PRO X PRESS

A Mercator Product

MODEL NUMBER: PX18SE
Economy Dual Heat Manual SwingAway Dough Press





The PX18SE 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. The top platen easily swings out to allow quick loading and unloading product.

- Large 18“ Round Platens
- Heat one or both platens from off to 440ºF or use it without heat for cold pressing
- Variable thickness adjustment
- Analog temperature control
- Swing away design for easy loading & unloading
- 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

- 20” W x 27” D x 19” H
- Weight: 115 lbs
- 3300 Watts (1650+1650)
- 240V60HZ

Packaging Specs

- 24” W x 32” L x 25” H
- Weight 200 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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For Technical Service Contact
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