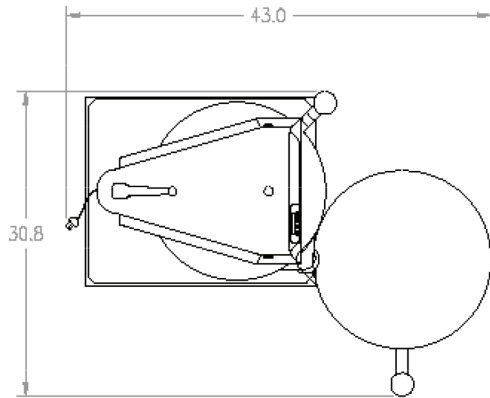
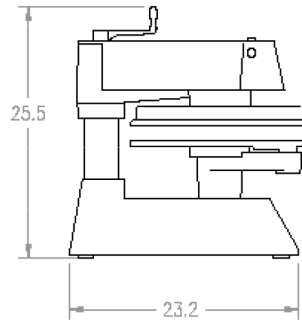


# Apex Pro X1

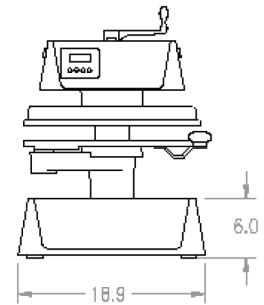
DP1350



TOP VIEW



LEFT SIDE VIEW



FRONT VIEW

## Equipment Details

Temperature Control	Yes	Pies Per Hour	250+
Maximum Heat	0 - 450F	Shipping Weight	202lbs/91kg
Programmable Timer	Yes	Machine Weight	169lbs/76kg
Thickness Control	Yes	Voltage	120/208/220/240
Power Cord Length	72"	Wattage	1500
Plug	NEMA 6-30P	Amps	12.5/6.8/6.3



# PROLUXE™

**CORPORATE HEADQUARTERS**  
20281 HARVILL AVE. PERRIS, CA 92570

HELPING COMMERCIAL KITCHENS  
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## Efficient and Automatic

The Apex Pro X1 brings automation to dough pressing. Say good-bye to your air compressor, the redesigned Apex Pro X1 is packed with our most advanced hydraulic system. The flat platen lets you press hand-tossed style pizza in seconds while giving you the freedom to press a range of pie sizes on one press.



### Apex Pro X1

Hydraulic Dough Press  
DP1350



## Consistent Pizza

Designed for the demanding kitchens looking to produce fresh dough. Easily press 8" to 18" pizzas with an increase or decrease in dough ounce.



250-300 PIZZAS PER HOUR



HEATED UPPER PLATEN LIFETIME LIMITED WARRANTY



NO COMPRESSOR REQUIRED



FULL AUTOMATED