
PRO X PRESS
A Mercator Product
EFFECTIVE. AFFORDABLE. EFFICIENT.
Introducing the New Line of ProXpress Dough Presses!!
ProXpress is the most cost effective way to improve your production, as well as your product!!



MODEL NUMBER: PX18E-U
Economy Manual Clamshell Dough Press

- 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)
- Large opening clamshell design
- Flattens dough balls into pizzas up to 18” in diameter
- Aluminum upper and lower platens
- Sleek, modern, durable, easy-to-clean design
- Clamshell style to optimize counter space
- No flour needed



Machine Specs

- 18.5” W x 30” D x 18.5” H
- Weight: 108 lbs
- 1200 Watts
- 120V60HZ

Packaging Specs

- 22” W x 33.25” L x 25” H
- Weight 156 lbs

The PX18E-U is perfect for low to medium production volume kitchens (70-100/hr). This dough press is an easy, affordable way to improve production efficiency, as well as your finished product. It has an upper heated platen, which aids in dough flow and reduces “shrink-back”. The PX18E-U is capable of pressing dough balls to a finished size, eliminating the need for skilled, labor-intensive hand stretching or tossing. The heated upper platen allows dough to be pressed cold, straight from the refrigeration unit.



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

- All metal housing with powder-coated white finish
- Digital controller with precise time and temperature
- Variable thickness adjustment
- Heat one or both platens from off to 440°F
- Large opening clamshell design
- Flattens dough balls into pizzas up to 18” in diameter
- Aluminum upper and lower platens
- Sleek, modern, durable, easy-to-clean design
- Clamshell style to optimize counter space
- Can be used without heat for cold pressing
- No flour needed

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





The PX18E-UB is perfect for low to medium production volume kitchens (70-100/hr). This dough press can be used to press pizzas and tortillas. With large 18” round 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.

MODEL NUMBER: PX18SE
Economy Dual Heat Manual Swingaway Dough Press

- All metal housing with powder-coated white finish
- Analog temperature control
- Variable thickness adjustment
- Heat one or both platens from off to 440°F
- Swing away design for easy loading & unloading
- Flattens dough balls into pizzas up to 18” in diameter
- Aluminum upper and lower platens
- Sleek, modern, durable, easy-to-clean design
- Can be used without heat for cold pressing
- No flour needed





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

The PX18SE is perfect for low to medium production volume kitchens (70-100/hr). This dough press can be used to press both pizzas and tortillas. 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.



MODEL NUMBER: PX18M
Manual Dough Press

- 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

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





The PX18M 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 efficiency, 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 or tossing. The heated upper platen allows dough to be pressed cold, straight from the refrigeration unit.

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ProXpress is the most cost effective way to improve your production, as well as your product!!

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