

NEW!

The Next Generation of Dough Pressing

The Endurance Pro X2M dough press brings versatility to your pizzeria. The most popular dough press now features dual heated interchangeable molds, so that you can offer a variety of pizza sizes, all without skipping a beat.



Endurance Pro X2M

Dual Heat Semi-Automatic Dough Press
with Mold Inserts
DP2010M



More Sizes, More Customers

Swap out molds in seconds, simply lift molds to unlock and drop in your next size from 8" up to 17" diameter. (Molds sold separately.)



150-250 PIZZAS PER HOUR



DUAL HEATED PLATENS LIFETIME LIMITED WARRANTY



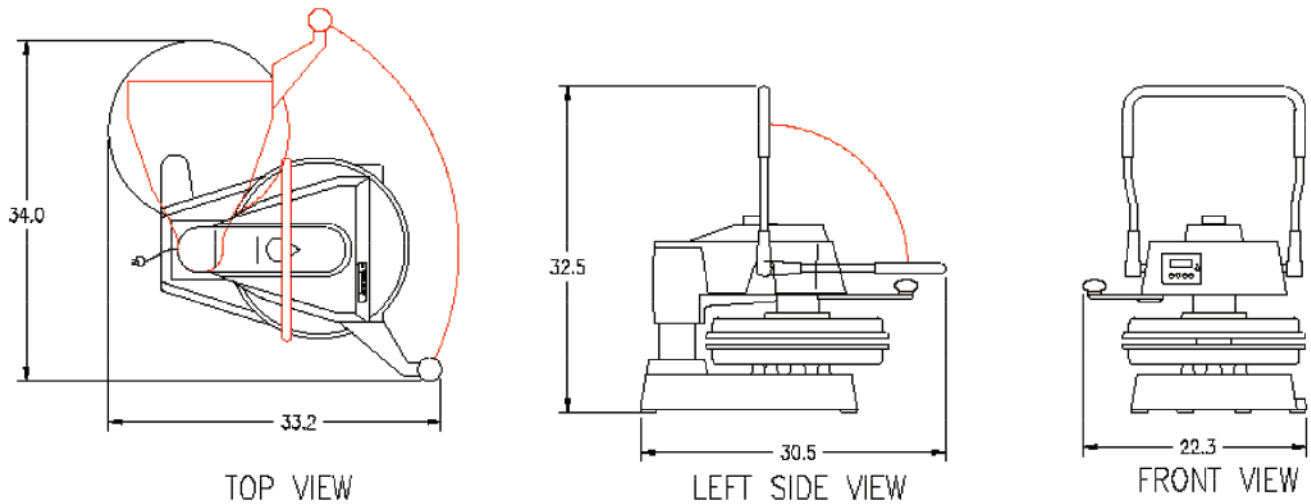
INTERCHANGEABLE MOLDS (8-16 IN. DIAMETER)



PRESSED IN SECONDS

Endurance Pro X2M

DP2010M



Equipment Details

| | | | |
|---------------------|------------|-----------------|-------------|
| Temperature Control | Yes | Pies Per Hour | 200+ |
| Maximum Heat | 450F/232C | Shipping Weight | 175lbs/79kg |
| Programmable Timer | Yes | Machine Weight | 140lbs/63kg |
| Thickness Control | No | Voltage | 208/220 |
| Power Cord Length | 72" | Wattage | 4600/5146 |
| Power Plug | NEMA 6-30P | Amps | 22.1/23.4 |

