bakeryXpress

Model No.

DXP-CRS

Series

COUNTERTOP REVERSIBLE SHEETER

The doughXpress® DXP-PM020 - 20 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:

- Constructed of heavy duty steel for extra durability and longevity
- Safety guard on both sides of the rollers which automatically shuts off power to the unit when they are lifted up
- Easy control forward and reverse by a push of a lever
- Adjustable thickness between 1/8" 2"
- Automatic overload protective prevents motor from damage
- Sides easily fold up to save room when not in use
- Stainless steel rollers
- Heavy duty non-stick scrapers help prevent dough from sticking to the rollers
- Synchronized 2-speed in feed prevents tearing of dough
- Catch pans located on each end of the sheeter
- DXP-CRS01 Belt Dimensions: 17"W x 67"L
- DXP-CRS01 Roller Size: 3.5" x 17.7"
- DXP-CRS02 Belt Dimensions: 20.5"W x 67"L
- DXP-CRS02 Roller Size: 3.5" x 20.5"
- Limited 1 year warranty



Easily folds to save space when not in use

DIMENSIONS

DXP-CRS01

Width: 33 inches 35 in ship

Depth: 71 inches 42 in ship (folded)

Height: 24 inches 31 in ship

WEIGHT

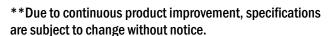
DXP-CRS01

DXP-CRS02 260 lbs 300 lbs ship 274 lbs

ELECTRICAL

110v / 7.8 amps / 0.5HP / 60 Hz / 1Ph*

NEMA 5-15 P plug



2 YEAR



HIX Corporation Food Division

Product improvement may require us to change specifications without notice. Revised January 2020

DOUGHXPRESS

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314 lbs ship

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