 g) optional cone: 2.5-8.8 oz (71-250 g) 007: 9.5-38 oz (270-1078 g) optional cone: 6.5-14 oz (184-397 g)

## **FEATURES**

- Speeds up production
- · Reduces labor cost
- No tools necessary

#### **DX-BMIH** (Manual Dough Divider)

- Entire head assembly can be placed removed for cleaning in sink or dishwasher
- Two year warranty

#### **CERTIFICATIONS**

NISE

#### ACCESSORIES (Not Included)

- · Portable Stand
- Additional heads available to fit any application: 36, 18, 9, 36/18, 36/9, 18/9, or 36/18/9

#### **DXP-DBR03 & DXP-DB3L**

(Automatic Dough Rounder)

- · Open design is easy to clean.
- · Two year warranty

#### **CERTIFICATIONS**

NSF & ETL

#### ACCESSORIES (Not Included)

· Availiable with or without stand

#### **DX-JN** (Semi-Automatic Combo)

- Entire head assembly can be placed removed for cleaning in sink or dishwasher
- Two year warranty

#### **CERTIFICATIONS**

· NSF, ETL, UL & cUL

#### ACCESSORIES (Not Included)

 Aditional heads available to fit any application: 36, 18, 9, or 6

# DXP-DD003, 005 & 007 (Automatic Combo)

- · Easily disassembled for cleaning
- Emergency stop, on/off buttons speed & dough weight controls
- Two year warranty

#### **CERTIFICATIONS**

NSF & ETL

#### ACCESSORIES (Not Included)

- 2 quart dough ball storage tubs
- DD005 optional scaling cone: 70-250g (2.5-8.8oz)
- DD007 optional scaling cone: 180-400g (6.5-14oz)



DXP-DBR3L

(automatic dough rounder with stand)

#### **DIMENSIONS:**

#### D LBS Model W H DX-BMIH 18.5 41 29 80 DXP-DBR03 34 23.5 34 135 DXP-DBR3L 34 45.3 34 163 DX-JN 27 81 31 449 DXP-DD003 29 35 40 384 DXP-DD005 28.5 63.5 34 474 DXP-DD007 28.5 36.5 34 474

#### **SHIPPING DIMENSIONS:**

Model	W	Н	D	LBS
DX-BMIH	19.5	25.5	16	88
DXP-DBR03	40	32	48	195
DXP-DBR3L	40	52	43	219
DX-JN	29	66	25.5	490
DXP-DD003	40	40	30	450
DXP-DD005	40	75	48	550
DXP-DD007	40	75	48	550

### **DX-BMIH**

Manual Bench Divider

**ELECTRICAL** 

NONE

## DXP-DBR03 DXP-DBR3L

#### Automatic Dough Rounder

#### **ELECTRICAL**

115 Volt / 60 Hz / 1PH 370 Watts 7 Amps 5-15P NEMA Plug

### **DX-JN**

# Semi-Automatic Divider/Rounder

#### **ELECTRICAL**

208 Volt / 60 Hz / 3PH 3/4 HP Motor 10 Amps Options: 120 or 240v 1PH,

1 HP Motor or 460v 3PH

#### DXP-DD003

#### Automatic Divider/Rounder

#### ELECTRICAL(DD003)

115 Volt / 60 Hz / 1PH 1120 Watts 15 Amps 5-15P NEMA Plug (also see above DBR03)

#### DXP-DD005

# Automatic Divider/Rounder

#### ELECTRICAL (DD005)

115 Volt / 60 Hz / 1PH 1120 Watts 13 Amps 5-15P NEMA Plug (also see above DBR3L)

### DXP-DD007

#### Automatic Divider/Rounder

#### **ELECTRICAL**(DD007)

115 Volt / 60 Hz / 1PH 1300 Watts 13 Amps 5-15P NEMA Plug (also see above DBR3L)

HIX® Corporation recommends all equipment is installed with surge protection & in a climate controlled environment for best results.



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Product improvement may require
specifications to change without notice









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# **Automatic Pizza Dough Rounder**

The DXP-SH-502 dough rounder can quickly round bread or pizza dough without strain. This makes it a great addition to any kitchen. The DXP-SH-502 dough rounder is Restaurants, Retail Bakeries, Pizzarias, Supermarket Bakeries and more.



DXP-SH-502 (countertop automatic dough rounder)

## **DXP-SH-502**

- 24" Diameter bowl with moulding surface
- 1 oz 13 oz dough capacity
- 700- 900 pieces per hour
- Electrical: Single Phase 110V
- 1/2 HP TEFC motor
- Hand feed or use under a bread plant
- Quick and easy portioning of dough
- · Speeds up production
- · Reduces labor cost
- No tools necessary

### **FEATURES**

- Easy to clean removable bowl and plant
- · Adjustable kneading stroke length
- Independent kneading and rotation speed
- Lower body and mechanical parts in stainless steel
- Top is made from cast, anodized aluminum
- Speeds up production
- · Reduces labor cost
- No tools necessary

#### ACCESSORIES (Not Included)

· Equipment carts (also with racks)



### **DXP-SH-502**

**DIMENSIONS** (W,H,D)

Width: 29 inches Height: 26 inches Depth: 20 inches Weight: 115 lbs

#### **ELECTRICAL**

110 Volt / 60 Hz 1/2 HP Motor 10 Amps 5-15P NEMA Plug SHIPPING DIMENSIONS

Width: 32 inches Height: 29 inches Depth: 24 inches Weight: 150 lbs

HIX® Corporation recommends all equipment is installed with surge protection & in a climate controlled environment for best results.



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