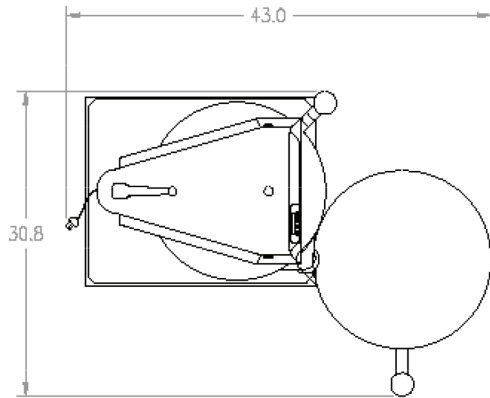
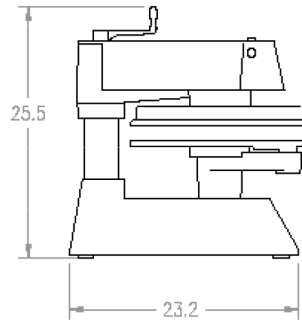


# Apex X1

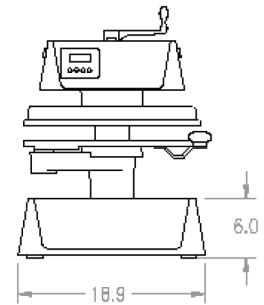
DP1300



TOP VIEW



LEFT SIDE VIEW



FRONT VIEW

## Equipment Details

Temperature Control	Yes	Pies Per Hour	250+
Maximum Heat	0 - 450F	Shipping Weight	202lbs/91kg
Programmable Timer	Yes	Machine Weight	169lbs/76kg
Thickness Control	Yes	Voltage	120/208/220/240
Power Cord Length	72"	Wattage	1500
Power Plug	NEMA 5-20P / NEMA 6-15P CEE7/7	Amps	12.5/6.8/6.3

Compressor Requirements: U.S. 5 SCFM/EUR. 8.5 SCM/H



# PROLUXE™

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## Automate Hand-tossed Pizza

The Apex X1 brings automation to dough pressing. The flat platen lets you press hand-tossed style pizza in seconds while giving you the freedom to press a range of pie sizes on one press. Single heated upper platen helps your dough relax and hold its shape. Easily press 8" to 18" pizza with an increase or decrease in dough ounce. (Air compressor required)



### Apex X1

Pneumatic Dough Press  
DP1300

## Consistent Pizza

Designed for the demanding kitchens looking to produce fresh dough. Easily press 8" to 18" pizzas with an increase or decrease in dough ounce.



250-300 PIZZAS PER HOUR



HEATED UPPER PLATEN LIFETIME LIMITED WARRANTY



AIR COMPRESSOR REQUIRED



FULL AUTOMATED