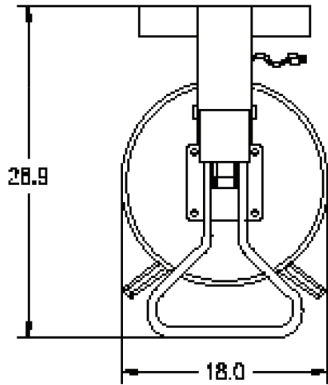
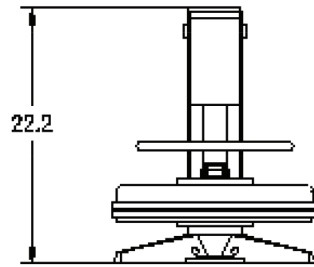


# Flex X2

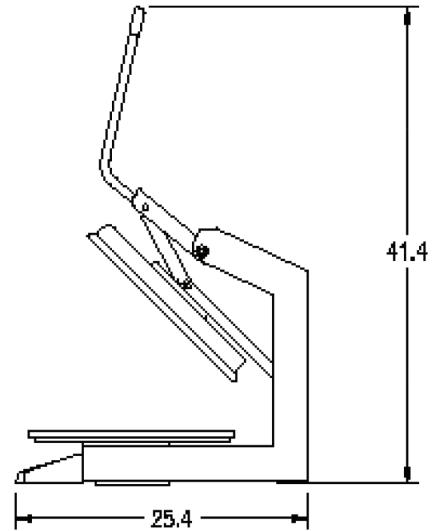
PP2018



TOP VIEW



FRONT VIEW



RIGHT SIDE VIEW

## Equipment Details

Temperature Control	Yes	Pies Per Hour	100+
Maximum Heat	0 - 450F	Shipping Weight	137lbs/62kg
Programmable Timer	Yes	Machine Weight	103lbs/46kg
Thickness Control	No	Voltage	208/220/240
ON/OFF Switch	Yes	Wattage	4600/3000/3000
Power Cord Length	72"	Amps	22.1/20.9/12.5



# PROLUXE™

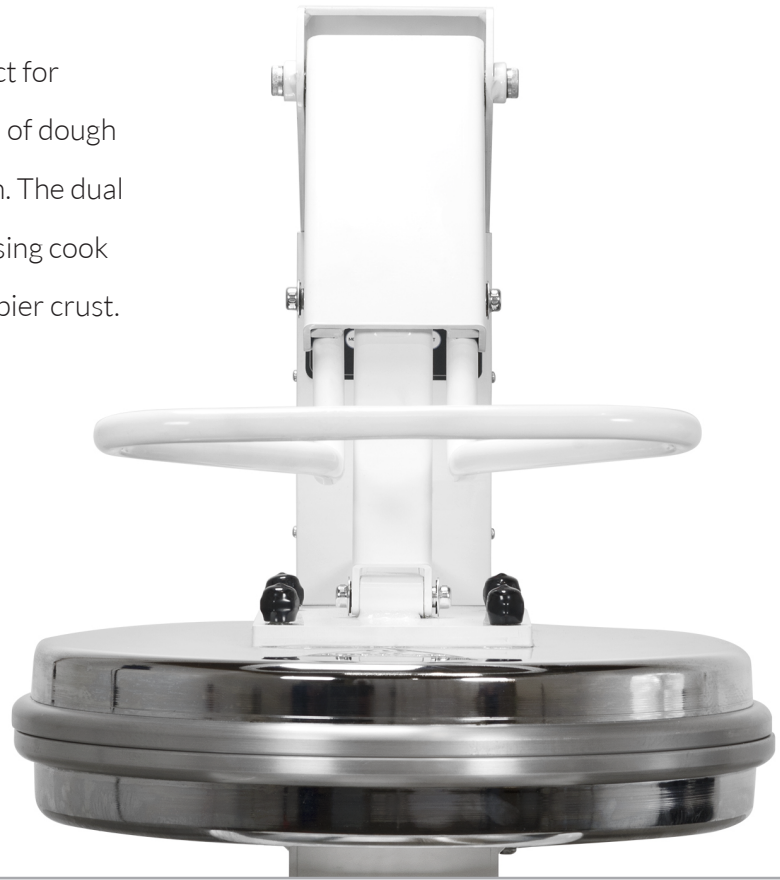
**CORPORATE HEADQUARTERS**  
20281 HARVILL AVE. PERRIS, CA 92570

HELPING COMMERCIAL KITCHENS  
PRODUCE GREAT FOOD FASTER

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

# Practical and Efficient Dough Forming

This economy, dual heating dough press is perfect for low-volume kitchens where pizza, or other types of dough forming products might be secondary menu item. The dual heat feature allows for par baked dough, decreasing cook time, increasing hold time while producing a crispier crust.



## Flex X2

Dual Heat Economy Dough Press  
PP2018



## Expand Your Menu

Easily add pizza to your menu without the overhead of expensive skilled labor.



100-200 PIZZAS PER HOUR



DUAL HEATED PLATENS



PAR BAKE FOR LONGER HOLD TIMES



DIGITAL CONTROL WITH TIMER AND COUNTER