

# bakeryXpress

## COUNTERTOP REVERSIBLE SHEETER

Model No.  
**DXP-CRS**  
**Series**

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:



Easily folds to save space when not in use

- 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

### 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

260 lbs 300 lbs ship

#### DXP-CRS02

274 lbs 314 lbs ship

### ELECTRICAL

110v / 7.8 amps / 0.5HP / 60 Hz / 1Ph\*  
NEMA 5-15 P plug



Intertek

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

**doughXpress**

**HIX Corporation Food Division**

Product improvement may require us to change specifications without notice.

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**DOUGHXPRESS**

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