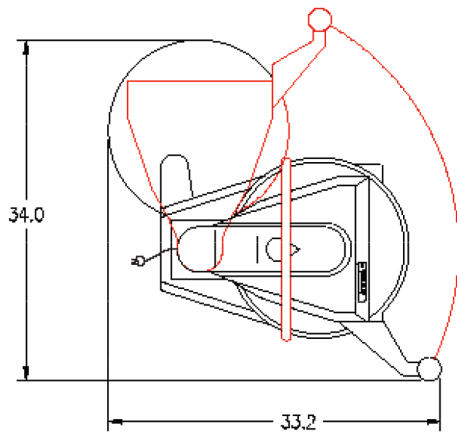
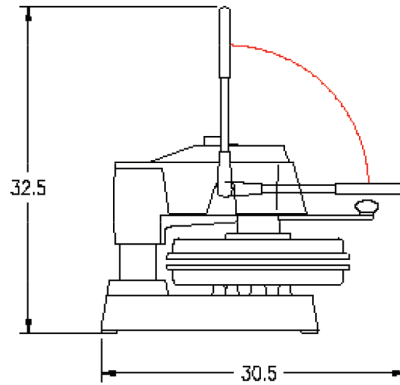


Endurance Pro X2M

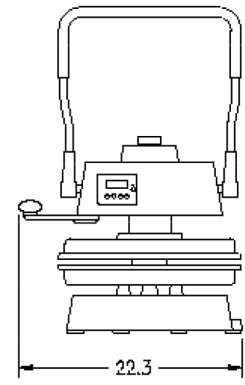
DP2010M



TOP VIEW



LEFT SIDE VIEW



FRONT VIEW

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	208/220
Power Cord Length	72"	Wattage	4600/5146
Power Plug	NEMA 6-30P	Amps	22.1/23.4



NEW!

The Next Generation of Dough Pressing

The Endurance Pro X2M dough press brings versatility to your pizzeria. The most popular dough press now features dual heated interchangeable molds, so that you can offer a variety of pizza sizes, all without skipping a beat.

Endurance Pro X2M

Dual Heat Semi-Automatic Dough Press
with Mold Inserts
DP2010M



More Sizes, More Customers

Swap out molds in seconds, simply lift molds to unlock and drop in your next size from 8" up to 17" diameter. (Molds sold separately.)



150-250 PIZZAS PER HOUR



DUAL HEATED PLATENS LIFETIME LIMITED WARRANTY



INTERCHANGEABLE MOLDS (8-16 IN. DIAMETER)



PRESSED IN SECONDS