

# bakeryXpress

Model No.  
**DXP-PM20A**

## 20 QT 5 SPEED PLANETARY MIXER

The doughXpress® DXP-PM20A -20 Qt 5 Speed Planetary Mixer is designed to work as a countertop or floor model. With its space saving design and digital speed control, it provides durability, long life and excellent mixing performance. It's safe, easy to use and capable of a broad range of dough and food mixing applications.



### Features:

- 100% gear driven
- #12 hub
- ½ HP motor offers enough power to mix stiffer doughs and larger batches(refer to capacity chart for mixing reference.)
- 5 speed digital control (RPM 88 / 303 / 366 / 462 / 528)
- All metal and die-cast aluminum body
- Transmission is made of hardened alloy steel gears
- All shafts are mounted in ball bearings
- 30 minutes digital timer
- 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
- Emergency stop button
- 2 year limited warranty



### DIMENSIONS

Width: 21.4 inches	30 in. ship
Height: 22.7 inches	30 in. ship
Depth: 30.6 inches	44 in. ship

### WEIGHT

124.6 lbs	150 lbs ship
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### ELECTRICAL

120v / 60 Hz / 1Ph  
NEMA 5-15 P plug

### Speed Settings:

1. For slow beating, mashing and kneading yeast dough.
2. For mixing cookie and cake batters.
3. For beating, creaming and medium fast whipping.
4. For whipping heavy cream, egg whites and boiled frosting.
5. For whipping small amounts of heavy cream and egg whites.

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

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**HIX Corporation Food Division**

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 2<sup>nd</sup> 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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