PIZZAPRO™

Model No.

DP1100M

Creating a RAISED EDGE pizza crust is simple with the DP1100M !

Manually operated, no motor or compressors required.

Press a raised edge using special mold inserts. Safe to operate and clean.

Compact size fits just about anywhere.

Flattens all size pizzas up to and including 18" (46 cm) diameter using various LPMI inserts.

Thickness adjustment provided.

Portions size of dough ball and LPMI mold insert dictates size of crust with raised edge.

Heat potential for upper platen helps cold dough flow faster.

Fast cleaning since no flour required.

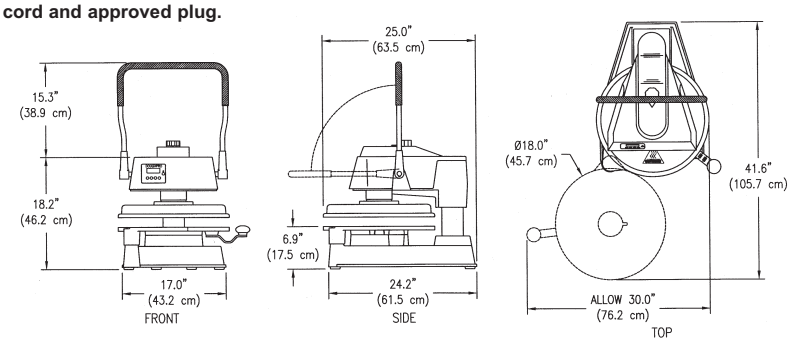
DP1100M Shown with LPMI Insert.

Please see various LPMI molds in Accessories.
(Lower Platen Mold Insert)

Intertek 4001284 Intertek 4001284 Listed.

Includes 72" cord and approved plug.

ON/OFF Switch	Yes	**Electrical Data**	
Automatic Timer	No	120v/60hz 1425w/11.9amps	
Adjustable Thickness	Yes	240v/50-60hz 1425w/5.93amps	
Temperature Control	Yes	**Shipping Weight's**	
Maximum Heat	0-450°F	190 lbs. / 79 kgs.	



Operating the DP1100M is simple, requiring only minutes of instruction:

After allowing upper platen to reach desired temperature, swing out lower platen and place pre-portioned ball of dough in approximate center and swing closed. An approved lubricant/release agent such as olive oil or DOUGHPRO's Cookware Food Release Spray # DPPC1 applied to the top of the dough ball will greatly improve the pressing operation.

Once your desired time is set pull down on handle and hold applying pressure. The digital control will count down, a beeping sound will be heard when it reaches 0.

Lift up handle, open platen and place flattened crust on screen, disc or pan. Now you're ready for make-up and baking.

Factory shipped with an 18" LPMI mold insert.

Specifications, Details and Prices are subject to change without prior notice. Please call for current pricing.

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