PRO X PRESS

A Mercator Product

MODEL NUMBER: PX18E-UB
Economy Dual Heat Manual Clamshell Dough Press



The PX18E-UB Economy Dual Heat Manual Tortilla & Pizza Press is perfect for low to medium production volumes (70-100/hr) of Tortillas and Pizzas.
With the large 18” dual heated platens you can press, flatten or par bake Tortillas in seconds. Pizza dough can be cold pressed, warm pressed or par baked with efficiency.

- Large 18“ Round Platens
- Heat one or both platens from off to 440ºF or use it without heat for cold pressing
- Variable thickness adjustment
- Digital time and temperature readout
- Large opening clamshell design
- Aluminum upper and lower platens
- Sleek, modern, durable, easy-to-clean design
- Clamshell style to optimize counter space
- No flour needed

Sales:
DRR Consulting, LLC
620-308-0326
proxpress@drrcompany.com
www.drrcompany.com

Technical Service:
Mercator Food Equipment
855-266-4816
techservice@asburyworldwide.com
www.mercatorfs.com

ProXpress is a Product of Mercator Food Equipment

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Machine Specs

- 18.5” W x 30” D x 18.5” H
- Weight: 113 lbs
- 3300 Watts (1650+1650)
- 240V60HZ

Packaging Specs

- 22” W x 34.25” L x 25” H
- Weight 161 lbs

ProXpress Dough Press line is a product line of:

MERCATOR NAVIGATING SUCCESS

Mercator Food Equipment Company
2941 Paddock Lane
Weston, FL 33331

DRR CONSULTING, LLC
FOODSERVICE EQUIPMENT REPRESENTATIVES

For Sales Contact
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