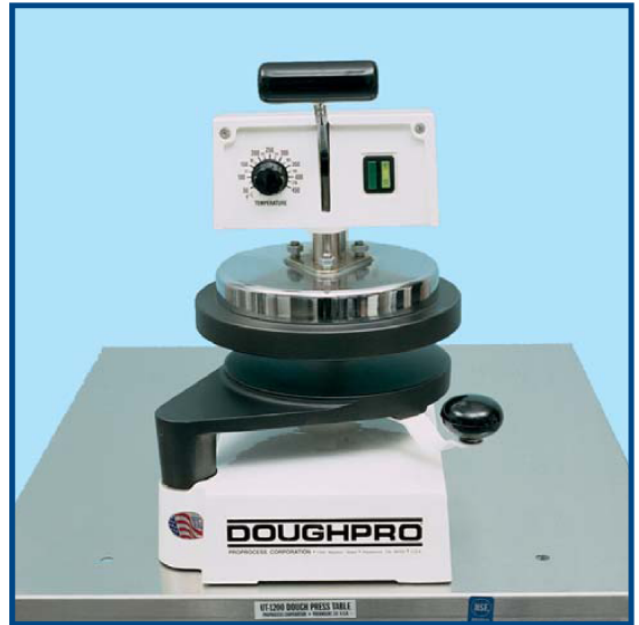


## 9" Mini Dough Press

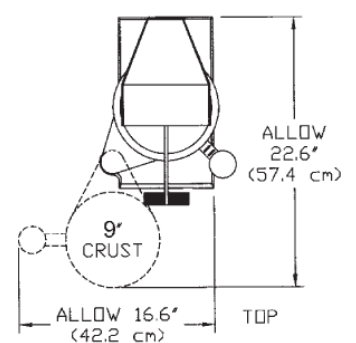
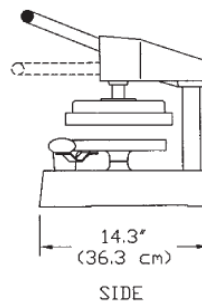
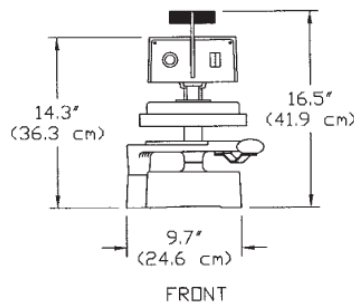
For a fast and easy way to flatten your personal size pizzas, tortillas or mushi skins without taking up a lot of space, and at a cost that is affordable.

- Prepare pizza crust ahead of the lunch rush.
- Crusts hold for hours refrigerated and longer frozen.
- Teflon coated platens make dough removal and clean-up an easy task.
- Compact size fits anywhere.
- Heated upper platen allows for cold dough to flow faster.
- With one stroke any unskilled employee will be making pizza crusts in a matter of seconds.

-    Listed.



ON/OFF Switch	Yes	Electrical Data 120v/60hz 750w/6.25amps 240v/50-60hz 1000w/4.1amps
Automatic Timer	No	
Adjustable Thickness	No	
Temperature Control	Yes	Shipping Weight 35 lbs. / 16 kgs.
Maximum Heat	0-425°F	



Includes 72" cord and approved plug.

**Operating the DP1808 is simple, requiring only minutes of instruction:**



After allowing upper platen to reach desired temperature, swing out lower platen and place pre-portioned ball of dough in approximate center and swing closed. An approved lubricant/release agent such as olive oil or DOUGHPRO's Cookware Food Release Spray # DP1809 applied to the top of the dough ball will greatly improve the pressing operation.



Pull down on handle and hold for about 3-7 seconds.



Lift up handle, open platen and place flattened crust on screen, disc or pan. Now you're ready for make-up and baking.

*Specifications, Details and Prices are subject to change without prior notice.  
Please call for current pricing.*



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