

bakeryXpress

60 QT HEAVY DUTY PLANETARY MIXER

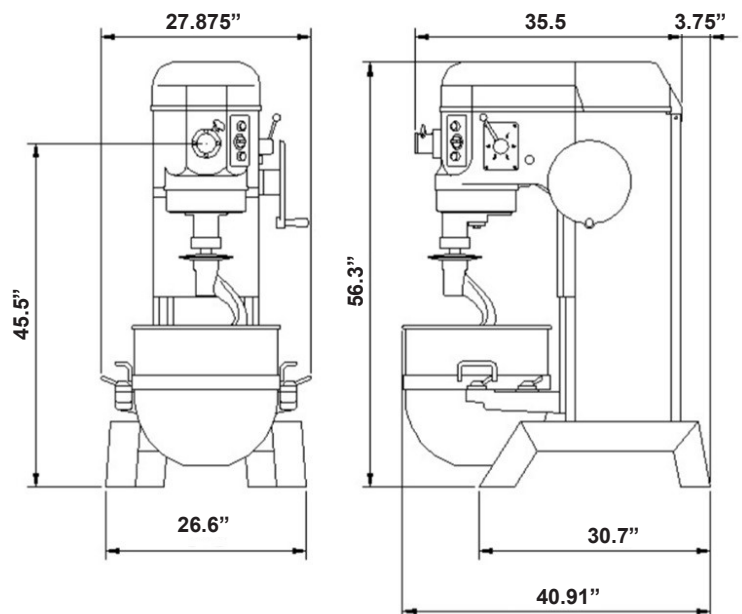
Model No. **DXP-PM060**

The DoughXpress DXP-PM060 – 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:

- 100% gear driven
- #12 hub for meat grinder / vegetable cutter attachment
- 3 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 4 speed control (84 / 148 / 248 / 436 RPM)
- Planetary mixing action ensures perfect results
- Hydraulic bowl lift
- Includes dough hook, flat beater and wire whip
- Safety guard is standard for model DXP-PM060 and provides with automatic shut-off when guard is opened at any speed
- Emergency stop button
- 2 year limited warranty



ELECTRICAL:

220v / 24 amps / 2250 watts / 60Hz / 1Ph
Nema Hard Wired

DIMENSIONS:

Width:	28 in	33 in ship
Depth:	41 in	47 in ship
Height:	57 in	66 in ship

WEIGHT

1003 lbs 1176 lbs ship



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Product improvement may require us to change specifications without notice.

Revised July 2019

DOUGHXPRESS

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60 QT HEAVY DUTY PLANETARY MIXER

Model No. **DXP-PM060**

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	3.1 qts.
Mashed Potatoes	Beater	40 lbs.
Mayonnaise (qts. Oil)	Beater	19 qts
Meringue (qts. Water)	Whip	2 qts
Waffle/Pan cake Batter	Beater	23 qts.
Whipped Cream	Whip	12 qts.
Cup Cake / Layer Cake	Beater	60 lbs.
Sponge Cake (w/ Flour & Butter)	Whip	44 lbs.
Sugar Cookie	Beater	40 lbs.
Bread or Roll Dough (Light / Medium, 60% AR)	Hook	55 lbs. of Flour*
Bread or Roll dough (Heavy, 55% AR)	Hook	49 lbs. of Flour*
Thin Pizza Dough, Pasta, Basic Egg Noodle (40% AR, Max 5 Minutes of Mixing Time)	Hook	44 lbs. of Flour*
Medium Pizza Dough (50% AR)	Hook	44 lbs. of Flour*
Thick Pizza Dough (60% AR)	Hook	55 lbs. of Flour*
Raised Donut Dough (65% AR)	Hook	44 lbs. of Flour*
Whole Wheat Dough (70% AR)	Hook	55 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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