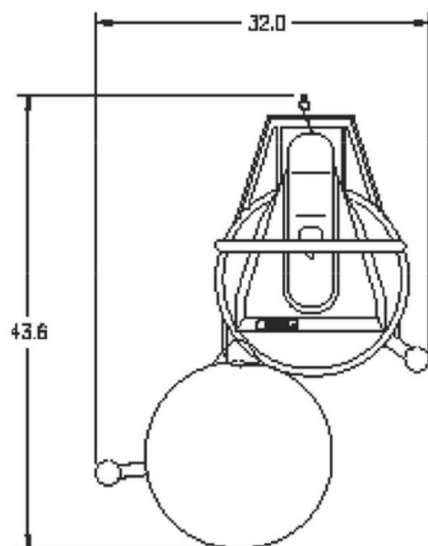
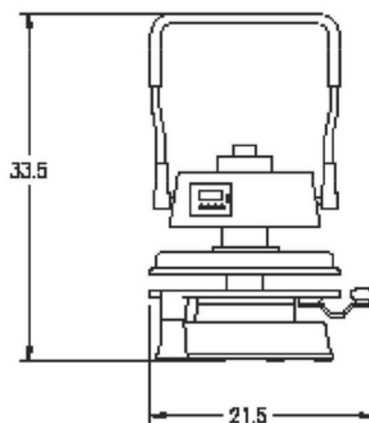


Endurance X1

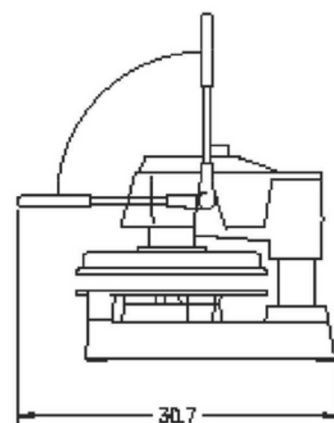
DP1100



TOP VIEW



FRONT VIEW



RIGHT SIDE 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	120/220/240
Power Cord Length	72"	Wattage	1500
Plug	NEMA 5-20P/6-15P CEE7/7	Amps	12.5/6.3/6.8



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Endurance X1

Manual Dough Press
DP1100



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Designed with a flat platen for freedom to press a range of sizes on one single press.



150-250 PIZZAS PER HOUR



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