

DOUGH XPRESS

Manual Gas Griddles

The doughXpress® DXP-BACG griddles are designed to provide the ultimate performance and durability. As with all of our heavy duty counter top equipment, they are built to the highest commercial standards to ensure years of trouble free service, featuring superior frame construction and stainless steel exterior for easy maintenance.



DXP-BACG18-1
(18")



DXP-BACG24-2
(24")



DXP-BACG36-3
(36")



DXP-BACG48-4
(48")



DXP-BACG60-5
(60")

Manual Gas Griddles

PRODUCTION

- Stainless steel body for durability and easy to clean.
- Adjustable chromed stainless steel legs.
- Highly polished 3/4" steel griddle plate.
- Stainless steel splash guards around the griddles.
- 4.4" enameled grease tray for easy clean up.
- Easy light pilot at the side of each burner.
- Independent controls for each burner.
- Each burners, designed to achieve the best performance, providing a more uniform roast with low consumption.
- Each burner heats 12" of the grill plate to provide an even heat distribution.
- Individual control of each burner allowing greater autonomy in operation, with pilot flames always on.

FEATURES

- Each burner produces 30,000 BTU (except for the 18", it produces 15,000 BTU's each)
- 3/4" rear gas connection
- LP conversion Kit included
- Two year limited parts and labor warranty

CERTIFICATIONS

- UL Electrical Safety (CSA & US)
- UL Sanitation (NSF/ANSI4)



DIMENSIONS:

Model	W	H	D	LBS
DXP-BACG18-1	15	16.8	30.5	108
DXP-BACG24-2	24	16.8	30.5	163
DXP-BACG36-3	36	16.8	30.5	227
DXP-BACG48-4	48	16.8	30.5	315
DXP-BACG60-5	60	16.8	30.5	360

SHIPPING DIMENSIONS:

Model	W	H	D	LBS
DXP-BACG18-1	19	20	34	135
DXP-BACG24-2	28	20	34	194
DXP-BACG36-3	41	20	34	273
DXP-BACG48-4	53	20	34	353
DXP-BACG60-5	64	20	34	430

GAS TECHNICAL SPECIFICATIONS:

Model	Burners	BTU NG	Orifice # NG	Min WC Required	BTU LP	Orifice # LP	Min WC Required
DXP-BACG18-1	1	30,000	33	4	30,000	51	10
DXP-BACG24-2	2	60,000	33	4	60,000	51	10
DXP-BACG36-3	3	90,000	33	4	90,000	51	10
DXP-BACG48-4	4	120,000	33	4	120,000	51	10
DXP-BACG60-5	5	150,000	33	4	150,000	51	10

COLLECTING TRAY CAPACITY:

Model	GALLONS	LITERS
DXP-BACG18-1	0.54	2.04
DXP-BACG24-2	0.87	3.29
DXP-BACG36-3	1.74	6.59
DXP-BACG48-4	2.64	9.99
DXP-BACG60-5	0.88	3.33 (x2)

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

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