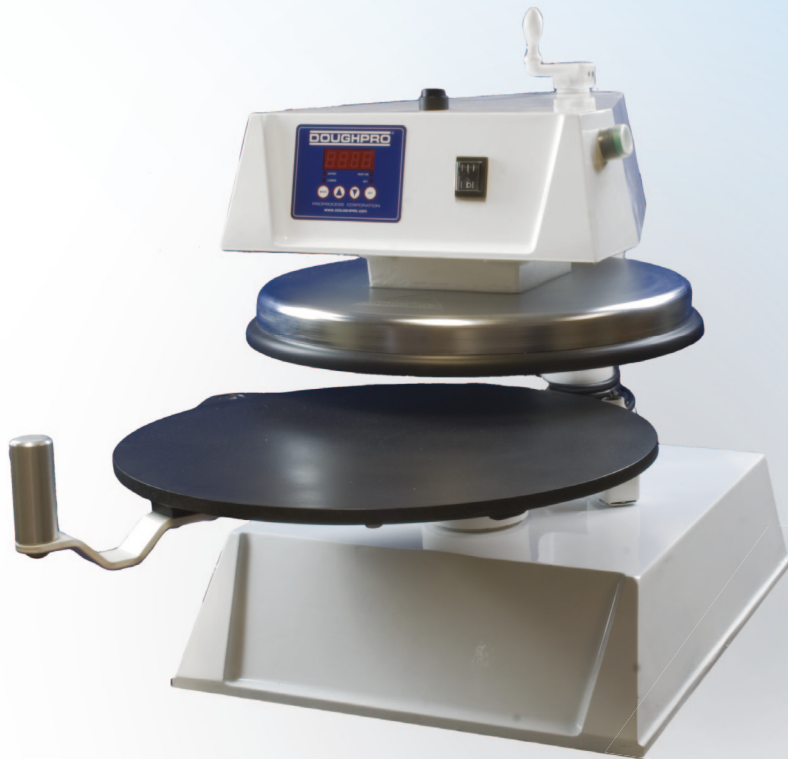


DOUGHPRO

Our Dough Press Makes History Again

DP1300 Air Driven Automatic Dough Press



The automatic air-driven unit that started it all! The DP1300 has a proven track record of over 25 years. Just plug in your air compressor and you are ready to produce consistent product to keep up with even the highest demand. This easy to operate heated platen is based on our patented technology - which means you will have perfect product every time! And, the exclusive ProLuxe limited lifetime warranty gives you peace of mind for years to come. The unit comes standard with a temperature controller, timer and even a counter that will let you know how many pizzas have been pressed. Minimum 11 gallon, 2.5 hp air compressor at 90-100 psi required to run the DP1300.

Features

- Easy two button operation for safety.
- Emergency release button.
- Timer and counter function.
- Piston Driven.
- High Production.
- Embedded heating elements are 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 DP1300. 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 

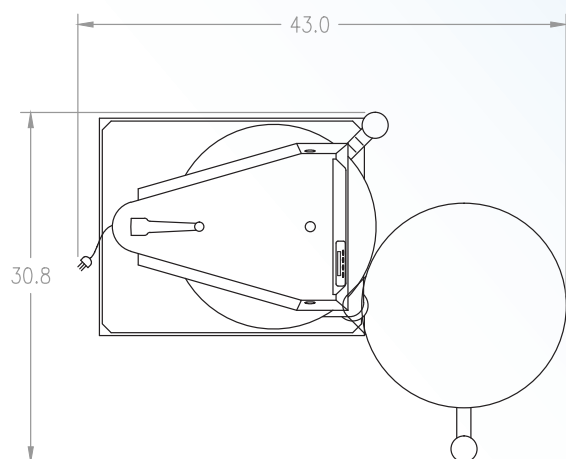
formerly DoughPro. New Name. Same Quality. Superior Service.

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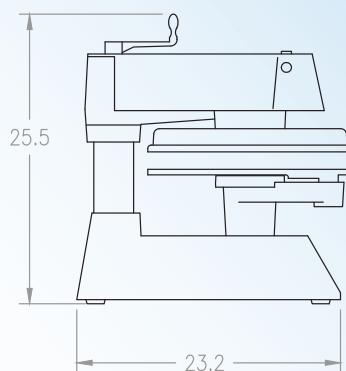
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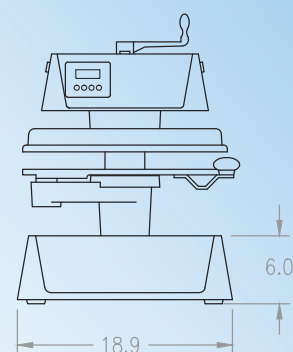
DP1300 Air Driven Automatic Dough Press



TOP VIEW



LEFT SIDE VIEW



FRONT VIEW

ON/OFF Switch	Yes	Electrical Data 120v/60hz 1450w/12.5 amps 240v/50/60hz 1560w/6.50 amps
Programmable Timer	Yes	
Temperature Control	Yes	
Thickness Adjustment	Yes	Shipping Weight 202lbs/91kg Machine Weight 169lbs/76kg
Maximum Heat	0-450 F	

Includes 72" cord and NEMA 5-15/6-15 plug

Listed:



PROLUXE 

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