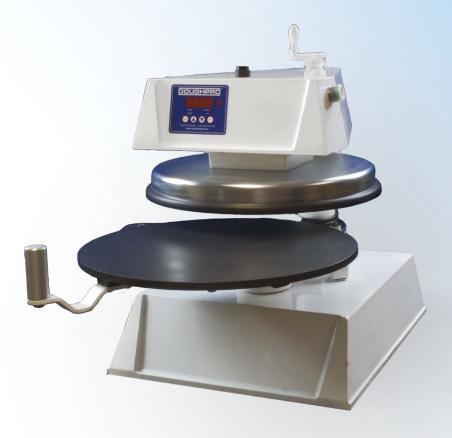
DOUGHPRO™

Our Dough Press Makes History Again

DP1300T 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. *Compressor required Features

- Easy two button operation for safety.
- Emergency release button.
- Timer and counter function.
- High Production.
- Embedded cast-in heating elements are backed by our exclusive ProLuxe limited lifetime warranty.
- TeflonTM coated upper and lower platens.
- Compressor Required

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.

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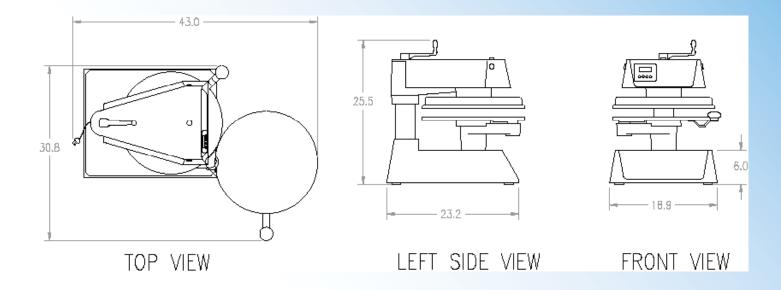
formerly DoughPro. New Name. Same Quality. Superior Service.

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ON/OFF Switch	Yes	Electrical Data
Programmable Timer	Yes	DP1300TA - 120v/50/60hz 1500w/12.5 amps - NEMA 5-15P
Temperature Control	Yes	DP1300TB - 240v/50/60hz 1500w/6.3 amps - NEMA 6-15P
		DP1300TE - 208v/50/60hz 1500w/7.2 amps - NEMA 6-15P
		DP1300TCEE - (Europe) 208v/50/60hz 1500w/7.2 amps - NEMA CEE 7/7
Thickness Adjustment	Yes	Shipping Weight
Maximum Heat	0-450 F	202lbs/91kg Machine Weight 169lbs/76kg

*Compressor Requirements: U.S. 5 SCFM (STANDARD CUBIC FT/MIN)
EUR. 8.5 SCMH (STANDARD CUBIC METERS/HR)

Power cord length 72"





