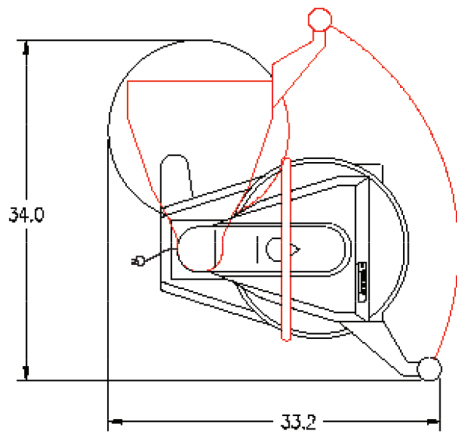
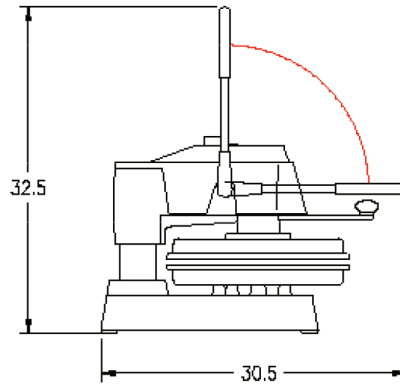


Endurance Pro X2

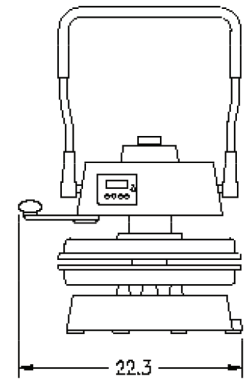
DP2010



TOP VIEW



LEFT SIDE VIEW



FRONT VIEW

Equipment Details

Temperature Control	Yes	Pies Per Hour	200+
Maximum Heat	450F/232C	Shipping Weight	175lbs/79kg
Programmable Timer	Yes	Machine Weight	140lbs/63kg
Thickness Control	Yes	Voltage	208/220
ON/OFF Switch	Yes	Wattage	4600/5146
Power Cord Length	72"	Amps	22.1/23.4



Consistent Dough Pressed In Seconds

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



Endurance Pro X2

Dual Heat Semi-Automatic Dough Press
DP2010



Master The Art of Dough Forming

The dual heat feature allows for par baked dough, decreasing cook time, increasing hold time while producing a crispier crust.



150-250 PIZZAS PER HOUR



DUAL HEATED PLATENS LIFETIME LIMITED WARRANTY



CUSTOM UPPER AND LOWER MOLD



PRESSED IN SECONDS