

DOUGHPRO™

Take Your Dough Production To The Next Level

DPR2000 Single Pass Dough Sheeter



Every professional pizza kitchen must have the ProLuxe DPR2000 Single Pass Dough Sheeter. This fully-mechanical, high-production piece flattens product in only one pass. The heavy duty stainless steel construction gives you confidence that your product will be perfect every time, and the maintenance free drive system improves your operation efficiency. The compact size fits just about anywhere. Great for operators who prefer sheeting dough versus pressing, the DPR2000 rolls all size dough up to and including 20" diameter.

Features

- High production.
- 1-pass operation.
- Thickness control. 1/16" thin to 5/8" thick.
- Easy to clean

In addition to the quality execution and unique customization capabilities, our expert technical support team supports the ProLuxe DPR2000. We are available 24 hours a day/7 days a week to answer any questions and provide you with great, no-debate service support.

PROLUXE ™

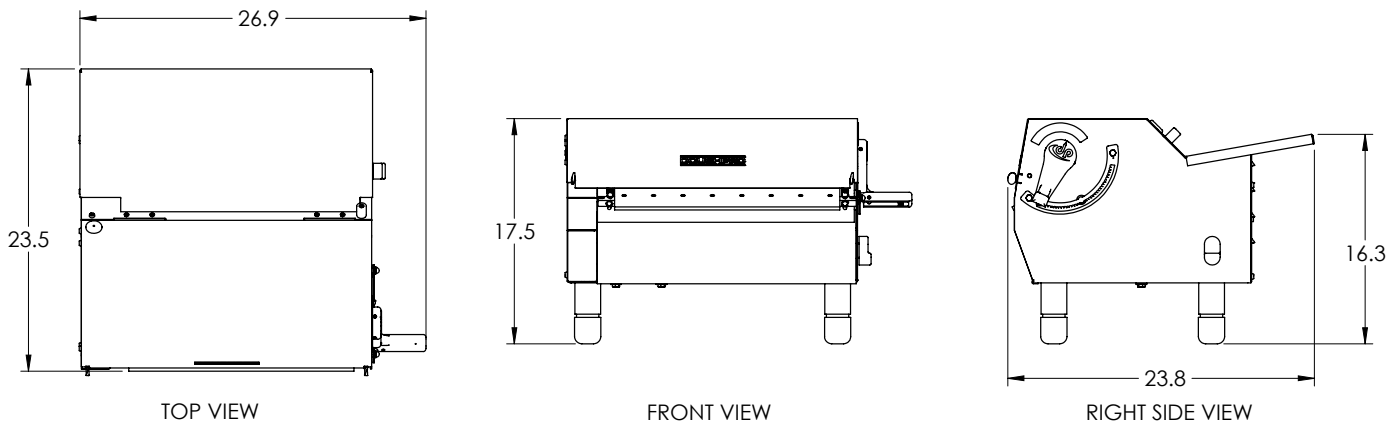
formerly DoughPro. New Name. Same Quality. Superior Service.

proluxe.com

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ON/OFF Switch	Yes	Electrical Data DPR2000A - 115v/60hz 8.80 amps - NEMA 5-15P DPR2000B - 208v - 230v/60hz 4.40 amps - NEMA 6-15P DPR2000CEB - (Europe) 230v/50hz 4.40 amps - CEE 7/7 plug
Rollers	Synthetic or Stainless Steel	
Bearings	Sealed	
Thickness Adjustment	Yes	Shipping Weight 176lbs/79kg Machine Weight 142lbs/64kg
Finish	Stainless	
Motor	3/4 Hp	

Power cord length 72"

Listed:



PROLUXE™

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