

doughXpress®

Automatic Pizza Dough Rounder

The DXP-SH-502 dough rounder can quickly round bread or pizza dough without strain. This makes it a great addition to any kitchen. The DXP-SH-502 dough rounder is Restaurants, Retail Bakeries, Pizzerias, Supermarket Bakeries and more.



DXP-SH-502
(countertop automatic
dough rounder)

DXP-SH-502

- 24" Diameter bowl with moulding surface
- 1 oz - 13 oz dough capacity
- 700- 900 pieces per hour
- Electrical: Single Phase 110V
- 1/2 HP TEFC motor
- Hand feed or use under a bread plant
- Quick and easy portioning of dough
- Speeds up production
- Reduces labor cost
- No tools necessary

FEATURES

- Easy to clean removable bowl and plant
- Adjustable kneading stroke length
- Independent kneading and rotation speed
- Lower body and mechanical parts in stainless steel
- Top is made from cast, anodized aluminum
- Speeds up production
- Reduces labor cost
- No tools necessary

ACCESSORIES (Not Included)

- Equipment carts (also with racks)



DXP-SH-502

DIMENSIONS (W,H,D)

Width: 29 inches
Height: 26 inches
Depth: 20 inches
Weight: 115 lbs

SHIPPING DIMENSIONS

Width: 32 inches
Height: 29 inches
Depth: 24 inches
Weight: 150 lbs

ELECTRICAL

110 Volt / 60 Hz
1/2 HP Motor
10 Amps
5-15P NEMA Plug

HIX® Corporation recommends all equipment is installed with surge protection & in a climate controlled environment for best results.

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HIX® CORPORATION COMMERCIAL FOOD DIVISION

Product improvement may require specifications to change without notice



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