PIZZAPRO™

Model No.

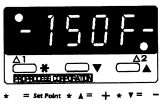
DP1100

Flatten Pizza dough like a professional... *without skilled labor!*

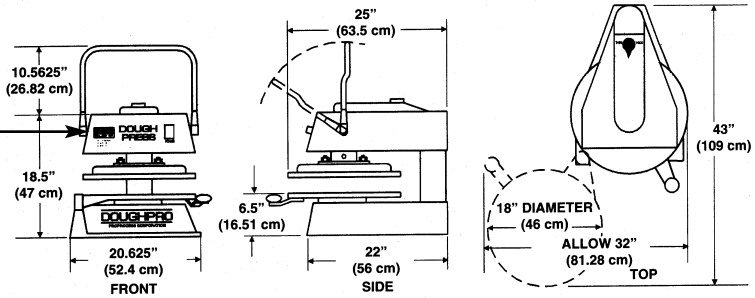
- Manually operated, no motor or compressors required.
- Produces crusts equal to hand tossed product.
- Safe to operate and clean.
- Compact size fits just about anywhere.
- Flattens all size pizzas up to and including 18" (46 cm) diameter.
- Thickness adjustment provided.
- Portions size of dough ball dictates size of crust.
- Heat potential for upper platen helps cold dough flow faster.
- Fast cleaning since no flour required.
- CE UL c UL NSF Listed.

ON/OFF Switch	Yes	**Electrical Data**
Automatic Timer	No	120v/60hz 1450w/12.5amps
Adjustable Thickness	Yes	240v/50-60hz 1450w/6.04amps
Temperature Control	Yes	**Shipping Weight's**
Maximum Heat	0-200°F	190 lbs. / 79 kgs.

Digitally Controlled



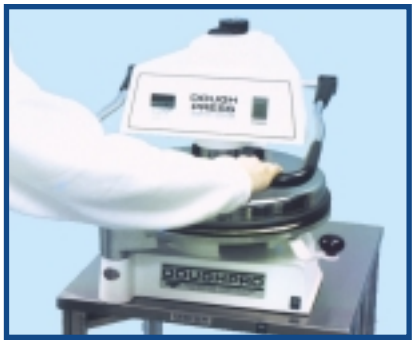
Microprocessor, Programmable with digital read-out. Factory pre-set 150°F (65.5).



Includes 72" cord and approved plug.

Operating the DP1100 is simple, requiring only minutes of instruction:

After allowing upper platen to reach desired temperature, swing out lower platen and place pre-portioned ball of dough in approximate center and swing closed. An approved lubricant/release agent such as olive oil or DOUGHPRO's Cookware Food Release Spray # DPPC1 applied to the top of the dough ball will greatly improve the pressing operation.



Pull down on handle and hold for about 5-7 seconds.

Lift up handle, open platen and place flattened crust on screen, disc or pan. Now you're ready for make-up and baking.

Specifications, Details and Prices are subject to change without prior notice. Please call for current pricing.

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