DOUGHPRO™

Consistent Crust Every Time

DP1100 High Production Manual Dough Press



Press consistent crusts every time...without the need for skilled labor! This heavy-duty manual press revolutionized the pizza industry. Based on our exclusive patented technology, the ProLuxeTM DP1100 offers a top heated platen that will form pizza dough in just a few seconds. The manually operated, easy-to-maneuver action creates consistent product every time, and is backed by our exclusive ProLuxe limited lifetime warranty. The thickness control allows you to press dough from paper thin to 1/4" thick. Press up to an 18" product in just seconds!

Features

- Manually operated, no motor or compressors required.
- Produces crusts equal to hand tossed product.
- Safe to operate and clean.
- Compact size fits just about anywhere.
- Heated upper platen enhances the baking qualities.
- Embedded with our Proluxe exclusive limited lifetime cast-in heating elements that create even heat distribution.

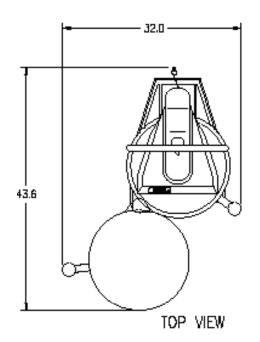
In addition to the quality execution and unique customization capabilities, our expert technical support team supports the ProLuxe DP1100. We are available 24 hours a day/7 days a week to answer any questions and provide you with great, no-debate service support.

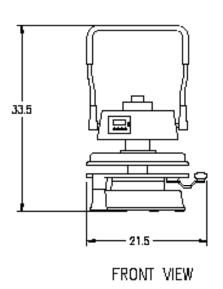
formerly DoughPro. New Name. Same Quality. Superior Service.

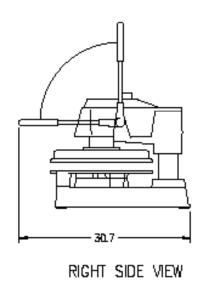
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Care and Cleaning-

The use of a mild soapy water solution and a soft sponge to clean the upper and lower platens.

ON/OFF Switch	Yes	Electrical Data
Programmable Timer	Yes	DP1100A - 120v/50/60hz 1500w/12.5 amps - NEMA 5-20P
Temperature Control	Yes	DP1100B - 240v/50/60hz 1500w/6.3 amps - NEMA 6-15P
		DP1100CEB - (Europe) 240v/50/60hz 1500w/6.3 amps - CEE7/7
		DP1100CEC - (UK) 220v/50/60hz 1500w/6.8 amps - CEE7/7
Thickness Adjustment	Yes	Shipping Weight
		1751bs/79kg
Maximum Heat	0-450 F	Machine Weight
		140lbs/63kg

Includes 72" cord

Listed:



