

DOUGHPRO™



World's Best Par-Bake Pizza Press

DP2000T Dual Heat Manual Dough Press



Now you can flatten pizza dough like a pro with one easy motion!

Whether you need to simply par bake your dough, or speed up the flattening operation, the Model DP2000 does it all. Mushi skins, pizzas (especially thin crust) can all be flattened faster than any other method used today.

Each platen contains an independent heating system designed exclusively by ProLuxe. The patented technology is backed by the ProLuxe limited lifetime warranty, and has separate controls that provide a temperature range of 100 – 450F. This allows you to adjust exactly the right temperature for each side of the product from a thick crust pizza to a paper-thin mushi skin.

If you are using this unit for tortillas please order with polished platens.

Features

- Operation is entirely manual.
- Produces up to 18" crusts equal to hand tossed.
- Compact size fits just about anywhere.
- Safe to operate and clean.
- Cast-in heating elements are backed by the exclusive ProLuxe limited lifetime warranty.
- Teflon™ coated upper and lower platens.

In addition to the quality execution and unique customization capabilities, our expert technical support team supports the ProLuxe DP2000. 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.

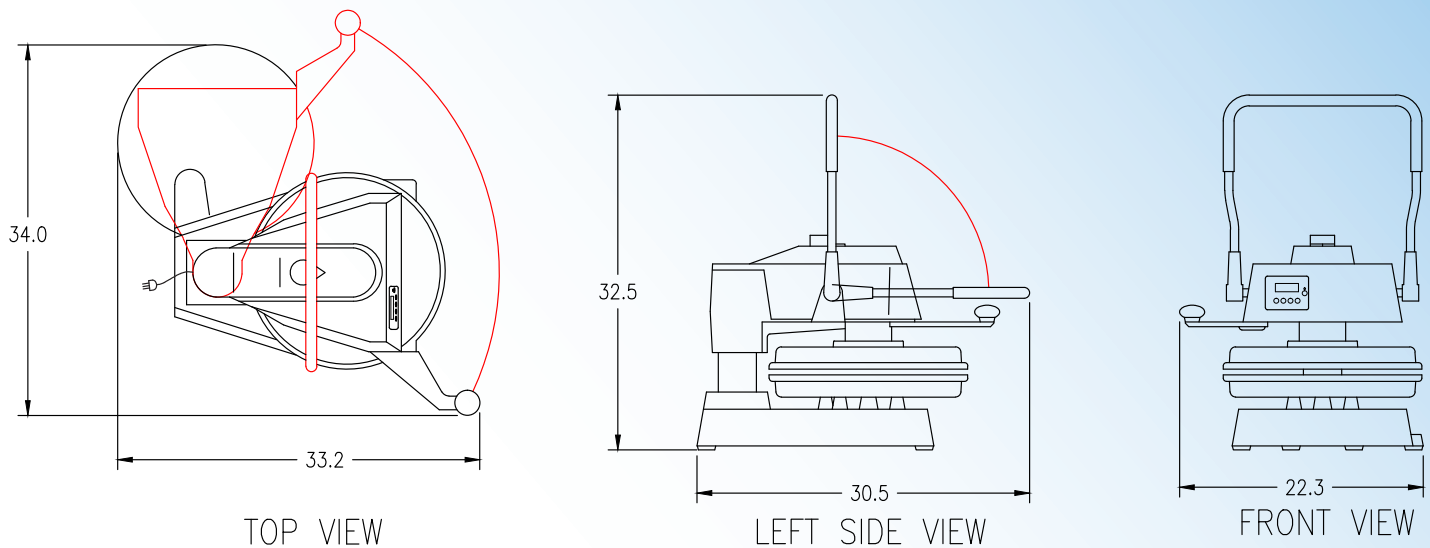
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ON/OFF Switch	Yes	Electrical Data DP2000TB - 240v/50/60hz 3000w/12.5 amps - NEMA 6-15P DP2000TCEB - (Europe) 240v/50/60hz 3000w/12.5 amps - NEMA CEE 7/7
Programmable Timer	Yes	
Temperature Control	Yes	
Thickness Adjustment	Yes	Shipping Weight 175lbs/79kg
Maximum Heat	0-450 F	Machine Weight 140lbs/63kg

Power cord length 72"

Listed:



PROLUXE™

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