

doughXpress®

Single, Double, Reversible Sheeters

The doughXpress® Sheeter series machines are a great addition to any kitchen. They speed up production and reduce labor costs. Easy to operate and disassemble for easy cleaning. Sheeters are perfect for Bakeries, Pastry Shops, Hotels, Restaurants and more. Suitable for sheeting and stretching a variety of doughs. From countertop to floor models there is a sheeter to fit any application.



DXP-EPS12
(Single Pass
Countertop Sheeter)



DXP-TPS16
(Double Pass
Countertop Sheeter)



DXP-FRS01
(Reversible Floor Sheeter)



DXP-PS001
(Double Pass Countertop Sheeter)



DXP-CRS01
(Reversible Countertop Sheeter)

Dough Processing Equipment

DXP-EPS12 & DXP-EPS16

(Single Pass Countertop Sheeters)

- Roller guard to meet safety standards.
- One set of adjustable nonstick, synthetic rollers.

PRODUCTION

- Rolling thickness: 0-4.76mm (0.19in)

DXP-EPS12

- Dough weight:
50 - 700g (1.76 - 24.69oz)
- Sheets dough between
3.94" & 11.81" in diameter

DXP-EPS16

- Dough weight:
50 - 1000g (1.76 - 35.27oz)
- Sheets dough between
3.94" & 15.75" in diameter

DXP-TPS16

(Double Pass Countertop Sheeter)

- Roller guard to meet safety standards.
- Two sets of adjustable nonstick rollers.

PRODUCTION

- Rolling thickness: 0-4.76mm (0.19in)
- Dough weight:
50 - 1000g (1.76 - 35.27oz)
- Sheets dough between
3.94" & 15.75" in diameter

DXP-PS001

(Double Pass Countertop Sheeter)

- Four rollers - double pass action front feed.
- Adjustable handle controls output thickness with easy turn.
- Heavy duty design with flow through sheeting and automatic out feed belt.

PRODUCTION

- Rolling thickness: 1-20mm (0.04-0.8in)
- Sheets dough up to 20" wide.

DXP-CRS01 & DXP-CRS02

(Reversible Countertop Sheeters)

- Heavy duty non-stick scrapers help prevent dough from sticking.
- Sides easily fold up to save room when not in use.
- Safety guard on both sides shut off power when lifted.

PRODUCTION

- Rolling thickness: 3-50mm(0.12-0.59in)
- Synchronized 2-speed in-feed.
- Catch pans on both ends.

DXP-FRS01, 02 & 03

(Reversible Floor Sheeters)

- Heavy duty non-stick scrapers help prevent dough from sticking.
- Sides easily fold up to save room when not in use.
- Safety guard on both sides shut off power when lifted.

PRODUCTION

- Rolling thickness: 3-50mm(0.12-0.59in)
- Synchronized 2-speed in-feed.
- Catch pans on both ends.

FEATURES

- Speeds up production
- Reduces labor cost
- Body constructed of high quality heavy duty stainless steel
- Great for all kinds of dough
- One year limited warranty

DXP-EPS12 & DXP-EPS16 (Single Pass Countertop Sheeters)

- Easy, quick cleaning of body including roller shaft.
- Variety of dough including pizza dough, pie crusts, and pasta.

DXP-TPS16 (Double Pass Countertop Sheeter)

- Digital controls
- Easy, quick cleaning of body including roller shaft.
- Variety of dough including pizza dough, pie crusts, and pasta.

DXP-PS001 (Double Pass Countertop Sheeter)

- Available with red sides. Stock may vary, confirm with dealer at time of purchase.
- Back cover opens to provide easy access to non-stick rollers for clearing of dough and easy cleaning.
- All-in-front ergonomic design saves on labor and space.
- Heat-treated steel alloy gear mechanism for extra durability.
- Quickly and easily remove spring-loaded scrapers for easy cleaning.

DXP-CRS01 & DXP-CRS02 (Reversible Countertop Sheeters)

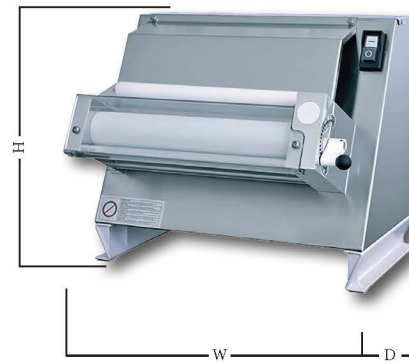
- Easily control forward and reverse with a push of a lever.
- Stainless steel rollers

DXP-FRS01, 02 & 03 (Reversible Floor Sheeters)

- Easily control forward and reverse with a push of a lever.
- Stainless steel rollers

CERTIFICATIONS

- CE
- ETL Electrical Safety Listed



DIMENSIONS:

Model	W	H	D	LBS
DXP-EPS12	16.5	14.6	16.5	44
DXP-EPS16	20.5	14.6	16.5	55
DXP-TPS16	21.5	31.5	21	88
DXP-PS001	27.6	32.7	32.7	298
DXP-CRS01	33	20	71	260
DXP-CRS02	36	24	71	274
DXP-FRS01	32	44	83	344
DXP-FRS02	36	44	83	388
DXP-FRS03	40	44	99	476

SHIPPING DIMENSIONS:

Model	W	H	D	LBS
DXP-EPS12	21	21	21	49
DXP-EPS16	24	21	21	60
DXP-TPS16	25	36	22	98
DXP-PS001	37	42	33	398
DXP-CRS01	35	29	42	300
DXP-CRS02	38	31	42	314
DXP-FRS01	42	75	32	455
DXP-FRS02	42	75	32	476
DXP-FRS03	42	82	32	557

ELECTRICAL:

Model	Volts / Hz	Phase	Amps	HP motor	NEMA	Belt Size (W x L)	Roller Size
DXP-EPS12	110 / 60	1	9.5		5-15P		
DXP-EPS16	110 / 60	1	9.5		5-15P		
DXP-TPS16	110 / 60	1	7.7		5-15P		
DXP-PS001	110 / 60	1	10.4	1	5-15P		
DXP-CRS01	110 / 60	1	7.8	1/2	5-15P	17" X 67"	3.5" X 17.7"
DXP-CRS02	110 / 60	1	7.8	1/2	5-15P	20.5" X 67"	3.5" X 20.5"
DXP-FRS01	220 / 60	1	7.8	1	6-15P	17" x 79"	3.5" x 17.7"
DXP-FRS02	220 / 60	1	7.8	1	6-15P	20.5" x 79"	3.5" x 20.5"
DXP-FRS03	220 / 60	1	7.8	1	6-15P	25" x 95"	3.5" x 25.6"

FREQUENTLY ASKED QUESTIONS:

What's the difference between "single pass" and "double pass" dough sheeters?

Single pass sheeters send the dough through one set of rollers. They are typically less expensive to purchase, but it may take more passes through the machine to reach the desired dough thickness.

Double pass sheeters send the dough through two sets of rollers. This allows the dough to reach the desired thickness with fewer passes through the machine and saving on labor.

Can I use cold dough with my sheeter?

Dough should be room temperature before passing through the dough sheeter. Cold dough is generally too stiff and hard on the machine. Causing it to wear out the rollers and gears much quicker.

Can dough sheeters be used with gluten free dough?

It is **not** recommended to use dough sheeters for gluten free dough because of their hydration level is too high. Having a higher hydration level makes it difficult to achieve good results. Starch based flours usually have a high water absorption capacity, which is what most of gluten free dough is made from.

doughXpress

HIX® Corporation Food Division
Product improvement may require
specifications to change without notice



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