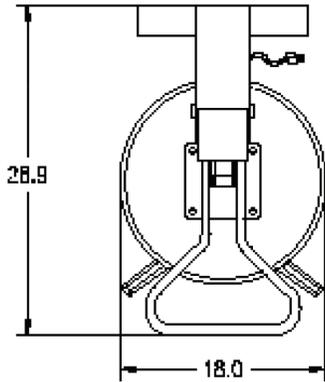
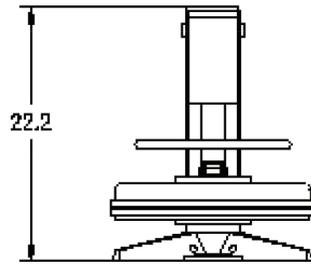


Flex X2

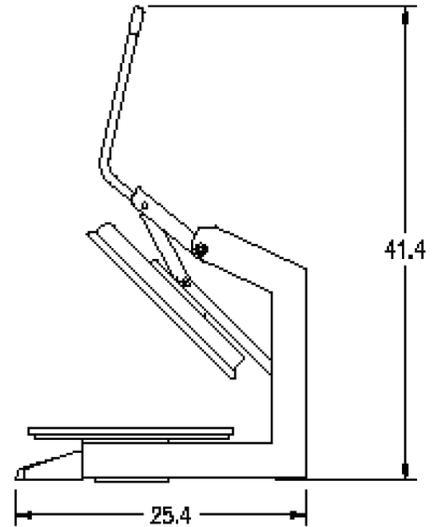
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TOP VIEW



FRONT VIEW



RIGHT SIDE VIEW

Equipment Details

Temperature Control	Yes	Pies Per Hour	100+
Maximum Heat	0 - 450F	Shipping Weight	137lbs/62kg
Programmable Timer	Yes	Machine Weight	103lbs/46kg
Thickness Control	No	Voltage	208/220/240
Power Cord Length	72"	Wattage	4600/3000/3000
Plug	NEMA 6-15P	Amps	22.1/20.9/12.5



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Easy Flat Breads, Pizzas, and More

The Flex X2 is a clamshell style dough press designed for product versatility, compact spaces, and low-volume kitchens. Its dual heated 18" platens help decrease your cook time without affecting the dough rise. Easily press a variety of dough products, from dumplings to pizza all without breaking the wallet.



Flex X2

Dual Heat Economy Dough Press
PP2018



Expand Your Menu

The flat platens let you press fresh flour tortillas in seconds or hand-tossed style pizzas on a single press. You can even press dough for specialty products like fortune cookies, samosas and more



100-200 PIZZAS PER HOUR



DUAL HEATED PLATENS



PAR BAKE FOR LONGER HOLD TIMES



DIGITAL CONTROL WITH TIMER AND COUNTER