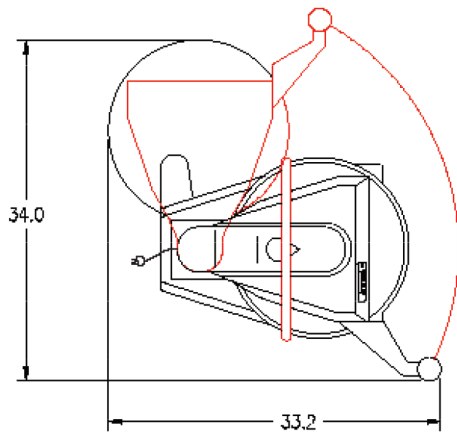
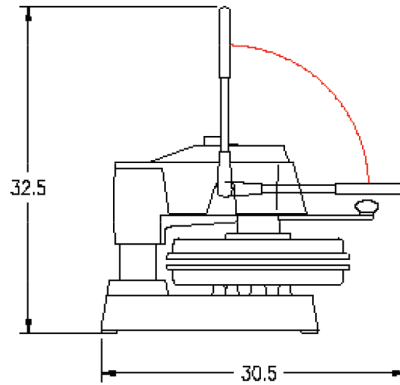


# Endurance Pro X2M

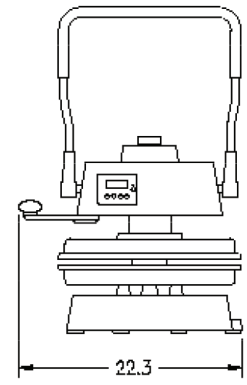
DP2010M



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



# PROLUXE™

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

HELPING COMMERCIAL KITCHENS  
PRODUCE GREAT FOOD FASTER

**ADVICE AND SUPPORT**  
1-800-624-6717

NEW!

## The Next Generation of Dough Pressing

Simplify your operation by pressing multiple size pizzas with interchangeable molds on our most popular dual heated dough press. Easily press from 8 inch to 16 inch pies in under 10 seconds with all the benefits of dual heated platens.

### Endurance Pro X2M

Dual Heat Semi-Automatic Dough Press  
with Mold Inserts  
DP2010M



## The Most Productive Press Ever

The dual heat platens par bake the dough to decrease cook times and increase hold time. Change out your molds in seconds to offer more sizes.



150-250 PIZZAS PER HOUR



DUAL HEATED PLATENS LIFETIME LIMITED WARRANTY



INTERCHANGEABLE MOLDS ( 8-16 IN. DIAMETER)



PRESSED IN SECONDS