

bakeryXpress

Model No.
DXP-PM60B

60 QT HEAVY DUTY PLANETARY MIXER

The doughXpress® DXP-PM60B – 60 Qt 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.



Features:

- Belt Driven
- #12 hub for meat grinder / vegetable cutter attachment
- 2 HP motor offers enough power to mix stiffer doughs and larger batches
- 15 minute manual timer
- All metal and die-cast aluminum body
- Transmission is made of hardened alloy steel gears
- All shafts are mounted in ball bearings
- Manual 3 speed control (123 / 229 / 386 RPM)
- Planetary mixing action ensures perfect results
- Includes dough hook, flat beater and wire whip
- Safety guard is standard for model DXP-PM60B and provides with automatic shut-off when guard is opened at any speed
- Emergency stop button
- 2 year limited warranty



DIMENSIONS

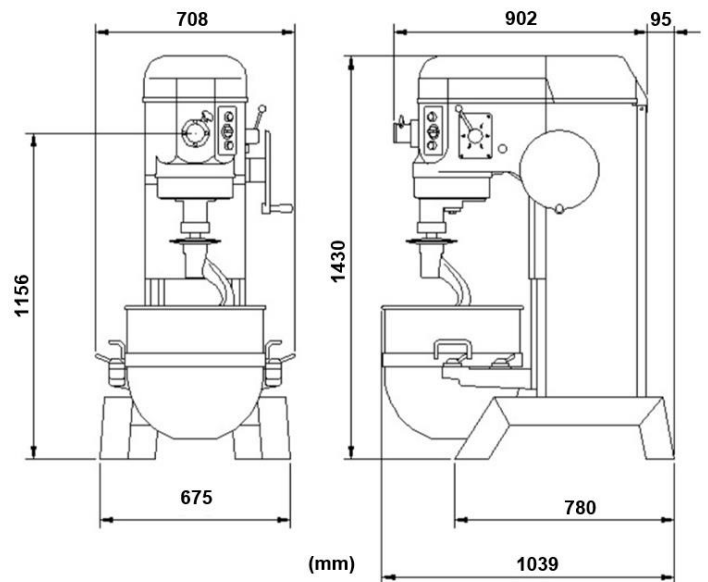
| | |
|-------------------|-------------|
| Width: 28 inches | 33 in. ship |
| Height: 57 inches | 66 in. ship |
| Depth: 41 inches | 47 in. ship |

WEIGHT

| | |
|----------|---------------|
| 1003 lbs | 1176 lbs ship |
|----------|---------------|

ELECTRICAL

220v / 24 amps / 1500 watts / 60 Hz / 1Ph
NEMA Hard Wired



**Due to continuous product improvement, specifications are subject to change without notice.

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Product improvement may require us to change specifications without notice.
Revised January 2020

DOUGHXPRESS

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Mixing Dough & Capacity Information

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.

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

| PRODUCT | TOOL | BMPM020 |
|--|--------|--------------------|
| Egg Whites | Whip | 1 qts. |
| Mashed Potatoes | Beater | 15 lbs. |
| Mayonnaise (qts. Oil) | Beater | 8.5 qts. |
| Meringue (qts. Water) | Whip | 0.75 qts. |
| Waffle/Pan cake Batter | Beater | 7.5 qts. |
| Whipped Cream | Whip | 4 qts. |
| Cup Cake / Layer Cake | Beater | 20 lbs. |
| Sponge Cake (w/ Flour & Butter) | Whip | 13 lbs. |
| Sugar Cookie | Beater | 14 lbs. |
| Bread or Roll Dough (Light/ Medium, 60% AR) | Hook | 10 lbs. of Flour* |
| Bread or Roll Dough (Heavy, 55% AR) | Hook | 8 lbs. of Flour* |
| Thin Pizza Dough, Pasta, Basic Egg Noodle (40% AR, Max 5 Minutes of Mixing Time) | Hook | 6.5 lbs. of Flour* |
| Medium Pizza Dough (50% AR) | Hook | 6.5 lbs. of Flour* |
| Thick Pizza Dough (60% AR) | Hook | 10 lbs. of Flour* |
| Raised Donut Dough (65% AR) | Hook | 6.5 lbs. of Flour* |
| Whole Wheat Dough (70% AR) | Hook | 10 lbs. of Flour* |

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

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.

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

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