

DOUGHPRO™



Take Your Pizza Production To The Next Level

DPR3000 Two Pass Dough Sheeter



Every professional pizza kitchen must have the ProLuxe DPR3000 Dual Pass Dough Sheeter. This fully-mechanical, high-production piece flattens product in only two passes. The heavy duty stainless steel construction gives you confidence that your product will be perfect every time, and the maintenance free drive system improves your operation efficiency. The compact size fits just about anywhere. Great for operators who prefer sheeting dough versus pressing, the DPR3000 rolls all size pizzas up to and including 18" diameter.

Features

- High production.
- 2-pass operation.
- Thickness control.
- Easy to clean

In addition to the quality execution and unique customization capabilities, our expert technical support team supports the ProLuxe DPR3000. We are available 24 hours a day/7 days a week to answer any questions and provide you with great, no-debate service support.

PROLUXE ™

formerly DoughPro. New Name. Same Quality. Superior Service.

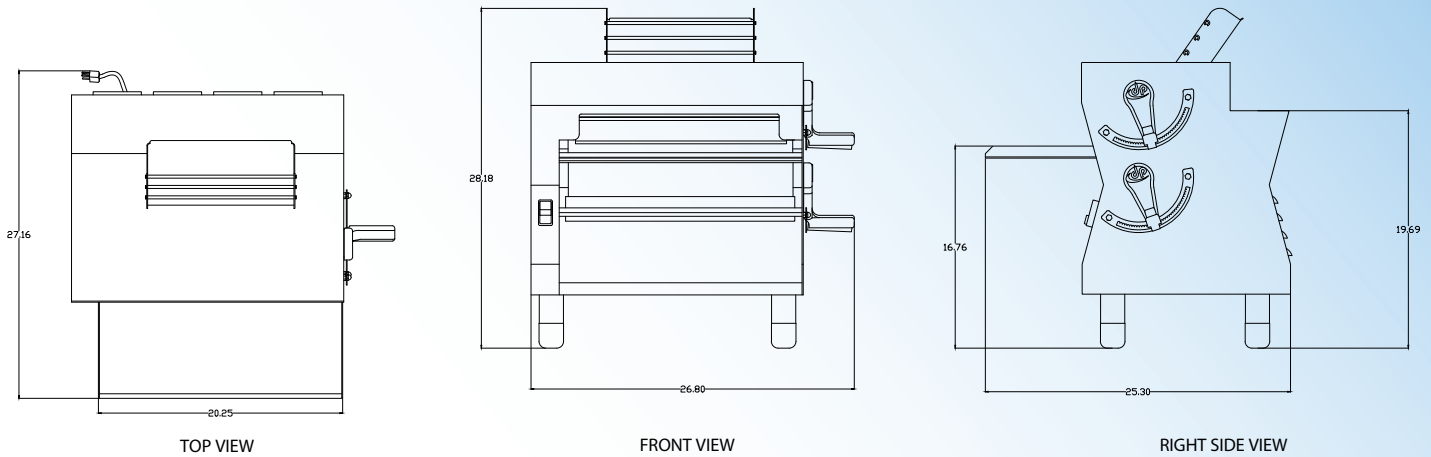
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ON/OFF Switch	Yes	Electrical Data DPR3000A - 120v/60hz 8.80 amps - NEMA 5-15P DPR3000B - 240v/60hz 4.40 amps - NEMA 6-15P
Rollers	Synthetic or Stainless Steel	
Bearings	Sealed	
Thickness Adjustment	Yes	Shipping Weight 219lbs/99kg Machine Weight 180lbs/81kg
Finish	Stainless	
Motor	3/4 Hp	

Power cord length 72"

Listed:



PROLUXE 

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