

Economy Pizza Press

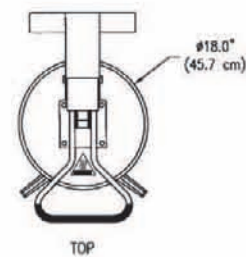
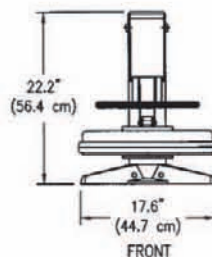
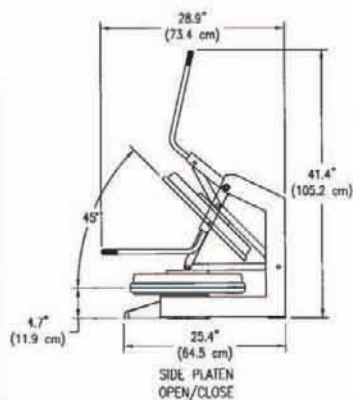
- Digital control with timer and counter.
- Heated upper platen helps cold dough flow faster.
- Manually operated, no motor or compressors required.
- Flattens all size pizzas up to and including 18" (46 cm) diameter.
- Produces crusts equal to hand tossed product.
- Safe to operate and clean.
- Compact size fits just about anywhere.
- Fast cleaning since no flour required.



Includes 72" cord and approved plug.



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|----------------------|-----------|--|
| ON/OFF Switch | Yes | Electrical Data 120v/60hz 1450w/12.5amps |
| Automatic Timer | Yes | |
| Adjustable Thickness | Yes | 240v/50/60hz 1450w/6.04amps |
| Temperature Control | Yes | Shipping Weight 150 lbs. / 70 kgs. |
| Maximum Heat | 100-450°F | |



Operating the PP1818 is simple, requiring only minutes of instruction:



After allowing upper platen to reach desired temperature, set desired time cycle. Place your pre-portioned doughball on the etched mark on the lower platen (off center). Use an approved lubricant or food release agent such as olive oil or DOUGHPRO'S cookware food release spray #DPPC1. This will greatly improve the pressing operation.



With both hands pull down the handle into locking position. Wait until your desired set time has been reached and the counter beeps.



With both hands, lift the handle & remove your crust from either the left or right side. Place flattened crust on screen, disc or pan. Now you're ready for make-up and baking. **Keep in mind that the final crust shape and size are result of proper portioning, rounding and set time.**

Specifications, Details and Prices are subject to change without prior notice. Please call for current pricing.