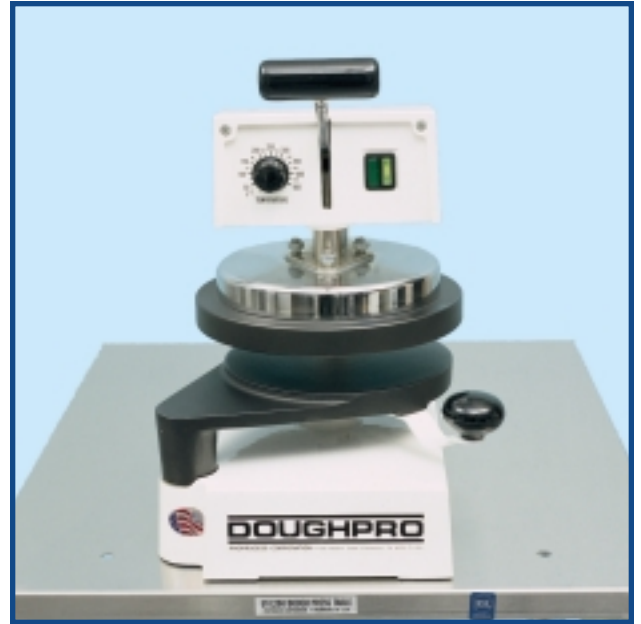


## 8" Mini Dough Press

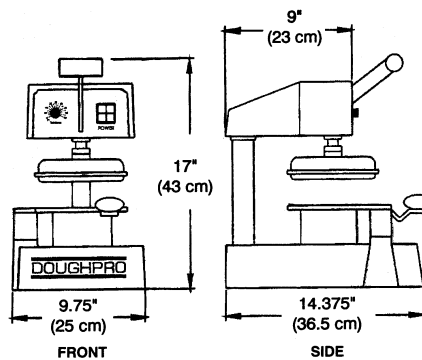
If you need a fast, easy way to flatten your personal size pizzas, tortillas or mushi skins without taking up a lot of space, and at a cost that is affordable.

- 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.

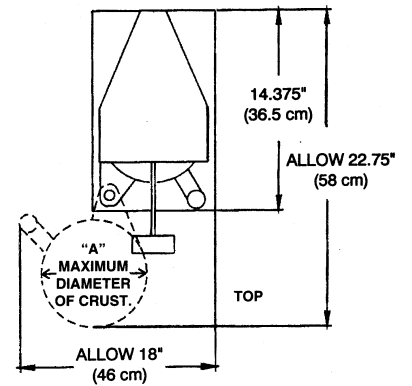
-    Listed.



|                      |         |  |
|----------------------|---------|--|
| ON/OFF Switch        | Yes     | Electrical Data<br>120v/60hz<br>750w/6.25amps<br>240v/50-60hz<br>1000w/4.1amps |
| Automatic Timer      | No      |  |
| Adjustable Thickness | No      |  |
| Temperature Control  | Yes     | Shipping Weight's<br>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 # DPPC1 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.

