

bakeryXpress

40 QT HEAVY DUTY PLANETARY MIXER

Model No. **DXP-PM040**

The DoughXpress DXP-PM040 – 40 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:

- 100% gear driven
- #12 hub for meat grinder / vegetable cutter attachment
- 1.5 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 (127 / 261 / 478 RPM)
- Planetary mixing action ensures perfect results
- Simple hand lift for tool change and bowl removal
- Includes dough hook, flat beater and wire whip
- Safety guard is standard for model DXP-PM040 and provides with automatic shut-off when guard is opened at any speed
- Emergency stop button
- 2 year limited warranty

ELECTRICAL:

220v / 12 amps / 1125 watts / 60Hz / 1Ph

Nema Hard Wired

DIMENSIONS:

Width: 26 in 28 in ship

Depth: 28 in 32 in ship

Height: 49 in 57 in ship

WEIGHT

451 lbs 520 lbs ship



Manual Control Panel:

- 3 Speed Control (127 / 261 / 478 RPM)
- On & Off Buttons
- 15 Minute Timer



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Product improvement may require us to change specifications without notice.

Revised July 2019

DOUGHXPRESS

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30 QT HEAVY DUTY PLANETARY MIXER

Model No. **DXP-PM030**

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	DXP-PM020
Egg Whites	Whip	2 qts.
Mashed Potatoes	Beater	29 lbs.
Mayonnaise (qts. Oil)	Beater	13.7 qts
Meringue (qts. Water)	Whip	1.5 qts
Waffle/Pan cake Batter	Beater	16 qts.
Whipped Cream	Whip	9 qts.
Cup Cake / Layer Cake	Beater	44 lbs.
Sponge Cake (w/ Flour & Butter)	Whip	26.5 lbs.
Sugar Cookie	Beater	30 lbs.
Bread or Roll Dough (Light / Medium, 60% AR)	Hook	30 lbs. of Flour*
Bread or Roll dough (Heavy, 55% AR)	Hook	24.5 lbs. of Flour*
Thin Pizza Dough, Pasta, Basic Egg Noodle (40% AR, Max 5 Minutes of Mixing Time)	Hook	22 lbs. of Flour*
Medium Pizza Dough (50% AR)	Hook	22 lbs. of Flour*
Thick Pizza Dough (60% AR)	Hook	30 lbs. of Flour*
Raised Donut Dough (65% AR)	Hook	22 lbs. of Flour*
Whole Wheat Dough (70% AR)	Hook	30 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 Weights 1 kg or 2.2 lbs.
- 1 lb = 0.454 kg / 1 kg = 2.2 lbs.
- 1 US Liquid Quart = 0.946 Liters

Speed:

- *1st Speed Only
- *1st Speed & 2nd Speed Only



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