

# DOUGH XPRESS

## Conveyor Toasters & Baker

The doughXpress® Conveyor Toaster series machines are a great addition to any kitchen. They speed up production and reduce labor costs. Easy to operate and disassemble for easy cleaning. Perfect for toast, bagels and more. Ideal for Restaurants, Hotels, Cafes, Deli's and more.

The doughXpress® Conveyor Baker is great for baking all types of bread, pizza, bagels, cookies and more. Designed to provide consistent heat with top and bottom infrared heaters and variable speed controls.



DXP-CT150  
(Conveyor Toaster)



DXP-CT300  
& DXP-CT305  
(Conveyor Toaster)



DXP-CT450  
(Conveyor Toaster)



DXP-CB001  
(Conveyor Baker)

## Conveyor Toasters & Baker

### DXP-CT Series

(Conveyor Toasters)

- Stainless Steel Design
- Easy to use controls for temperature and speed settings
- Available in 1, 2, and 3 slice feeds
- 1.5" clearance
- Quick recovery, consistent heat with quartz-infrared heaters
- Heated holding area keeps product at perfect temperature
- Extendable stainless-steel conveyor belt for easy loading

### PRODUCTION:

Model	Belt Width	Slice Feed	Slices / Hour
DXP-CT150	5.9	1	180
DXP-CT300	9.8	2	360
DXP-CT305	9.8	2	360
DXP-CT450	11.8	3	500

### DXP-CB001

(Conveyor Baker)

- Stainless Steel Design
- Easy to use controls for individual upper/lower temperature settings and speed control
- 3.25" clearance
- 2 top and 2 lower quick recovery, quartz sheathed heaters
- Includes 2 removable catch trays

### PRODUCTION

- Bakes up to sixteen 12" or twelve 14" par-baked pizzas per hour
- Adjustable heat 158°F - 500°F (70°C - 260°C)

### RECOMENDED SETTINGS:

Speed #	Temp (F)	Time (minutes)	Time (seconds)
1	158-194	10	5
2	194-230	8	50
3	266-284	7	45
4	284-311	6	35
5	311-356	5	45
6	365-401	5	05
7	401-428	4	20
8	464-500	3	30
9	482-500	1	45
10	482-500	1	20

# FEATURES

- Speeds up production
- Reduces labor cost
- One year limited warranty

## DXP-CT Series

(Conveyor Toasters)

- Energy efficient operation
- Safe load up area with full width coated front burner guard and cool to touch exterior
- Smart crumb tray keeps crumbs from falling under the toaster, easily removable to clean.

## DXP-CB001

(Conveyor Baker)

- Individually control top and bottom temperature
- Variable speed stainless steel conveyor belt
- Cool to touch exterior
- Cook a variety of menu items in the same oven

## SUGGESTED BAKE SETTINGS:

Product	Top Heat (F)	Bottom Heat (F)	Belt Speed (minute)
Pizza 12" Par-baked	300	400	6
Meat & Cheese Sandwich	450	300	4
Meatball	500	350	2
Bagel (open)	500	400	2
1oz Cookies	200	250	10
Garlic Bread (lightly seasoned)	500	500	2
Fish Sizzle Platter	400	500	6

## CERTIFICATIONS

- CE
- ETL Electrical Safety Listed

## DXP-CT150

### Single Conveyor Toaster

#### DIMENSIONS (W,H,D)

Width: 13.4 inches  
Height: 15.8 inches  
Depth: 25.2 inches  
Weight: 40 lbs

#### ELECTRICAL

120 Volt / 60 Hz  
1800 Watts  
15 Amps  
5-20P NEMA Plug

#### SHIPPING DIMENSIONS

Width: 17 inches  
Height: 16 inches  
Depth: 26 inches  
Weight: 44 lbs

## DXP-CT300

### Double Conveyor Toaster

#### DIMENSIONS (W,H,D)

Width: 14.6 inches  
Height: 15.8 inches  
Depth: 25.2 inches  
Weight: 44 lbs

#### ELECTRICAL

220 Volt / 60 Hz  
2500-3000 Watts  
12.2 Amps  
6-20P NEMA Plug

#### SHIPPING DIMENSIONS

Width: 22 inches  
Height: 16 inches  
Depth: 26 inches  
Weight: 55 lbs

## DXP-CT305

### Double Conveyor Toaster

#### DIMENSIONS (W,H,D)

Width: 14.6 inches  
Height: 15.8 inches  
Depth: 25.2 inches  
Weight: 44 lbs

#### ELECTRICAL

120 Volt / 60 Hz  
1800 Watts  
15 Amps  
5-20P NEMA Plug

#### SHIPPING DIMENSIONS

Width: 22 inches  
Height: 16 inches  
Depth: 26 inches  
Weight: 55 lbs

## DXP-CT450

### Triple Conveyor Toaster

#### DIMENSIONS (W,H,D)

Width: 17.7 inches  
Height: 15.8 inches  
Depth: 25.2 inches  
Weight: 55 lbs

#### ELECTRICAL

220 Volt / 60 Hz  
3450-4100 Watts  
16 Amps  
6-20P NEMA Plug

#### SHIPPING DIMENSIONS

Width: 27 inches  
Height: 16 inches  
Depth: 26 inches  
Weight: 66 lbs

## DX-CB001

### 14" Wide Conveyor Baker

#### DIMENSIONS (W,H,D)

Width: 18.75 inches  
Height: 15.5 inches  
Depth: 47 inches  
(with both catch trays)  
Weight: 60 lbs

#### ELECTRICAL

220/240 Volt / 60 Hz  
3600 Watts  
15 Amps  
6-20P NEMA Plug

#### SHIPPING DIMENSIONS

Width: 38 inches  
Height: 20 inches  
Depth: 28 inches  
Weight: 66 lbs



DXP-CB001  
(Conveyor Baker)

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

doughxpress.com

800-835-0606

1201 E. 27th Terrace  
Pittsburg, KS 66762  
USA

