



## Tyrone 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 98Â ° C, ideal for activating yeast and achieving the perfect dough consistency
- Digital Control Panel: Features a 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 58Â ° 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

#### Tyrone 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

|                     |                                                                                                      |
|---------------------|------------------------------------------------------------------------------------------------------|
| Product Condition   | New                                                                                                  |
| 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 |