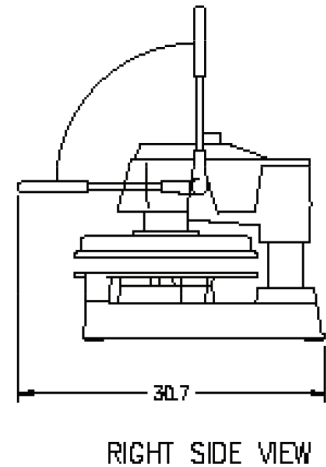
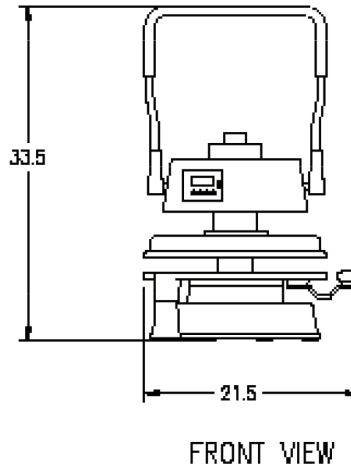
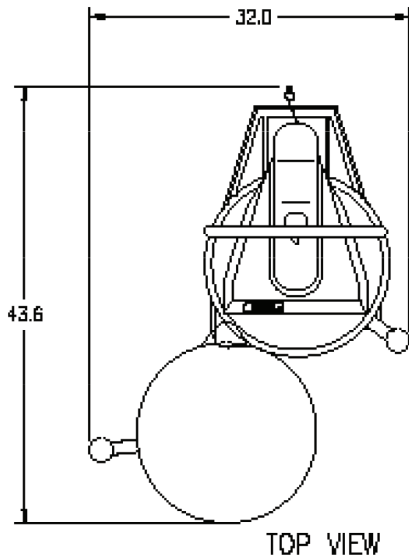


Endurance X1M

DP1100M



Equipment Details

Temperature Control	Yes	Pies Per Hour	200+
Maximum Heat	450F/232C	Shipping Weight	175lbs/79kg
Programmable Timer	Yes	Machine Weight	140lbs/63kg
Thickness Control	No	Voltage	120/220/240
Power Cord Length	72"	Wattage	1500
Plug	NEMA 5-20P/6-15P CEE7/7	Amps	12.5/6.3/6.8



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Consistency and Control Baked In

The Endurance X1M manual dough press is designed for mid-volume kitchens, and consistency. Endurance X1M uses a single upper heated platen to help your dough relax, press, and hold its shape. It includes handy features like an automatic timer, digital counter, and temperature controls.



Endurance X1M

Manual Dough Press with Mold Insert
DP1100M



Mold Perfect Pies

Choose from 8-inch up to 16-inch embedded molds for perfectly pressed pizza dough in seconds.



150-250 PIZZAS PER HOUR



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PRESSED IN SECONDS