

# bakeryXpress

## 120 KG SERIES SPIRAL MIXER

Model No. **DXP-SM20 to DXP-SM120**

The DoughXpress DXP-SM 20-120 Series Spiral Mixer is designed for mixing heavy dough, such as those used in Bakeries, Pizzerias or Pasty Shops. Their long lasting stainless steel bowls can handle 44 – 264 lbs of dough, depending on model.



### Features:

- Constructed with a heavy-duty stainless steel bowl, safety guard and spiral agitator
- Powerful dual-motor design, one to drive spiral arm, one to drive bowl.
- Instant termination of operation if safety guard is lifted. Operation is only possible when the safety guard is in place.
- Minimal-Maintenance, high-power motor. Speed is altered without shifting gear.
- High-efficiency, 2-speed mixing achieves through blending ingredients to achieve desired results consistently within 7-10 minutes.
- Includes two 30 minute timers that automatically control mixing time. Machine is still operational even if timer is interrupted.
- New, dual-direction mixing technology, speed is synchronized with reverse-rotating bowl to mix ingredients and blend dough hydraulically downward. This keeps dough cooler and achieves desired results more efficiently.
- Powerful spiral mixing increases water absorption by dough, thus increasing volume and assuring uniform texture.
- Instant-response servo-limit switch for safety.
- Bowl may be set to rotate either forward or backward.

### Optional Features:

- Single phase converters available upon request on the DXP-SM020, DXP-SM30 and DXP-SM40



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Product improvement may require us to change specifications without notice.

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**DOUGHXPRESS**

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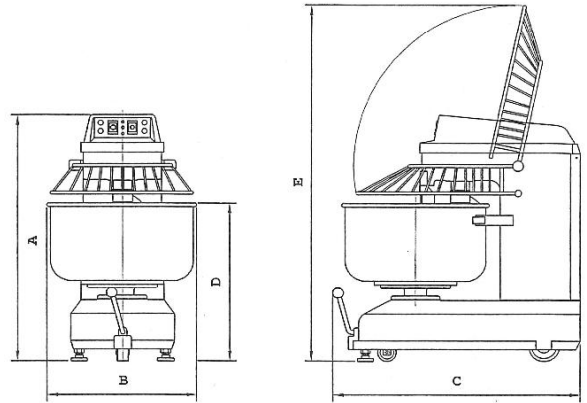
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## Dimensions in Inches

Model	A	B	C	D	E
DXP-SM020	38	20	33	25	48
DXP-SM030	39	21	35	25	53
DXP-SM040	41	21	35	26	55
DXP-SM050	45	22	41	31	58
DXP-SM070	45	26	41	32	60
DXP-SM080	47	28	45	32	67
DXP-SM120	51	32	48	34	71



## Capacity Chart & Electrical

Model	Flour kg/lb	Dough kg/lb	Bowl Size	Volts	Phase	Amps	Watts	Hz	Nema Code
DXP-SM020	11/24	20/44	36QT	220	3	7.5	1650	60	Hard Wired
DXP-SM030	15/33	30/66	53QT	220	3	10	2200	60	Hard Wired
DXP-SM040	25/55	40/88	73QT	220	3	12	2640	60	Hard Wired
DXP-SM050	30/60	50/110	84QT	220	3	15	3300	60	Hard Wired
DXP-SM070	40/88	70/154	105QT	220	3	17	3740	60	Hard Wired
DXP-SM080	50/110	80/176	127QT	220	3	23	5060	60	Hard Wired
DXP-SM120	80/176	120/264	190QT	220	3	35	7700	60	Hard Wired

\*When mixing bagel dough and other stiffer doughs, you will need to reduce your capacity by 30%

## Shipping Information

Model	Net Weight	Crated Weight	Crate Dimensions (D x W x H)
DXP-SM020	328 lbs / 149 kg	370 lbs / 168 kg	27" x 36" x 46"
DXP-SM030	405 lbs / 184 kg	450 lbs / 204 kg	28" x 42" x 48"
DXP-SM040	452 lbs / 204 kg	629 lbs / 285 kg	28" x 42" x 50"
DXP-SM050	901 lbs / 409 kg	1059 lbs / 479 kg	28" x 48" x 54"
DXP-SM070	990 lbs / 449 kg	1147 lbs / 520 kg	30" x 49" x 55"
DXP-SM080	1146 lbs / 520 kg	1345 lbs / 610 kg	34" x 49" x 53"
DXP-SM120	1869 lbs / 848 kg	1400 lbs / 635 kg	36" x 52" x 59"



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