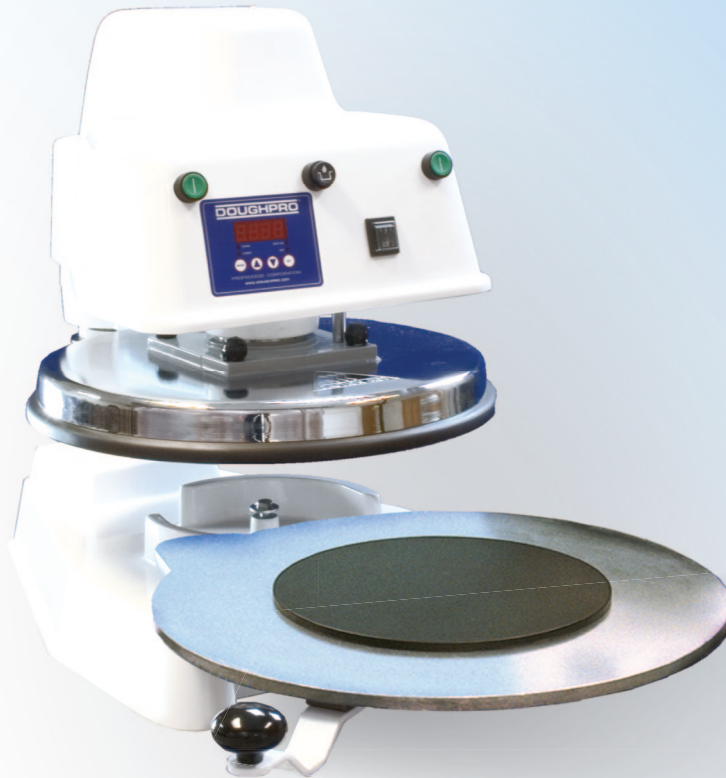


DOUGHPRO

Dough Press Perfection

DP3300M Electromechanical Automatic Dough Press



Our electromechanical dough press is perfect for those that do not want to pull down a handle or not worry about air compressor maintenance. This unit offers top heat to help spread dough quickly and to activate the yeast in the product. The thickness control allows you to form product paper thin to 1/4" thick. The timer function allows you to set it and create consistent product each time. Size of dough ball and the LPMI mold insert dictate the size of the crust with the raised edge.

Features

- Operation is entirely electromechanical.
- Size of dough ball and the LPMI mold insert dictate the size of the crust with the raised edge.
- Safe to operate and clean.
- Thickness adjustment control.
- Patented embedded heating element is backed by the exclusive ProLuxe limited lifetime warranty.

In addition to the quality execution and unique customization capabilities, our expert technical support team supports the ProLuxe DP3300. 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.

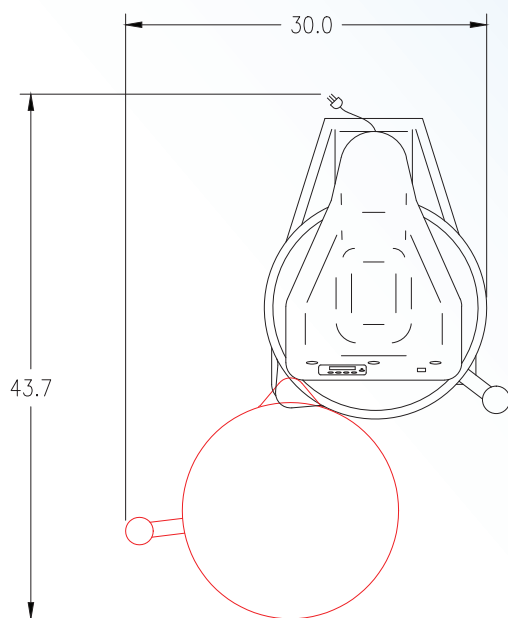
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DOUGHPRO

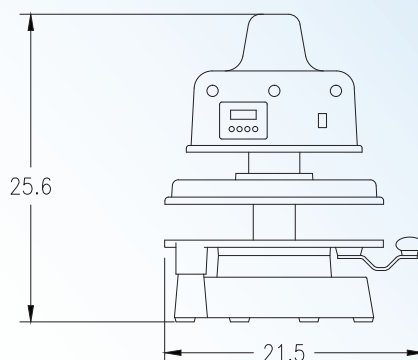


Dough Press Perfection

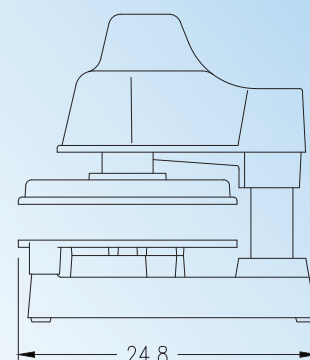
DP3300M Electromechanical Automatic Dough Press



TOP VIEW



FRONT VIEW



RIGHT SIDE VIEW

ON/OFF Switch	Yes	Electrical Data 120v/60hz 1450w/12.5 amps 230v/50/60hz 1450w/6.00 amps
Programmable Timer	Yes	
Temperature Control	Yes	
Thickness Adjustment	Yes	Shipping Weight 184lbs/83kg Machine Weight 145lbs/65kg
Maximum Heat	0-450 F	

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

Listed:



PROLUXE 

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