PRO X PRESS

A Mercator Product

MODEL NUMBER: PX18M
Manual Dough Press





The PX18M Manual Dough Press is perfect for medium to high production kitchens, designed for speed, consistency, and safe use. The PX18M is an affordable solution to improve your production time, as well as your finished product. This unit provides an upper heated platen with precise temperature and time control, which aids in dough flow and reduces “shrink-back”. The PX18M is capable of pressing dough balls to a finished size, eliminating the need for skilled, labor-intensive hand stretching. The heated upper platen allows you to press colder dough straight from your refrigeration unit.

- All metal housing with powder-coated white finish
- Digital controller with precise time and temperature
- Variable thickness adjustment
- Upper platen heated (up to 200˚F)
- Bottom swing-out design for space saving and easy loading and unloading
- Flattens dough balls into pizzas up to 18” in diameter
- Aluminum upper and lower platens
- Sleek, modern, durable, easy-to-clean design
- 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

- 18.75” W x 30.25” D x 22.25” H
- 35” H (with raised handle)
- Weight: 218 lbs
- 1200 Watts
- 110V60HZ

Packaging Specs

- 23.5” W x 32” L x 28” H
- Weight 282 lbs

ProXpress Dough Press line is a product line of:

MERCATOR NAVIGATING SUCCESS

Mercator Food Equipment Company
2941 Paddock Lane
Weston, FL 33331

CONSULTING, LLC
FOODSERVICE EQUIPMENT REPRESENTATIVES

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