USED DOUGHXPRESS DXE-W DOUGH PRESS



Brand:
Product Code: DOUGHXPRESS DXE-W
Availability: Out Of Stock
Weight: 0.00kg
Dimensions: 0.00cm x 0.00cm x 0.00cm

Price: $3,499.00

Short Description
USED DOUGHXPRESS DXE-W DOUGH PRESS

Description
DoughXpress DXE-W DETAILS:

RETAILS NEW FOR $6,523! HEAVY DISCOUNT!

Able to flatten 150-800 dough balls in an hour, this DoughXpress DXE-W (11240) commercial dough press features an electromechanical operation. For streamlined production, this unit uses an LCD touchscreen controller that enables staff to adjust the thickness of the dough. After pressing one of the two start buttons, users can discern this unit's power status at a glance because of its on/off indicator light. For safety, it's built with an emergency-stop button.

Because the DoughXpress DXE-W (11240) commercial pizza dough

press's upper platen is heated, it can press refrigerated dough, reduce shrinkage, and prevent sticking for enhanced flow of dough. It can also be modified to temperatures as high as 200 degrees Fahrenheit. Its 18-inch-diameter lower platen can be interchanged with molds of other diameters to produce different-sized pies. Both platens are made of uncoated aluminum for efficient conductivity and long-lasting corrosion resistance.

To fit on compact countertops, this stainless steel press measures 211?2 inches wide by 25 inches deep by 261?2 inches high and features a swing-out bottom that eases dough retrieval. Its powder-coated white surface adds an upscale flair that matches common themes and can be wiped clean with a moist towel between uses.

Product Details

- Automatic electromechanical operation
- High-production output
- Heavy-duty rust- and corrosion-resistant stainless steel construction
- White powder-coated finish
- Uncoated aluminum upper and lower platens
- Heated upper platen
- 18-in.-diameter lower platen
- Infinite range thickness adjustment
- Adjustable LCD touchscreen controls
- Maximum temperature: 200 degrees F
- 2 start buttons
- Lighted on/off indicator denotes power status
- Emergency-stop button
- Swing-out base design eases dough insertion and retrieval

Dimensions & Utilities

- 211?2 in. W x 25 in. D x 261?2 in. H
- 11 A, 1320 W
- 120 V/60 Hz/1 ph, includes NEMA 5-15P plug

SPEC
SHEET:
https://assets.katomcdn.com/raw/upload/v1656675007/products/257/257-DXEWH/257-DXEWH.pdf

Visit us at www.texasrestaurantequipment.com or our large warehouse in Houston, TX!

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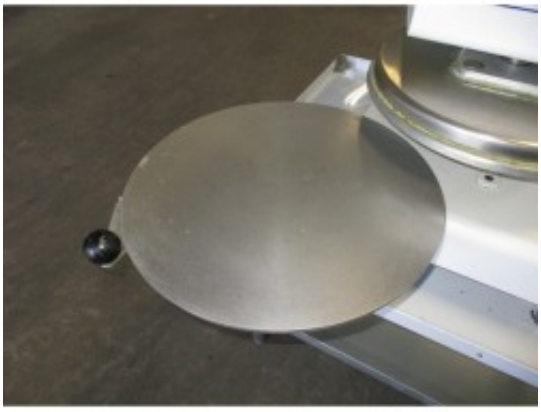
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