

Dutchess

Bakers' Machinery Company, Inc.

*A subsidiary of Superior-Lidgerwood-Mundy Corp.
A United States of America Manufacturer Since 1886*

Item No. _____

DUT/DM-18

MANUAL DOUGH PIZZA PRESS

(Clamshell design)

Manually Operated Dough Press

Features Include:

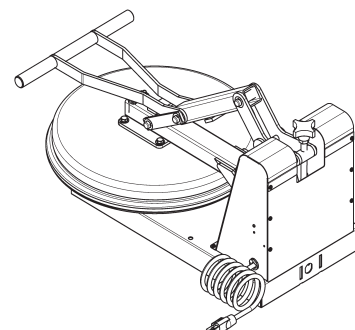
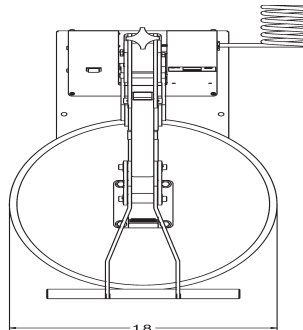
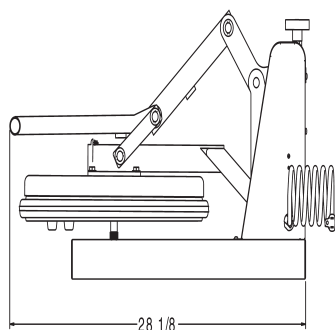
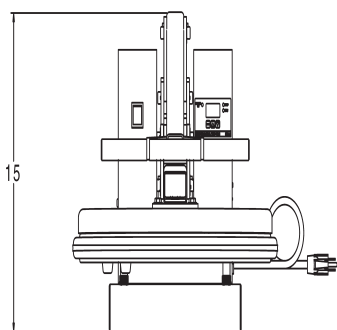
- o Round platens can press any size pizza dough up to 18" in diameter in seconds.
- o Top platen heats from off up to 200°F
- o Heated platen flattens dough faster or can be used without heat for cold pressing.
- o Digital temperature control timer displays reading and begins automatically when the handle is lowered and resets when raised.
- o Full range thickness adjustment up to 7/8".
- o Heat indicating light turns off when when set temperature is reached.
- o Optional non-stick coated upper & lower platens.
- o Illuminated On/Off Switch.
- o 18" wide x 15" high x 28-1/8" deep.
- o ETL & ETL sanitation listed to NSF criteria.
- o Appliance white finish.
- o No need for messy flour or skilled labor. Quick economical, efficient and durable.



Dimensions: 18" (45.7 cm) x 15" (38.1 cm) x 28-1/8" (71.5 cm)

Weight: Press only: 92 lbs., (41.73 kg)

Electrical: 220 Volts / 60 Hz / 1-Phase, 3100 Watts, 4.9 Amps, 15-6P NEMA Plug on 220v
120 Volts / 60 Hz / 1-Phase, 1200 Watts, 9.8 Amps, Standard Grounded NEMA Plug



ASSOCIATE MEMBER
MAFSI
Manufacturers' Agents for
the Food Service Industry

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ISO 9000:2001 COMPLIANT

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