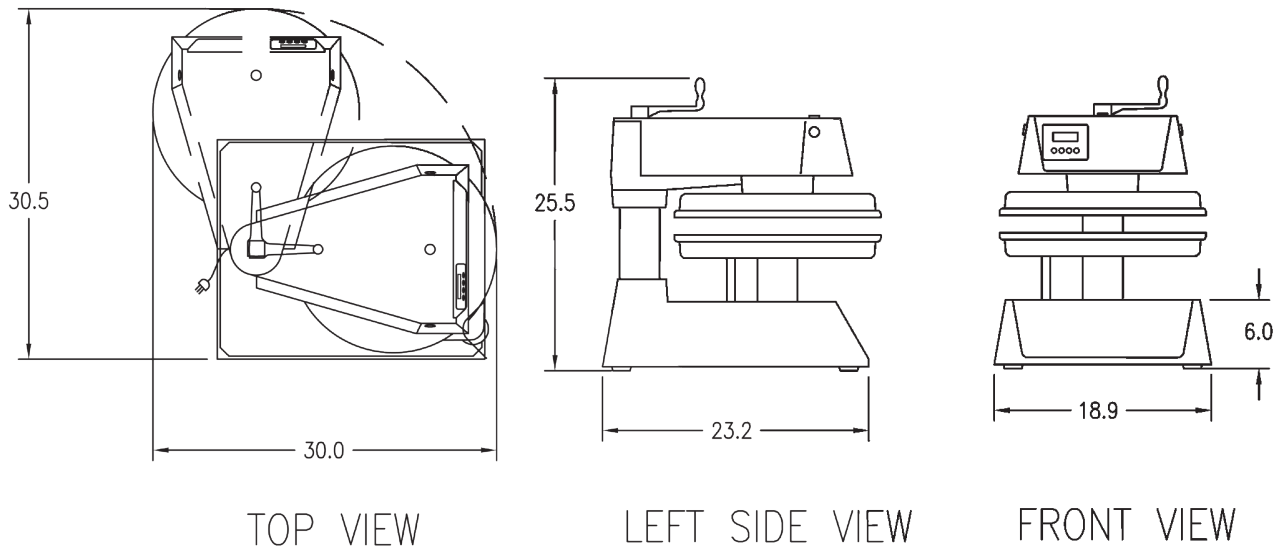


# Apex Pro X2

DP2350



## Equipment Details

Temperature Control	Yes	Pies Per Hour	300+
Maximum Heat	450F/232C	Shipping Weight	225lbs/102kg
Programmable Timer	Yes	Machine Weight	202lbs/91kg
Thickness Control	Yes	Voltage	208/220
ON/OFF Switch	Yes	Wattage	4600/5146
Power Cord Length	72"	Amps	22.1/20.9



# PROLUXE™

**CORPORATE HEADQUARTERS**  
20281 HARVILL AVE. PERRIS, CA 92570

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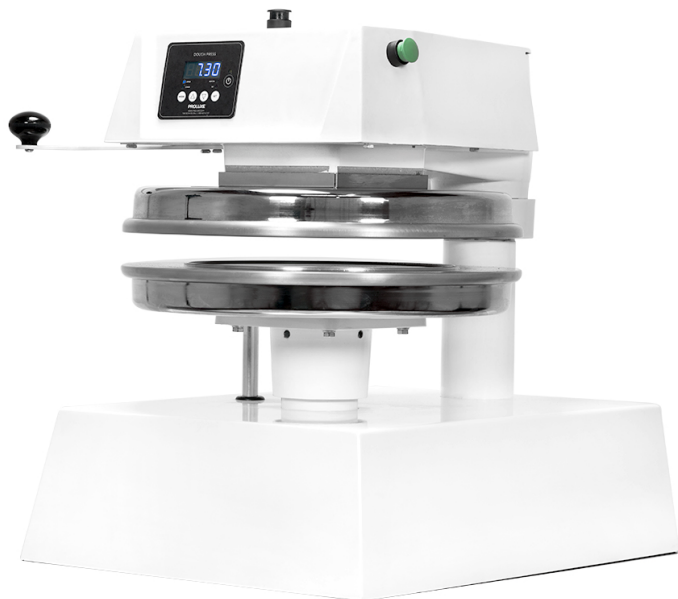
## Automatic and Consistent Dough Forming

We designed this automatic, dual heated machine to press the perfect crust in the most demanding chain driven environments. The dual heat feature allows for par baked dough, decreasing cook time, increasing hold time while producing a crispier crust.



### Apex Pro X2

Hydraulic Automatic Dough Press  
DP2350



## Consistent Pizza

We designed this dual heated machine to press perfect pizzas up to 18" in the high paced chain driven environment.



250-300 PIZZAS PER HOUR



DUAL HEATED PLATENS LIFETIME LIMITED WARRANTY



NO COMPRESSOR REQUIRED



HIGH PRODUCTION