

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 Hz |
| 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



ETL, US & Canada



5-15P



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 and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.