

DOUGH & BUTTER PRESS **PB**

Features

- ◆ Compresses a Wide Range of Doughs and Fats, including Butter and Shortening.
- ◆ Large Capacity Pressing Basin.
- ◆ Available in Semi-Automatic and Fully Automatic.
- ◆ Durable Aluminum Cast Cover.
- ◆ Sanitary 304 Stainless-Steel Basin Frame.
- ◆ Food-Safe Polyethylene Pressing Plate.
- ◆ Sturdy Steel Frame Construction Provides Years of Worry-Free Production.
- ◆ Maximum Capacity of 44 lbs per press.
- ◆ Fully Conforms to CE Standards.



Save Time and Increase Efficiency.

The **PB Butter & Dough Press** is the perfect labor-saving addition to your retail, wholesale or in-store bakery. Gently and consistently block out butter, shortening, dough and more so that it's ready for sheeting or further processing.

The **PB Series** is composed of both semi-automatic and fully automatic models. Its sturdy steel-frame is galvanized and electro-welded for strength. Cleaning and maintenance are a snap thanks to its 304 stainless-steel basin frame and food-safe polyethylene press. Easy to use and maintain, the **PB Butter & Dough Press** is sure to provide you with years of reliable, worry-free production.

Technical Data

DOUGH & BUTTER PRESS PB

Model	Working Dimensions			Basin Size	Capacity	Weight	Electrical (220V/3Ph/60Hz)
	LENGTH	WIDTH	HEIGHT				
	in	in	in	oz.	lbs.	in	Amps
PB A 200	25	26	46	20 ¼ x 16 x 5 ¼	44	478	4
PB SA 200	25	26	46	20 ¼ x 16 x 5 ¼	44	478	4



PB-SA

PB-A

LIMITED WARRANTY

This product is warranted to the original purchaser to be free from material and workmanship defects. This warranty extends for a period of one (1) year from the date of purchase on parts and labor and 90 days on electrical components. For additional information or if you have any questions, please do not hesitate to contact us toll free at 1-800-878-4070.

Please note, specifications are subject to change without notice as we continually work to improve our equipment.



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