

DOUGH XPRESS

Spiral Mixers

The doughXpress® DXP Spiral Series Mixers are designed for mixing heavy dough, such as those used in Bakeries, Pizza or Pastry Shops. Their long lasting stainless steel bowls can handle 44-176 lbs (19.9-79.8 kg) of dough, depending on model.



Spiral Mixers

FEATURES

- Constructed with a heavy-duty stainless steel bowl, safety guard and spiral agitator
- Powerful dual-motor design, one to drive spiral arm, one to drive bowl.
- Instant termination of operation if safety guard is lifted. Operation is only possible when the safety guard is in place.
- Minimal-Maintenance, high-power motor. Speed is altered without shifting gear.
- High-efficiency, 2-speed mixing achieves thorough blending ingredients to achieve desired results consistently within 7-10 minutes.
- Includes two 30 minute timers that automatically control mixing time. Machine is still operational even if timer is interrupted.
- New, dual-direction mixing technology, speed is synchronized with reverse-rotating bowl to mix ingredients and blend dough hydraulically downward. This keeps dough cooler and achieves desired results more efficiently.
- Powerful spiral mixing increases water absorption by dough, thus increasing volume and assuring uniform texture.
- Instant-response servo-limit switch for safety.
- Bowl may be set to rotate either forward or backward.
- Two year warranty

CAPACITY

Model	Bowl Size	Flour kg/lbs	Dough kg/lbs
DXP-SM020	36QT	11/24	20/44
DXP-SM030	53QT	15/33	30/66
DXP-SM040	73QT	25/55	40/88
DXP-SM050	84QT	30/66	50/110
DXP-SM070	105QT	40/88	70/154
DXP-SM080	127QT	50/110	80/176

MIXING DOUGH

- The moisture content of heavy dough is a critical factor when selecting proper mixing speed. You should never use 2nd speed when mixing heavy dough with an Absorption Ratio (AR) of 50% or less. To determine the Absorption Ratio (AR) of a product, divide the water weight by the flour weight.

- Example:
Calculate the Absorption Ratio of a mixture containing 10 lbs. of flour and 5 lbs. of water.

$$5 / 10 = 0.50 = 50 \% = \text{AR}$$

CAPACITY CONVERSION:

- 1 Gallon of Water
Weighs 8.33 lbs.
- 1 Liter of Water
Weighs 1 kg or 2.2 lbs.
- 1 lb = 0.454 kg / 1 kg = 2.2 lbs.
- 1 US Liquid Quart = 0.946 Liters

CERTIFICATIONS

- CE
- ETL Electrical Safety



DIMENSIONS:

Model	W	H	D	LBS
DXP-SM020	20	38	33	328
DXP-SM030	21	39	35	405
DXP-SM040	21	41	35	452
DXP-SM050	22	45	41	901
DXP-SM070	26	45	41	990
DXP-SM080	28	47	45	1146

SHIPPING DIMENSIONS:

Model	W	H	D	LBS
DXP-SM020	36	46	27	370
DXP-SM030	42	48	28	450
DXP-SM040	42	50	28	629
DXP-SM050	48	54	28	1059
DXP-SM070	49	55	30	1147
DXP-SM080	49	53	34	1345

ELECTRICAL:

Model	Volts / Hz	Phase	Amps / Watts	NEMA
DXP-SM020	220 / 60	3	7.5 / 1650	Hard Wired
DXP-SM030	220 / 60	3	10 / 2200	Hard Wired
DXP-SM040	220 / 60	3	12 / 2640	Hard Wired
DXP-SM050	220 / 60	3	15 / 3300	Hard Wired
DXP-SM070	220 / 60	3	17 / 3740	Hard Wired
DXP-SM080	220 / 60	3	23 / 5060	Hard Wired

MIXING DOUGH:

This chart should be used as a guide only. Type of flour and other factors can vary and may require batch size to be adjusted.

PRODUCT	TOOL
Egg Whites	Whip
Mashed Potatoes	Beater
Mayonnaise (qts. Oil)	Beater
Meringue (qts. Water)	Whip
Waffle/Pancake Batter	Beater
Whipped Cream	Whip
Cup Cake/Layer Cake	Beater
Sponge Cake (w/Flour & Butter)	Whip
Sugar Cookie	Beater

PRODUCT	TOOL
Bread or Roll Dough (Light/ Medium, 60% AR)	Hook
Bread or Roll Dough (Heavy, 55% AR)	Hook
Thin Pizza Dough, Pasta, Basic Egg Noodle (40% AR, Max 5 Minutes of Mixing Time)	Hook
Medium Pizza Dough (50% AR)	Hook
Thick Pizza Dough (60% AR)	Hook
Raised Donut Dough (65% AR)	Hook
Whole Wheat Dough (70% AR)	Hook

Notes:

- If using high gluten or rice flour, please reduce capacity by 10%.
- If using water colder than 70°F, ice or chilled flour, please reduce capacity by 10%.
- Attachment hub should not be used while mixing.
- Mixer should be powered off when changing speeds

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



HIX Corporation Food Division

Product improvement may require specifications to change without notice

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