





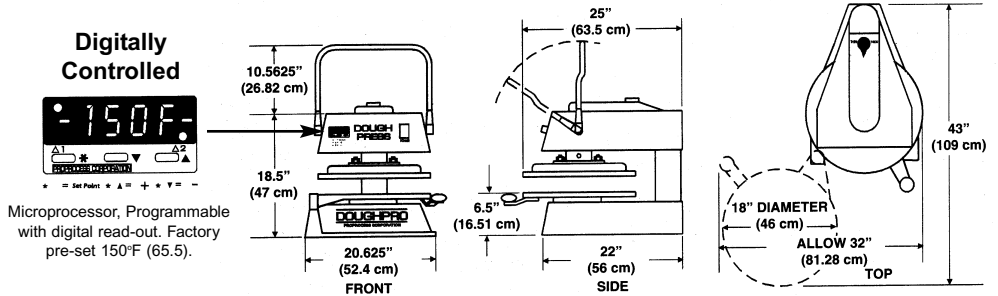
Creating a RAISED EDGE pizza crust is simple with the DP1100M !

- Manually operated, no motor or compressors required.
- Press a raised edge using special mold inserts.
- Safe to operate and clean.
- Compact size fits just about anywhere.
- Flattens all size pizzas up to and including 18" (46 cm) diameter using various LPMI inserts.
- Thickness adjustment provided.
- Portions size of dough ball and LPMI mold insert dictates size of crust with raised edge.
- Heat potential for upper platen helps cold dough flow faster.
- Fast cleaning since no flour required.
-     Listed.



Please see various LPMI molds in Accessories. (Lower Platen Mold Insert)

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



Includes 72" cord and approved plug.

Operating the DP1100M 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.

- Factory shipped with an 18" LPMI mold insert.



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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