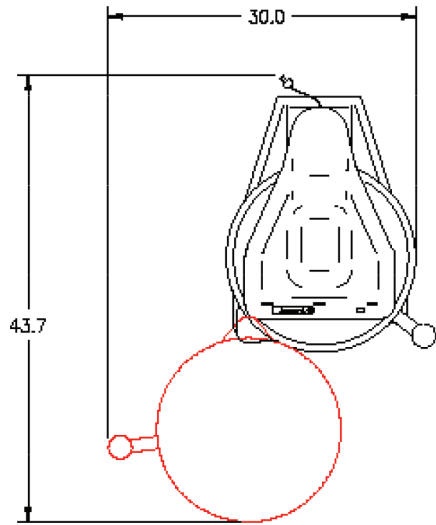
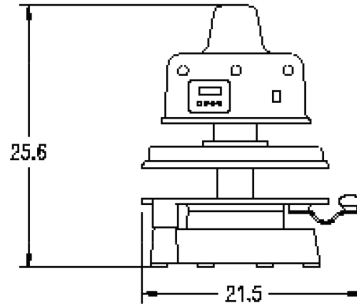


# Impact X1M

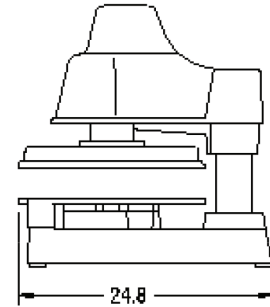
DP3300M



TOP VIEW



FRONT VIEW



RIGHT SIDE VIEW

## Equipment Details

Temperature Control	Yes	Pies Per Hour	100+
Maximum Heat	0 - 450F	Shipping Weight	184lbs/83kg
Programmable Timer	Yes	Machine Weight	145lbs/65kg
Thickness Control	No	Voltage	120/220/240
Power Cord Length	72"	Wattage	1500
Power Plug	NEMA 5-20P / NEMA 6-15P	Amps	12.5/6.8/6.3



# PROLUXE™

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## Easy Automation. Small Footprint.

The Impact X1M brings automation to dough pressing for more compact spaces. Thanks to the bottom mold insert you'll have a perfect crust every time. It uses a single upper heated platen to help your dough relax, press, and hold it's shape.



### Impact X1M

Electromechanical  
Automatic Dough Press  
with Mold Insert

DP3300M



## Consistent Pizza

This electro-mechanical dough press quickly presses a perfect product without the use of skilled labor or expensive air compressors.



150-250 PIZZAS PER HOUR



HEATED UPPER PLATEN



8"-16" MOLDS AVAILABLE



FULL AUTOMATIC