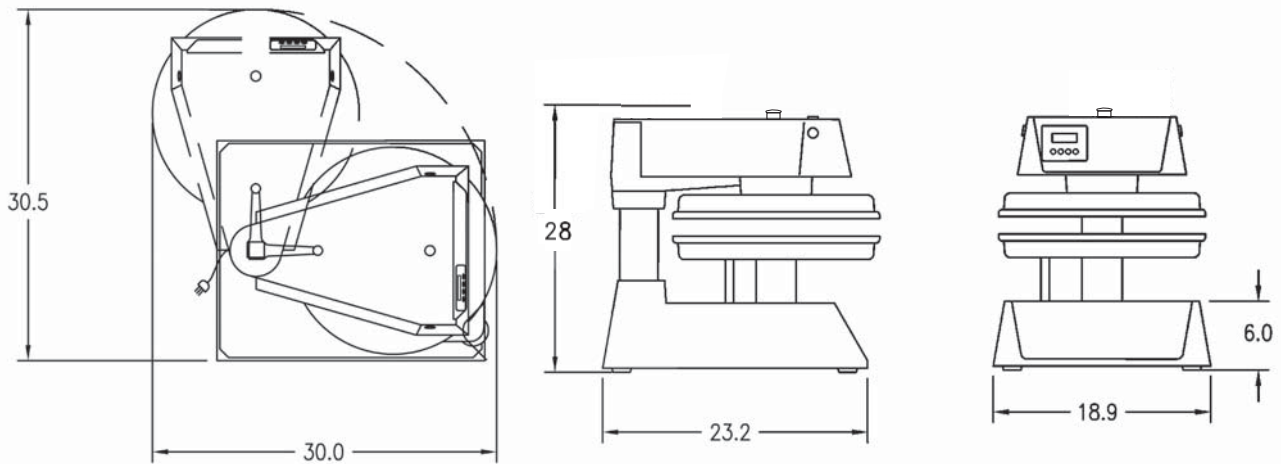


Apex Pro X2M

DP2350M



TOP VIEW

LEFT SIDE VIEW

FRONT VIEW

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



NEMA 6-30P

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Hydraulic Dough Press
DP2350M



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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.



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NO COMPRESSOR REQUIRED



INTERCHANGEABLE MOLDS (8"-17"DIAMETER)