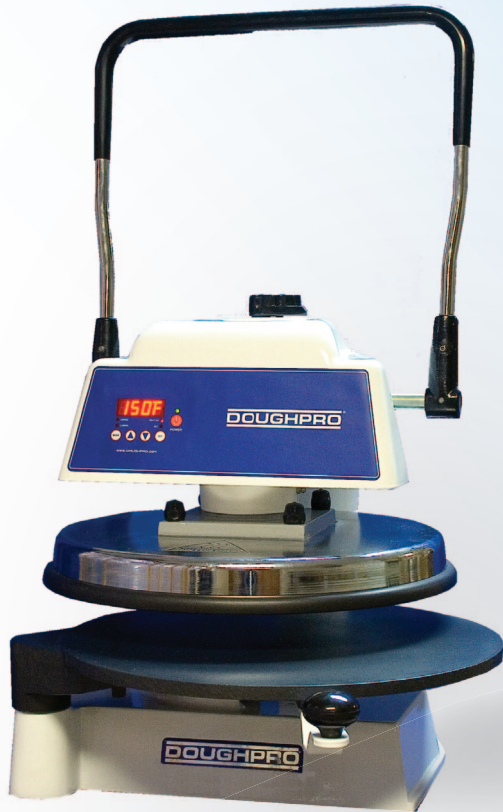


DOUGHPRO

Consistent Crust Every Time

DP1100 High Production Manual Dough Press



Press consistent crusts every time...without the need for skilled labor! This heavy-duty manual press revolutionized the pizza industry. Based on our exclusive patented technology, the ProLuxe DP1100 offers a top heated platen that will form pizza dough in just a few seconds. The manually operated, easy-to-maneuver action creates consistent product every time, and is backed by our exclusive ProLuxe limited lifetime warranty. The thickness control allows you to press dough from paper thin to 1/4" thick. Press up to an 18" product in just seconds!

Features

- Manually operated, no motor or compressors required.
- Produces crusts equal to hand tossed product.
- Safe to operate and clean.
- Compact size fits just about anywhere.
- Heated upper platen enhances the baking qualities.
- Backed by our exclusive ProLuxe limited lifetime warranty.

In addition to the quality execution and unique customization capabilities, our expert technical support team supports the ProLuxe DP1100. We are available 24 hours a day/7 days a week to answer any questions and provide you with great, no-debate service support.

PROLUXE 

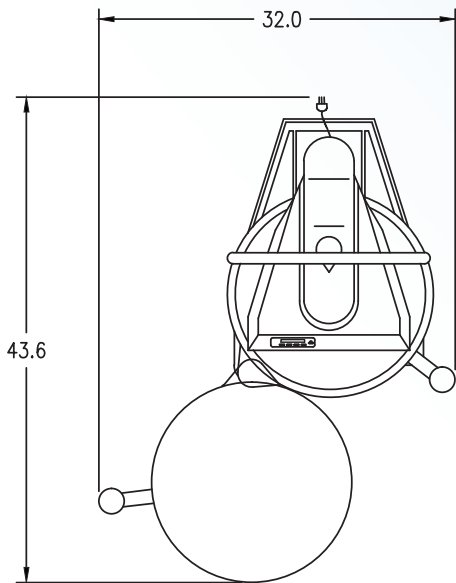
formerly DoughPro. New Name. Same Quality. Superior Service.

proluxe.com

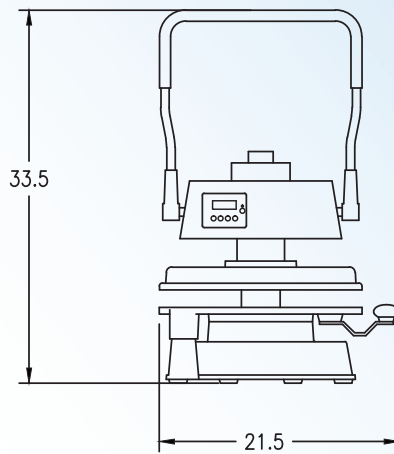
DOUGHPRO

Consistent Crust Every Time

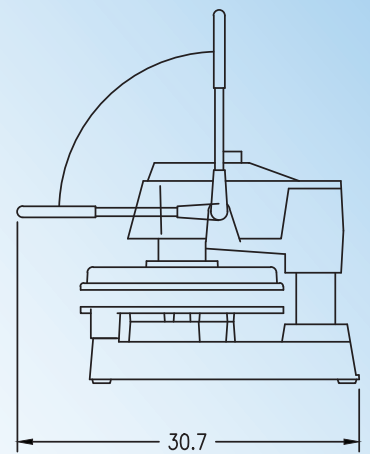
DP1100 High Production Manual Dough Press



TOP VIEW



FRONT VIEW



RIGHT SIDE VIEW

ON/OFF Switch	Yes	Electrical Data 120v/60hz 2200w/18.3 amps
Programmable Timer	Yes	
Temperature Control	Yes	220v/50/60hz 2200w/10.0 amps
Thickness Adjustment	Yes	Shipping Weight 175lbs/79kg
Maximum Heat	0-450 F	Machine Weight 140lbs/63kg

Includes 72" cord and NEMA 5-20/6-20 plug

Listed:



PROLUXE 

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