

Item #: 348DPC18P Project: \_\_\_\_\_

Qty: \_\_\_\_\_ Date: \_\_\_\_\_ Approval: \_\_\_\_\_

## Estella DPC18P 18" Manual Clamshell Pizza Dough Press - 120V, 1200W

Item #348DPC18P



### Technical Data

Width	18 1/2 Inches
Depth	28 Inches
Height	33 3/4 Inches
Amps	10 Amps
Hertz	60 Hertz
Phase	1 Phase
Voltage	120 Volts
Wattage	1200 Watts
Color	White
Design	Clamshell

### Features

- Clamshell design with a heated top plate; great for warm or cold dough
- Large 18" diameter aluminum plates; sleek white finish
- Flattens dough up to 18" in diameter; maximum thickness of 9/16"
- Digital controls for time, temperature, and press length; programmable
- Sturdy construction with an ergonomic handle; 120V, 1200W

### Certifications



5-15P



ETL, US & Canada



ETL Sanitation

## Technical Data

Heating Style	Upper Plate
Material	Aluminum
Maximum Temperature	200 Degrees F
Minimum Dough Thickness	1/16 Inch
Operation	Manual
Plug Type	NEMA 5-15P
Press Dimensions	18" Round
Press Shape	Round
Type	Pizza Dough Presses

## Notes & Details

Efficiently create pizza crusts with a consistent size and thickness by adding this Estella DPC18P 18" manual clamshell pizza dough press to your pizza shop, Italian restaurant, or cafeteria. This model features large 18" diameter aluminum platens that can flatten dough up to 18" in diameter.

Since this model has a heated top plate, it works well with either warm or cold pizza dough. The plate reaches a maximum temperature of 200 degrees Fahrenheit. Digital controls let you ensure proper time, temperature, and length of press for each pizza crust. You can even set and save programs so that each crust your employees create will turn out consistently to meet the needs of your recipes and the expectations of your customers.

Great for busy restaurants where labor is a premium commodity, this press helps to save time in your commercial kitchen. It offers a sturdy design and is small enough to fit on your countertop. The white finish looks sleek and professional so that you can even use it in display kitchens so customers can see their pizzas being made fresh! Since it offers easy and precise thickness control and an ergonomic handle, this dough press will improve production times, increase quality, and save labor.

This model requires a 120V electrical connection and provides an output of 1200W.

**⚠ WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).