

DOUGHPRO

Thick Crust Success Every Time

DP1100M Manual Dough Press With Mold Inserts



For operators that want a very thick crust, the ProLuxe DP1100M is for you! Simply choose the size crust you are looking to achieve by choosing from our LPMI series of molds (sold separately). The interchangeable molds simply drop into place and now you are ready to create a thick crust without the labor of forming it by hand. The heated upper platen, backed by our exclusive ProLuxe limited lifetime warranty, allows the dough to flow gently over the edge of the lower platen mold. Molds are available from 8" to 18" all even sizes. This unit comes with an exact 18" plate for those who wish to use this for normal crust pizzas.

Features

- Manually operated, no motors or compressors required.
- Size of dough ball and LPMI mold inserts dictate size.
- Faster cleaning since no flour required.
- Exclusive ProLuxe limited lifetime warranty.

In addition to the quality execution and unique customization capabilities, our expert technical support team supports the ProLuxe DP1100M. 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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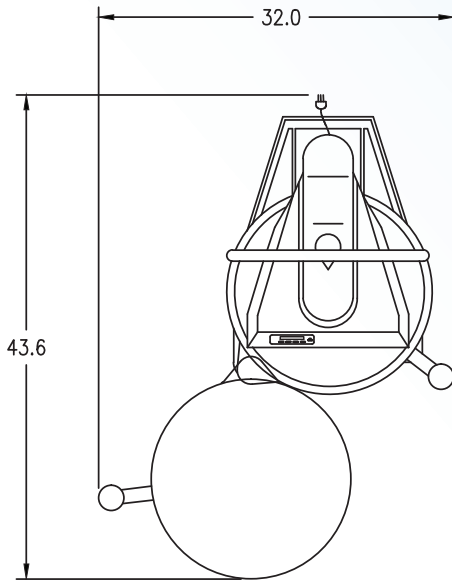
formerly DoughPro. New Name. Same Quality. Superior Service.

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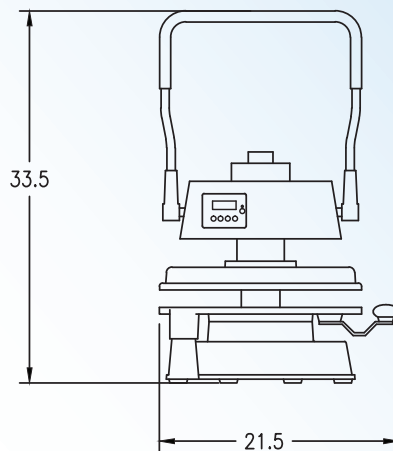
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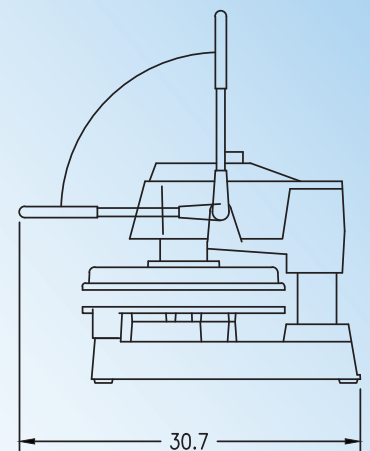
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TOP VIEW



FRONT VIEW



RIGHT SIDE VIEW

ON/OFF Switch	Yes	Electrical Data 120v/60hz 2200w/18.3 amps
Programmable Timer	Yes	
Temperature Control	Yes	220v/50/60hz 2200w/10.0 amps
Thickness Adjustment	Yes	Shipping Weight 175lbs/79kg Machine Weight 140lbs/63kg
Maximum Heat	0-450 F	

Includes 72" cord and NEMA 5-20/6-20 plug

Listed:



PROLUXE 

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