

DOUGH XPRESS

Planetary Mixers

The doughXpress® Heavy Duty Planetary Mixer provides durability, long life and excellent mixing performance. They are safe, easy to use and capable of a broad range of dough and food mixing applications.



DXP-PM060

Planetary Mixers

FEATURES

- 100% gear driven
(*except DXP-PM60B - belt driven*)
- #12 hub for meat grinder / vegetable cutter attachment
- Includes dough hook, flat beater and wire whip
- All metal and die-cast aluminum body
- Transmission is made of hardened alloy steel gears
- All shafts are mounted in ball bearings
- Emergency stop button
- Safety guard is standard and provides an automatic shut-off when guard is opened at any speed
- Planetary mixing action ensures perfect results
- Simple hand lift for tool change and bowl removal
- Two year limited warranty

SPECIFICATIONS:

Model	Bowl Size	HP motor	Timer minutes / type
DXP-PM20A	20 QT	1/2	30 / digital
DXP-PM020	20 QT	1/2	15 / digital
DXP-PM030	30 QT	1	15 / manual
DXP-PM040	40 QT	1-1/2	15 / manual
DXP-PM060	60 QT	3	15 / manual
DXP-PM60B	60 QT	2	15 / manual

SPEED CONTROL:

Model	Type	Sp	RPM
DXP-PM20A	digital	5	88 / 303 / 366 / 462 / 528
DXP-PM020	manual	3	139 / 259 / 473
DXP-PM030	manual	3	125 / 232 / 423
DXP-PM040	manual	3	127 / 261 / 478
DXP-PM060	manual	4	84 / 148 / 248 / 436
DXP-PM60B	manual	3	123 / 229 / 386

MIXING DOUGH

DIMENSIONS:

Model	W	H	D	LBS
DXP-PM20A	21.4	30.6	22.7	125
DXP-PM020	20	33	23	216
DXP-PM030	22	44	25	407
DXP-PM040	26	49	28	451
DXP-PM060	28	57	41	1003
DXP-PM60B	28	57	41	1003

SHIPPING DIMENSIONS:

Model	W	H	D	LBS
DXP-PM20A	30	44	30	150
DXP-PM020	21	40	25	276
DXP-PM030	24	51	28	476
DXP-PM040	28	57	32	520
DXP-PM060	33	66	47	1176
DXP-PM60B	33	66	47	1176

ELECTRICAL:

Model	V / Hz	PH	Amps / Watts	NEMA
DXP-PM20A	120 / 60	1	8 / 375	5-15P
DXP-PM020	110 / 60	1	8 / 375	5-15P
DXP-PM030	110 / 60	1	16 / 1760	5-20P
DXP-PM040	220 / 60	1	12 / 1125	Hard Wired
DXP-PM060	220 / 60	1	24 / 2250	Hard Wired
DXP-PM60B	220 / 60	1	24 / 1500	Hard Wired

CERTIFICATIONS

- CE
- ETL Electrical Safety Listed
- ETL Sanitation Listed

ACCESSORIES (Not Included)

- Replacement mixing bowls
- Vegetable Cutter Attachment & various shredding discs 1.5 - 9 mm (0.06 - 0.35 in)

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



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	PM020/ PM20A	PM030	PM040	PM060
Egg Whites	Whip	1 qts.	1.5 qts.	2 qts.	3.1 qts.
Mashed Potatoes	Beater	15 lbs.	22 lbs.	29 lbs.	40 lbs.
Mayonnaise (qts. Oil)	Beater	8.5 qts.	12.7 qts.	13.7 qts.	19 qts.
Meringue (qts. Water)	Whip	0.75 qts.	1 qts.	1.5 qts.	2 qts.
Waffle/Pancake Batter	Beater	7.5 qts.	12 qts.	16 qts.	23 qts.
Whipped Cream	Whip	4 qts.	6 qts.	9 qts.	12 qts.
Cup Cake/Layer Cake	Beater	20 lbs.	30 lbs.	44 lbs.	60 lbs.
Sponge Cake (w/Flour & Butter)	Whip	13 lbs.	22 lbs.	26.5 lbs.	44 lbs.
Sugar Cookie	Beater	14 lbs.	22 lbs.	30 lbs.	40 lbs.
Bread or Roll Dough (Light/ Medium, 60% AR)	Hook	10 lbs. of Flour*	16.5 lbs. of Flour*	30 lbs. of Flour**	55 lbs. of Flour**
Bread or Roll Dough (Heavy, 55% AR)	Hook	8 lbs. of Flour*	14.5 lbs. of Flour*	24.5 lbs. of Flour**	49 lbs. of Flour**
Thin Pizza Dough, Pasta, Basic Egg Noodle (40% AR, Max 5 Minutes of Mixing Time)	Hook	6.5 lbs. of Flour*	13.5 lbs. of Flour*	22 lbs. of Flour**	44 lbs. of Flour**
Medium Pizza Dough (50% AR)	Hook	6.5 lbs. of Flour*	13.5 lbs. of Flour*	22 lbs. of Flour**	44 lbs. of Flour**
Thick Pizza Dough (60% AR)	Hook	10 lbs. of Flour*	16.5 lbs. of Flour*	30 lbs. of Flour**	55 lbs. of Flour**
Raised Donut Dough (65% AR)	Hook	6.5 lbs. of Flour*	13.5 lbs. of Flour*	22 lbs. of Flour**	44 lbs. of Flour**
Whole Wheat Dough (70% AR)	Hook	10 lbs. of Flour*	16.5 lbs. of Flour*	30 lbs. of Flour**	55 lbs. of Flour**

Speeds: *1st Speed Only, **1st Speed & 2nd Speed Only,

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

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 % = AR)

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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