DOUGHPRO™

Consistent Crust Every Time

DP1100T High Production Manual Dough



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 ProLuxeTM 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.
- Embedded with our Proluxe exclusive limited lifetime cast-in heating elements that create even heat distribution.
- Coated TeflonTM upper and lower platens.

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.

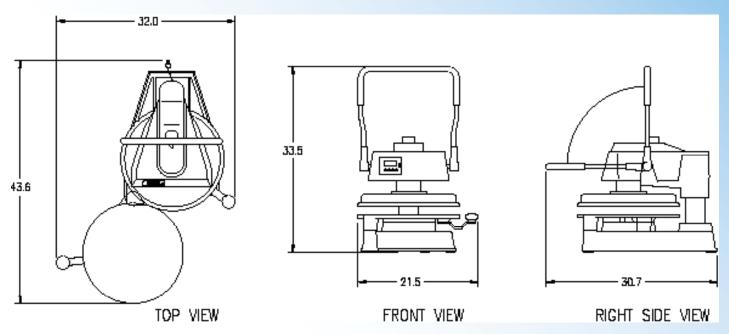
formerly DoughPro. New Name. Same Quality. Superior Service.

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Care and Cleaning-

The use of a mild soapy water solution and a soft sponge to clean the upper and lower platens.

ON/OFF Switch	Yes	Electrical Data
Programmable Timer	Yes	DP1100TA - 120v/50/60hz 1500w/12.5 amps - NEMA 5-15P
Temperature Control	Yes	DP1100TB - 240v/50/60hz 1500w/6.3 amps - NEMA 6-15P
		DP1100TCEB - (Europe) 240v/50/60hz 1500w/6.3 amps - CEE7/7
		DP1100TCEC - (UK) 220v/50/60hz 1500w/6.8 amps - CEE7/7
Thickness Adjustment	Yes	Shipping Weight
		175lbs/79kg
Maximum Heat	0-450 F	Machine Weight
		140lbs/63kg

Includes 72" cord

Listed:



