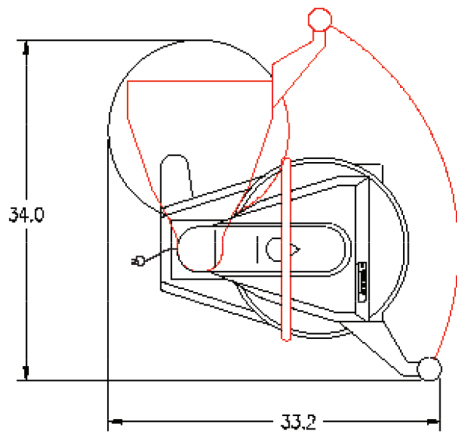
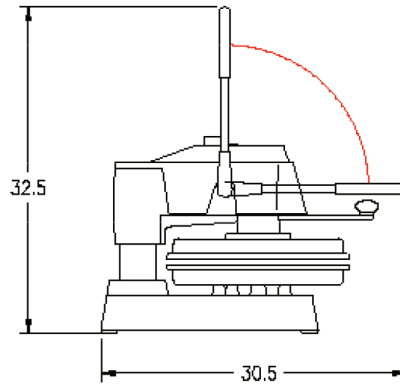


Endurance Pro X2

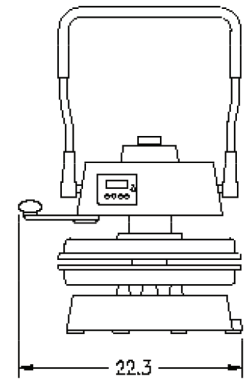
DP2010



TOP VIEW



LEFT SIDE VIEW



FRONT VIEW

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	Yes	Voltage	208/220
Power Cord Length	72"	Wattage	4600/5146
Power Plug	NEMA 6-30P	Amps	22.1/23.4



Pressed to Perfection

The Endurance Pro X2 brings consistency and reliability to your kitchen. The semi-automatic operation locks in place and automatically releases for a consistent press. Choose from 8-inch up to 16-inch embedded molds so pressing a perfect crust every time is simple. Dual heated platens decrease your overall cook time without affecting the dough rise.



Endurance Pro X2

Dual Heat Semi-Automatic Dough Press
DP2010



Master The Art of Dough Forming

The embedded mold allows a single operator to consistently produce picture perfect pizzas under 10 seconds. Our most popular dough press will speed up your kitchen prep time.



150-250 PIZZAS PER HOUR



DUAL HEATED PLATENS



EMBEDDED LOWER MOLD



PRESSED IN SECONDS