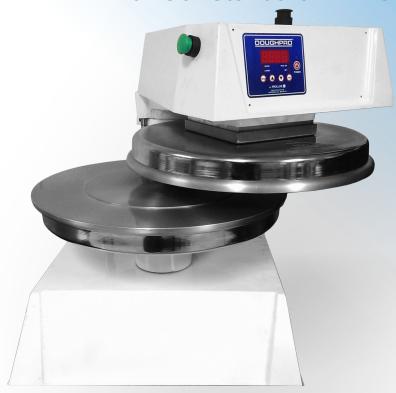
DOUGHPRO™

The Premium Dual Heated Press

DP2300SE Dual Heat - Air Driven - Automatic Dough Press - With Our Standard 12" Mold



We've done it again! We recognized a need and did something about it. We designed this dual heated machine to press perfect 12" pizzas in the high paced chain driven environment. We realize the customer must have a consistently pressed product in an incredibly fast paced environment every time. No time to waste! *Compressor required

The DP2300SE concept is based on our patented DP1300 model, which has time tested technology for over 25 years.

DP2300SE Features:

- Automatic air driven press with 8" cylinder for more pressure and force than any other pnuematic press
- 4600 watts to maintain set point temperature
- Dual heat polished aluminum platens upper and lower
- Our standard 12" embedded mold accommodates a 6.0 to 7.0 oz dough ball
- Easy two button operation for safety
- Timer and counter function
- Self leveling upper platen
- Embedded cast-in heating elements, backed by our exclusive Proluxe limited lifetime warranty

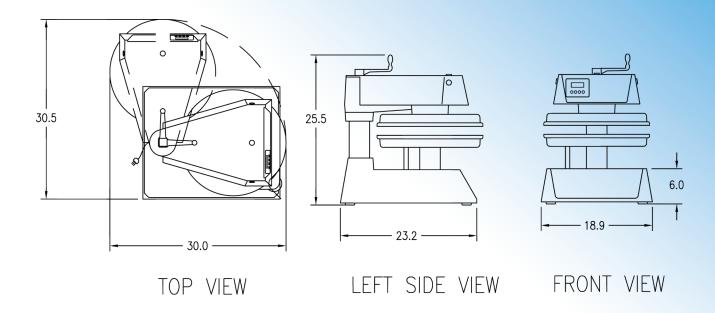
In addition to the quality execution and unique customization capabilities, our expert technical support team supports the Proluxe DP2300SE. We are available 24 hours a day/7 days a week to answer any questions and provide you with great, no-debate service support.



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ON/OFF Switch	Yes	Electrical Data
Programmable Timer	Yes	DP2300SE - 208v/50/60hz 4600w/22.11amps - NEMA 6-30P
Temperature Control	Yes	Power cord length 72"
Thickness Adjustment	Yes	Shipping Weight 225lbs/102kg
Maximum Heat	0-450 F	Machine Weight 202lbs/91kg

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





