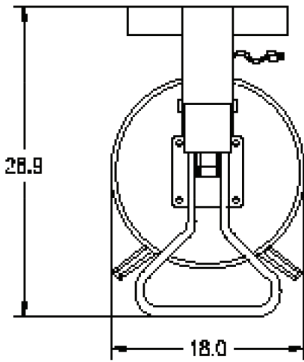
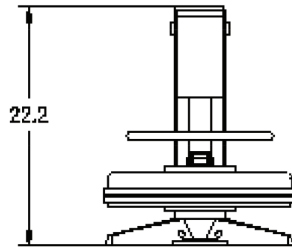


Flex X1

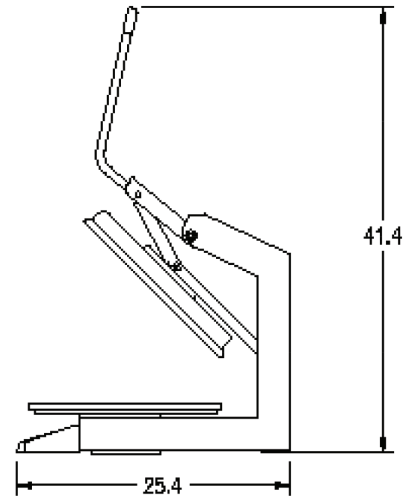
PP1818



TOP VIEW



FRONT VIEW



RIGHT SIDE VIEW

Equipment Details

| | | | |
|---------------------|-------------------------|-----------------|--------------|
| Temperature Control | Yes | Pies Per Hour | 100+ |
| Maximum Heat | 0 - 450F | Shipping Weight | 137lbs/62kg |
| Programmable Timer | Yes | Machine Weight | 103lbs/46kg |
| Thickness Control | No | Voltage | 120/220/240 |
| Power Cord Length | 72" | Wattage | 1500 |
| Plug | NEMA 5-20P / NEMA 6-15P | Amps | 12.5/6.8/6.3 |



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The Flex X1 lets you work in powerful yet simple ways. A clamshell-style dough press designed for ease of use, flexibility, compact spaces, and low-volume kitchens. It also includes handy features like self-leveling platens, automatic timer, and temperature controls. Put new potential in your kitchen, offer a range of pizza sizes, all without breaking the wallet.



Flex X1

Economy Manual Press
PP1818



Expand Your Menu

Flex X1 is where simplicity meets speed. This press can add product versatility to maximize your kitchen while taking up minimal counter space.



50-100 PIZZAS PER HOUR



HEATED UPPER PLATEN LIFETIME LIMITED WARRANTY



DIGITAL CONTROL WITH TIMER AND COUNTER



PRESSED IN SECONDS