



Tyron Round Dough Press DP-18S

Quick Overview

- Clamshell Design: Streamlines the dough pressing process with its efficient opening mechanism
- Non-Stick Aluminium Plate: A large 18-inch diameter plate ensures easy handling of dough without sticking, facilitating easy cleaning
- Manual and Digital Operation: Offers flexibility with both manual and digital modes, including a user-friendly digital control panel
- Full Range Thickness Adjustment: Precisely adjustable from 1mm to 15mm, allowing for customized dough thickness
- Temperature Control: The upper plate heats up to 98°C, ideal for activating yeast and achieving the perfect dough consistency
- Digital Control Panel: Features time and temperature display, with options for Fahrenheit or Celsius, enhancing operational ease
- Ergonomic Design: The machine's maximum height reaches 857mm with a handle lift, and an upper opening angle of 58° ensures comfortable use
- Capacity and Efficiency: Can handle up to 680g of dough, ensuring efficient batch processing
- Stable Operation: Equipped with four plastic feet for stability during use, preventing slippage and ensuring uniform dough thickness

Description

Tyron Round Dough Press DP-18S

The Economic Range Dough Press Machine combines efficiency, versatility, and ease of use, making it an ideal choice for professional kitchens specializing in pizza and tortilla preparations. Here ' s a summary of its key features.

Key Features

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1 Year Parts & Labour Plus 1 Year Parts Only Warranty When Products Registered Within 14D Of Invoice

Your Shipping Specifications

Net Weight (Kg)	51.5
Width (mm)	470
Depth (mm)	470
Height (mm)	765
Packing Width (mm)	770
Packing Depth (mm)	460
Packing Height (mm)	470
Power	240V, 3300/15A
Warranty	1 Year Parts & Labour Plus 1 Year Parts Only Warranty When Products Registered Within 14D Of Invoice