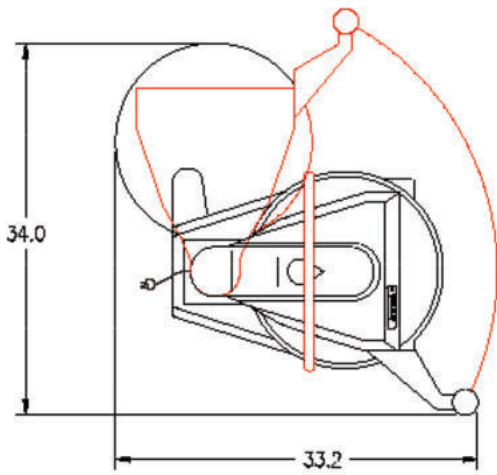
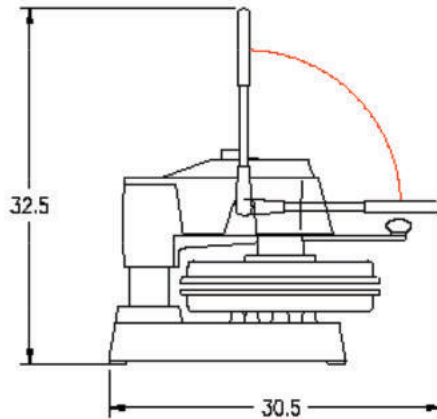


Endurance X2

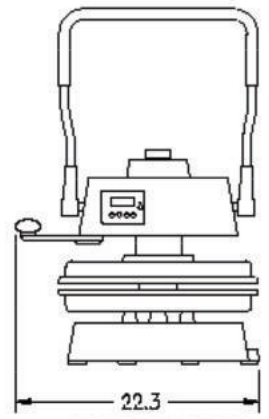
DP2000



TOP VIEW



LEFT SIDE VIEW



FRONT VIEW

Equipment Details

Temperature Control	Yes	Tortillas Per Hour	250+
Maximum Heat	0 - 450F	Shipping Weight	140lbs/63kg
Programmable Timer	Yes	Machine Weight	175lbs/79kg
Thickness Control	Yes	Voltage	208/240/220
Power Cord Length	72"	Wattage	4600/3000
Plug	NEMA 6-30P	Amps	13.4/12.5



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Easy Housemade Flour Tortillas

The Endurance X2 manual dough press is the ultimate dough press for freshly made flour tortillas in seconds. Designed with an 18" dual heated flat platen for freedom to press a range of sizes on one press. It includes handy features like an automatic timer, digital counter, and temperature controls.



Endurance X2
Dual Heat Manual Dough Press
DP2000



Fresh and Fast

The dual heated 18" flat platen allows you to press a range of tortillas sizes, from burritos to street tacos. Self leveling platens make it easy to evenly press multiple products as once.



250+ TORTILLAS PER HOUR



DUAL HEATED PLATENS



PRESSED IN SECONDS