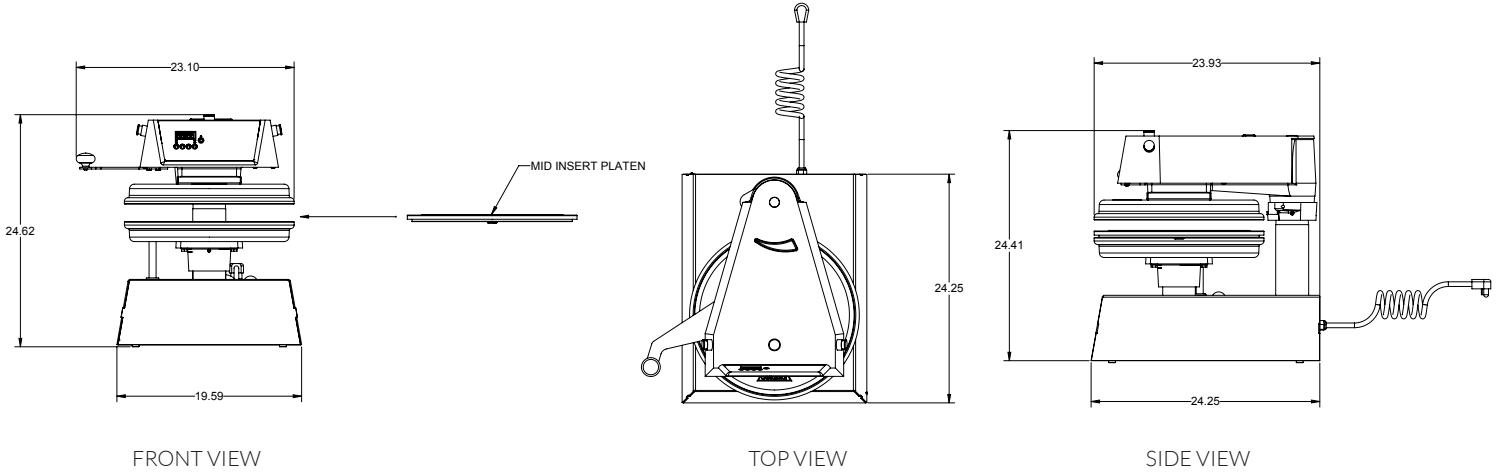


Apex Pro X2M

DP2350M



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	No	Voltage	208/220
ON/OFF Switch	Yes	Wattage	4600/5146
Power Cord Length	72"	Amps	22.1/20.9



NEMA 6-30P

PROLUXE™

CORPORATE HEADQUARTERS
20281 HARVILL AVE. PERRIS, CA 92570

HELPING COMMERCIAL KITCHENS
PRODUCE GREAT FOOD FASTER

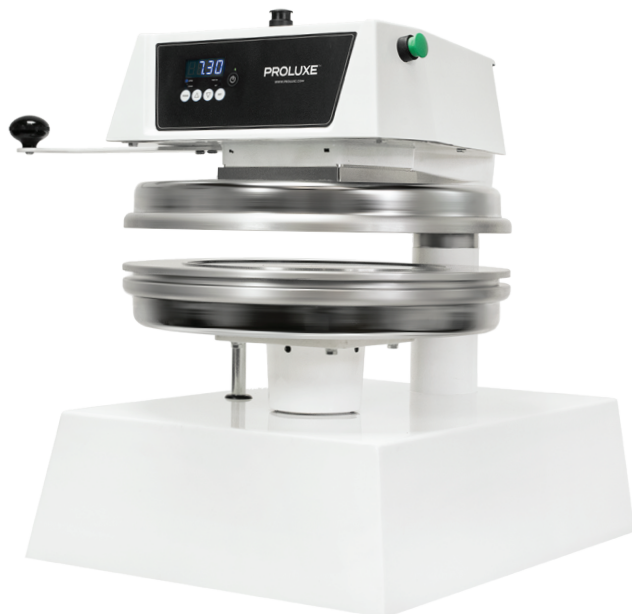
ADVICE AND SUPPORT
1-800-624-6717

The Most Productive Press. Ever.

It's all new, and all powerful. Completely redesigned and packed with our most advanced hydraulic system, and interchangeable molds. It will make you rethink what a press is capable of.



Apex Pro X2M
Hydraulic Dough Press
DP2350M



More Versatility

Change out molds in seconds to give you more flexibility and offer more options on your menu. Press pizzas from 8 inch up to 17 inches. (Molds sold separately.)



300+ PIZZAS PER HOUR



DUAL HEATED PLATENS LIFETIME LIMITED WARRANTY



NO COMPRESSOR REQUIRED



INTERCHANGEABLE MOLDS (8"-17"DIAMETER)