

Product Information

Quality in design.

Dough Presses, Grills and Stone Hearth Ovens.



Providing the food service industry with innovative solutions since 1983.

PROLUXE  TM

Formerly DOUGHPRO. New Name. Same Quality. Superior Service.

proluxe.com



ProLuxe™, formerly known as DOUGHPRO™: Stearns Product Development, is the quality restaurant equipment manufacturer providing a custom-designed line to a full spectrum of quality food providers, from entrepreneurs to multi-unit corporations. Our roots in innovation run deep. In 1983, a pizza operator by the name of John Lamonica had an idea that would revolutionize the pizza industry. A heat transfer press was designed by our engineers was used to press the first dough ball. After many modifications, the first air driven dough press was developed and the rest is ProLuxe™ history.

Throughout the years, innovation and service have been the cornerstones of our success. From pizza presses to tortilla presses, from Panini grills to the exciting new ProLuxe™ Bun Caramelizer, we have developed quality restaurant equipment featuring patented technologies. Our signature product, DOUGHPRO™ is featured in kitchens throughout the world. Our product line has increased to now include the designer-inspired TerraLuxe™ stone hearth oven. Fully customizable to meet your unique design needs, we can create your dream oven that functions with your kitchen design. While maintaining our commitment to product excellence, we have taken our design and production capabilities to a whole new level.

Contact us today to learn more about our extensive product line, limited lifetime warranties, and quality, US-based manufacturing. You'll be glad you did.

PROGRILL

ProLuxe™ PROGRILL™ products combine innovation and functionality to meet your specific needs. Our new Bun Caramelizer and the split-lid Panini Grill feature a uniquely embedded heating element, which is backed by a limited lifetime warranty. This advanced technology results in even heating and better recovery. In addition, our patented leveling system ensures that products up to 3 inches thick will be grilled evenly. PROGRILL™ equipment is easy to clean and provides necessary guards for maximum operator safety.



SL1577

- Split Lid Grill
- Adjustable Timer
- Panini or Smooth
- Cast-In Heating Elements



CS157

- 15x7 grill surface
- Adjustable Timer
- Panini or Smooth
- Cast-In Heating Elements



BC2325

- Bun Caramelizer
- Adjustable Timers
- Easy Cleaning
- Cast-In Heating Elements



TW2025

- 20" x 25" Flat Grill
- Cast-In Heating Elements



TW1520

- 15" x 20" Flat Grill
- Cast-In Heating Elements



CSD1500

- Clam Shell Grill
- Adjustable Timer
- Panini or Smooth
- Cast-In Heating Elements



Introducing TerraLuxe™, the finest in gourmet oven technology hand-crafted by the technical artisans at ProLuxe™. For more than 10 years, ProLuxe has remained committed to providing customers with custom-built baking solutions, including easy-to-install designs that meet your individual specifications. We offer unique design options as well: internal spotlight, coal-fire, char-grill and multiple openings and the new under-floor burner to name just a few..... Let our design consultants help you create the stone hearth oven of your dreams today.



The TerraLuxe™ custom oven is for the customer who either wants something different from everyone else on the block or has an existing floor plan that makes it difficult to incorporate a standard size oven. Our ovens can have multiple doors, windows, and char grills on any side wall and can be any size. These ovens have proven to be incredibly popular in display kitchens or “theater kitchens.”

Our custom ovens can vary from round ovens with additional features added, to rectangular grill ovens, rotisserie ovens, odd shaped ovens or anything else our clients might ask us for! We specialize in customization, so bring us your most perplexing design issues – we accept the challenge!



STANDARD OPTIONAL FEATURES

- Viewing Windows
- Internal Spotlights
- Additional Hearth Openings
- Pull-Out Char-grills

MULTIPLE FUEL OPTIONS

- Wood
- Gas
- Wood/Gas Combo
- Coal

Available in a rectangular two hearth opening, rectangular single hearth opening and round single hearth opening configurations.

5 year Structural Warranty and 1 year parts and labor on gas/electrical components.



DPO3.5

- Manufactured from the high grade castable ceramic material enclosed completely in a housing of 1/4" thick mild steel.
- The inside dimension of the cooking surface is 34" X 34". (8 ft2.) This oven can be delivered in 2 pieces. With the legs fitted, the oven can be positioned, connected to services and is ready to go in just a couple hours.

DPO5

- The inside diameter of the oven is 52" and it has a 13.6 sq ft. cooking surface.
- The spectacular performance is a result of the huge thermal mass of the ovens unique ceramic convex domed ceiling. The oven is TWICE the weight of all other pre-cast ovens on the market. The convex ceiling is 16" above the floor giving it the most powerful cooking potential and never seen before thermal efficiencies.

DPO57X41

- The inside dimension of the cooking surface is 49" X 33". This oven can be specified as matching side by side ovens.
- The cooking surface of the oven uses high quality 3" thick alumina bricks, renowned for their excellent cooking attributes and incredible wear resistance. The use of bricks avoids the unsightly cracking associated with one piece floors.

PERVECTION SERIES

- Custom sizes available.
- Full gas fired with 3 burner system.
- Forced convection for even heating.
- Auto clean feature

DOUGHPRO

For over 30 years, DOUGHPRO™ has been synonymous with quality pizza equipment. Our line of manual and automatic dough presses is designed with our patented technology. The embedded heating element and easy-to-use automated controls help your staff work efficiently while creating great tasting products every time.

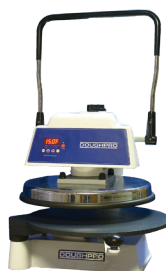


DPR3000

- Dough Roller
- High Production
- 2 Pass Operation
- Thickness Control
- Great for operators who prefer sheeting over pressing their dough

DPR2000

- Dough Roller
- High Production
- Single Pass
- Thickness Control
- Great for Operators who prefer sheeting over pressing their dough



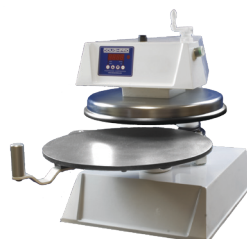
DP1100

- Manual Press
- Heavy Duty
- High Protection
- Thickness Control
- Adjustable Timer
- 2yr Warranty



DP1100M

- Manual Press
- Heavy Duty
- High Production
- Thickness Control
- Mold Inserts Required
- Creates Defined Edge
- Adjustable Timer



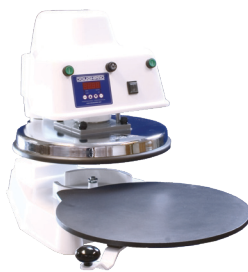
DP1300

- Automatic Press
- High Production
- Piston Driven
- Air Compressor Required
- Adjustable Timer
- Thickness Control



PP1818

- Manual Press
- Light Production
- Economical
- Adjustable Timer
- Locking Handle



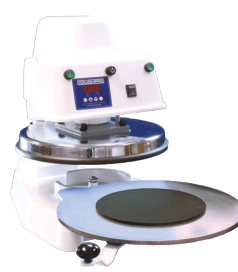
DP3300

- Automatic Press
- Moderate Production
- Elector-Mechanical
- Adjustable Timer
- Thickness Control



DP2000B

- Dual Heat Manual Press
- High Production
- Adjustable Thickness
- Par-Bake Crusts
- Super Thin Crusts



DP3300M

- Automatic Press
- Moderate Production
- Electromechanical
- Mold Inserts Required
- Creates a Defined Edge
- Adjustable Timer
- Thickness Control



DP2300S

- Dual Heat Automatic Press
- High Production
- Piston Driven
- Adjustable time
- Self Leveling
- Standard 12" mold
- Perfect pizzas everytime

TORTILLAPRO

ProLuxe™ TORTILLAPRO™ products utilize the same patented heating technology as our DOUGHPRO™ equipment. The embedded heating elements allows for quicker heating and recovery, and is backed by a limited lifetime warranty. The easy-to-use, manual dual heat press results in fast, partially baked tortillas every time. Finish your tortillas with a grill from our PROGRILL™ line, and satisfy your staff and guests alike.



ACCESSORIES

Our exclusive line of product accessories is designed to optimize your ProLuxe™ equipment and your kitchen's operation. From the durable Equaslice™ pizza cutter to utility carts to Releze non-stick solution along with many others, ProLuxe™ accessories will help keep your products operating at maximum performance.

DP2000PB

- Dual Heat Manual Press
- Tortilla Dough
- High Production
- Adjustable Thickness
- Polished Platens



EQUASLICE

- Consistent every time
- Fits up to 18" pizzas
- Available in 6, 8, 10 or 12 slice segments
- Round or rectangular
- Special sizes available



DC96

- Dough Cart



DPOTK

- Oven tool kit
- Available in different sizes and lengths
- Each can be sold separately



DPCD120

- 1/2 hp air compressor
- Air dryer
- Perfect for the DP1300 and DP2300 models



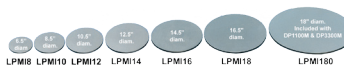
UT 1330

- Utility Cart
- 30" height



UT 1300

- Utility Cart
- 28" height



LPMI

- Mold Inserts
- LPMI14
- LPMI16
- LPMI18
- LPMI180



RELEZE

- Platen Saver

1.800.624.6717
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