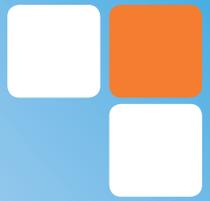
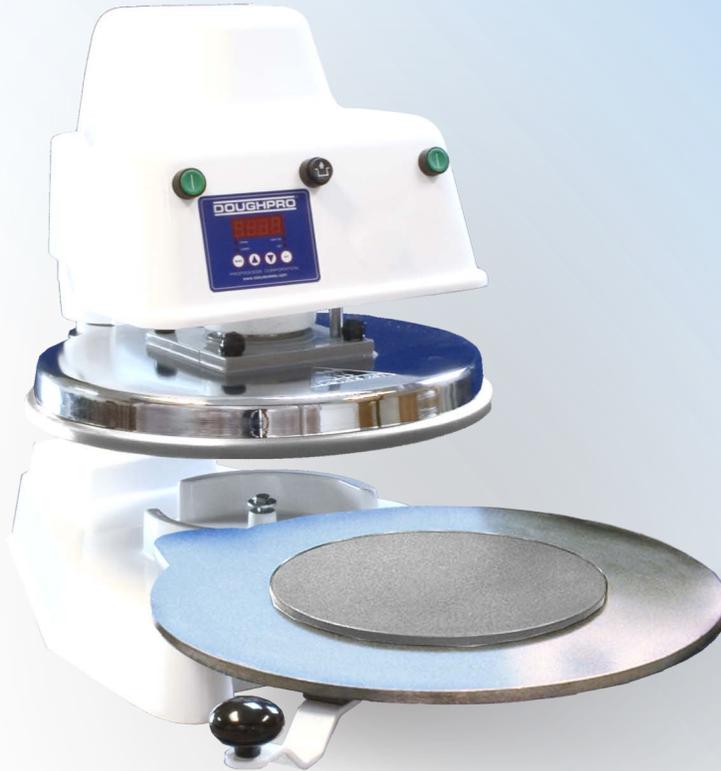


DOUGHPRO™



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.
- Exclusive Proluxe embedded heating element is backed by a limited lifetime warranty.
- Digital timer and temperature controller.
- Adjustable thickness dial.

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 ™

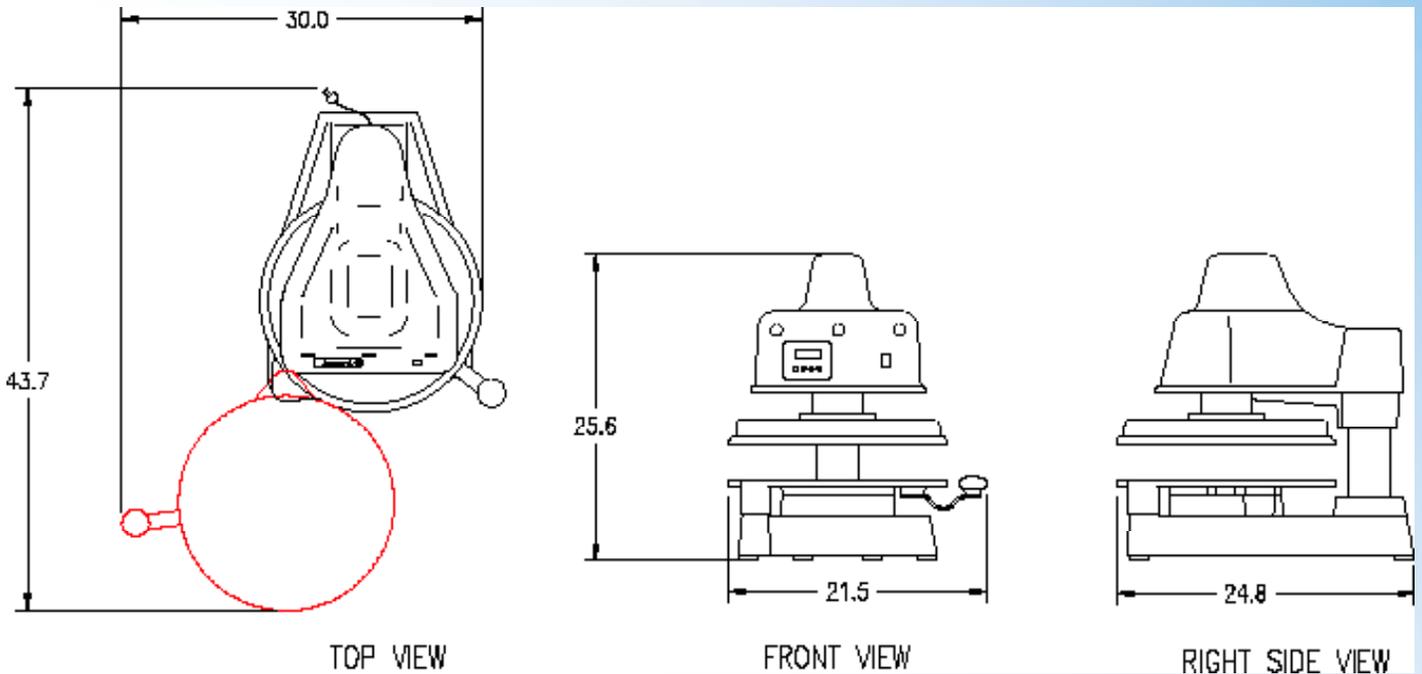
formerly DoughPro. New Name. Same Quality. Superior Service.

proluxe.com

DOUGHPRO™

Dough Press Perfection

DP3300M Electromechanical Automatic Dough Press



| | | |
|-----------------------------|---------|---|
| ON/OFF Switch | Yes | Electrical Data DP3300MA - 120v/50/60hz 1500w/12.5amps - NEMA 5-15P DP3300MB - 240v/50/60hz 1500w/6.3 amps - NEMA 6-15P DP3300MCEB - (Europe) 240v/50/60hz 1500w/6.3 amps - NEMA CEE 7/7 |
| Programmable Timer | Yes | |
| Temperature Control | Yes | |
| Thickness Adjustment | Yes | Shipping Weight 184lbs/83kg |
| Maximum Heat | 0-450 F | Machine Weight 145lbs/65kg |

Power cord length 72"

Listed:



PROLUXE™

20281 Harvill Ave | Perris, CA 92570
 t: (951) 657-0379 | t: (800) 624-6717 | f: (951) 657-4594
 w: www.proluxe.com | e: info@prolux.com