

Operations Manual

Model: DP3300RFMA

Electromechanical Dough Press



DOUGHPRO[®]



PROLUXE



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

proluxe.com

Congratulations!

Your selection of the Doughpro DP3300 is a sound business decision. Doughpro equipment is a result of the highest quality engineering and time-tested design. Your machine combined with Doughpro's reputation of innovation in dough pressing equipment manufacturing, insures the continuing capability of delivering the best-decorated product possible.

This manual describes installation, operation, and maintenance procedures for your new model DP3300.

Your model DP3300 machine will have a long trouble-free life. Read this manual carefully and keep it with your machine; it's your key to proper operation and lasting service.

Installation

DOMESTIC



Use a separate 15 amp AC circuit. Only industrial extension cords with proper wire size should be used; size 16/3 wire for distance up to 25 feet, and size 14/3 for distance up to 50 feet.

INTERNATIONAL



Use a designated 16 amp AC circuit. Only industrial extension cords with proper wire size (2.5 sq. mm) shall be used.

Make sure there is a proper electrical wall outlet located within reach of the cord and plug attached to the press. Then place the press in an area which allows for "swing clearance" of the lower platen plus vertical and horizontal clearance of the press itself.

Limited Machine Warranty

Doughpro warrants this dough press machine, when operated under normal conditions, to be free from manufacturing defects in material and workmanship for a period of one year on parts and labor from the invoice date.

This warranty will be effective only when Doughpro authorizes the original purchaser to return the product to the factory in South Gate, California freight prepaid and only when the product, upon examination, has proven to be defective.

This warranty does not apply to any machine that has been subjected to misuse, negligence or accident.

Doughpro shall not be liable for the injury, loss or damage, direct or consequential, arising out of the use or the inability to use the product.

No claim of any kind shall be greater in amount than the sale price of the product or part to which claim is made.

This is the sole warranty given by the company, it is in lieu of any other warranties, expressed or implied, in law or in fact, including the warranties of merchantability and fitness for a particular use, and is accepted such by the purchaser in taking delivery of this product.

Specifications

Electrical:

120V/60Hz/1450W/12.5Amps/AC
Also available; specify when ordering:
240V/50-60Hz/1450W/6.04Amps

Includes 68" cord and NEMA approved plug.

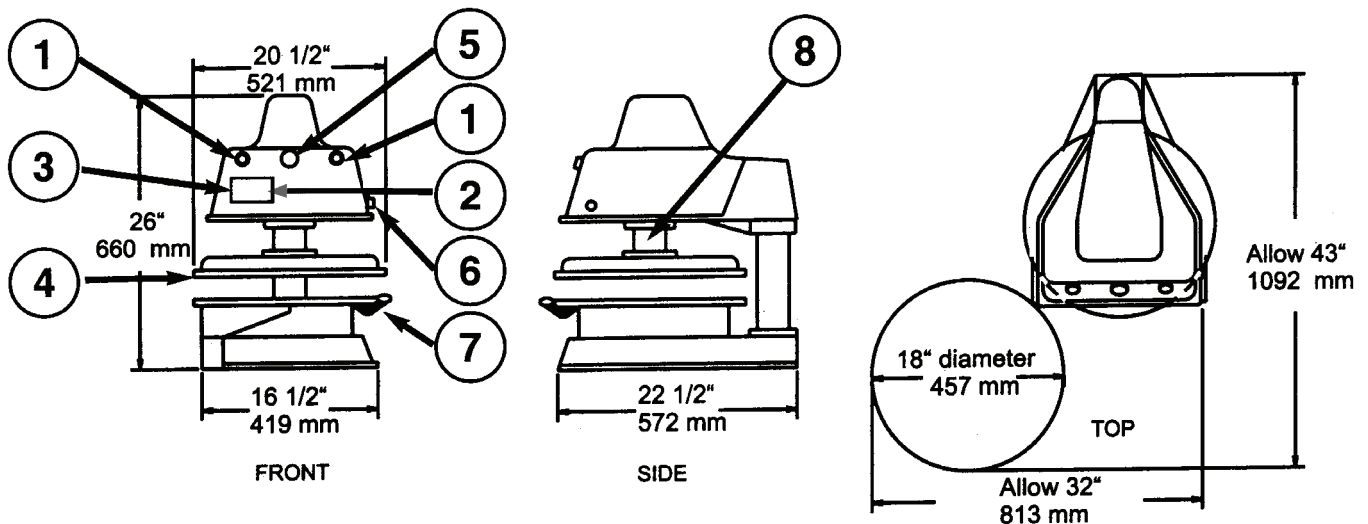
Shipping Weight:

200lbs. (91kg)

General Specifications

1. **Piston Activation Buttons (2)**
2. **On/Off Power Switch**
3. **Digital Temperature & Time Control** – 0-200°F Temperature Setting.
4. **Upper Platen** – Heated to help the dough flow faster and more evenly.
5. **Disengage Switch** – Releases upper platen in case of emergency.
6. **Thickness Control Dial** – Controls the thickness of the dough, (varies depending on size of dough ball).
7. **Lower Platen** – Dough is placed here; swings out for easy removal of flattened dough.
8. **Grease Port** – Using a standard grease gun, squeeze a food approved, high temperature grease into the port (*once monthly*).

Exterior Finish: Highly resistant white, high gloss powder coat, approved for use with food products. Molds are probrite coated anti-stick surfaces.



Safety Summary

WARNING



In case of power cord damage, do not attempt to repair or replace the power cord. Contact the manufacturer or the local distributor.

WARNING



Avoid touching hot surfaces while operating the machine.

CAUTION



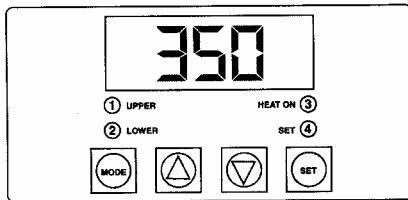
During normal operation, the base of the machine must be installed or placed above the wall socket.

CAUTION



When servicing or cleaning the machine, make sure that the power cord is removed from the wall socket.

Operation Timer/Temperature Control



Solid State Controller

This controller has three (3) control features:

1. Temperature – Temperature may be set from 100°-325°F (38°-163°C)
2. Time – Time may be set from 1 second to 10 minutes.

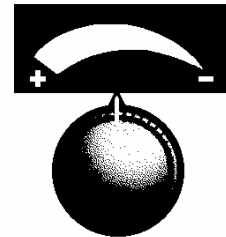
3. Counter – Cycle counter counts the number of applications from 1 to 9999 (see additional Notes – Counter).

Controller Operation

1. If the temperature is not being displayed, press the **MODE** button until temperature is displayed.
2. Push and hold **SET** button and simultaneously push UP (▲) or DOWN (▼) arrow buttons to the desired temperature setting.
3. Press the **MODE** button until time is displayed.
4. Push and hold **SET** button and simultaneously push UP (▲) or DOWN (▼) arrow button to the desired timer setting.

Dough Pressing Operations

SETTING CRUST THICKNESS CONTROL:



Setting crust thickness is as simple as the twist of a dial. By means of trial and error, rotate the dial until desired thickness is obtained. **Note: Never force the dial past its stop position or damage could occur.**

PRESSING DOUGH:

First allow the upper platen to reach programmed temperature. In most cases, 150°F (65.5°C) is ideal, but trial and error testing will determine the best temperature for your dough.

For best results, your dough should be proofed before pressing, but it will also press directly out of your refrigerator.

Flour is not required to press a crust and should not be dusted on any part of the machine.

Determining the proper timer setting also requires some trial and error until you obtain the correction thickness and diameter of your product. Start with five (5) seconds and go up or down from there. **Remember that the timer does not actuate until the upper platen mates with the lower platen and resistance is felt.**

1. Apply a quick spray of a good water based food release on the lower platen. Doughpro offers its own food release spray NATURALLY CLEAR Model No. DPPC1. (See our catalog and price list for information.)
Note: This spray will not affect the taste of your crust in any way.
2. Place your pre-portioned ball of dough in the approximate center of the lower platen. Add another dash of spray to the top of the dough ball.
3. Close the platen and, with both hands, press the two green buttons on the face of the press.

4. Hold the buttons in until resistance is felt then release at once. The timer will actuate and when the time cycle is completed, the upper platen will rise automatically (timer is preset at factory for six (6) seconds, but this is easily changed by following the upcoming instructions.)
5. Remove the crust, place on disc, screen, pan or peel, add toppings and bake.

ADDITIONAL NOTES:

Temperature

Note Fahrenheit/Centigrade (Celsius) Conversion

*The temperature controller can be programmed to display either °F or °C. To change: Press the **MODE** button until the temperature is displayed, then push and hold the **SET** button for 10 seconds.*



Timer

- The controller has a count down timer that automatically activates a buzzer at the completion of the application.
- Timer display is minutes:seconds. Range is 00:00 to 10:00; Colons (:) flash while timer is running.



Note

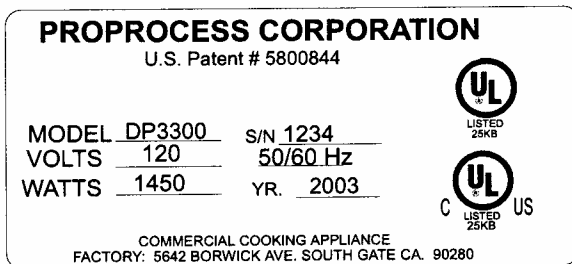
The timer or buzzer may be stopped while the handle is in the down position by pressing both the DOWN (▼) arrow button and the UP (▲) arrow button simultaneously. The timer will automatically reset after the handle is raised.

Counter

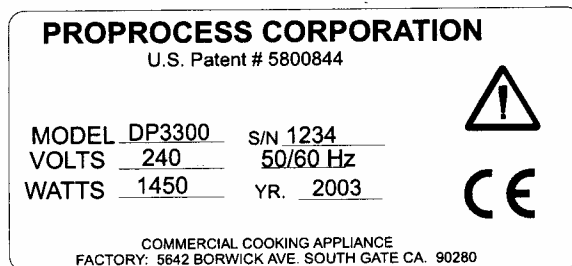
The controller has a built in cycle counter.

- Press MODE button until the counter is displayed.
- Counter display range is 0000 to 9999.
- To reset the cycle counter, display the counter reading, then push and hold both UP (▲) and DOWN (▼) arrow buttons for 3 seconds until the counter resets to zero (0000) on the display.

Serial Tags



Domestic Serial Tag



CE Serial Tag

International Symbols



Power Off



Power On



Hot Surface



Risk of Electrical Shock



Protective Earth Terminal



Ground



Caution - Warning

Preventative Maintenance Suggestions

The Doughpro DP3300 machines are relatively maintenance free. For a long and trouble-free life, the following preventative maintenance should be followed:

Daily Care:

1. ***Teflon coated platens:*** These platens should *only* be cleaned with mild soap and warm water then wiped off with a clean, soft cloth or soft sponge. **Never use steel wool or harsh abrasives or you will cause costly damage.**

For DP3300M models

Note that the top plate of the lower platen is removable without tools, for cleaning purposes. To remove, simply rotate the platen to the full open position and remove the top plate.

2. ***All other exterior surfaces:*** Here again a daily wipe down with mild soap and warm water will do the job quite nicely. **Never use steel wool or harsh abrasives or you will cause costly damage.**

Monthly Care:

Piston maintenance: The piston is the one moving part that requires a grease injection every two (2) to three (3) months. A grease port located on the right side of the upper platen piston is provided for this purpose. Using a standard grease gun fitted with an extension, squeeze a food approved, high temperature grease into the grease port. *2 full squeezes from grease gun.

Service Problems:

Contact our factory or approved service agency (U.S. only). *Note: When contacting factory for information, parts or service instructions, it is of the **utmost importance** that the serial number of the machine be provided. This number can be found on the serial plate located on the rear of the machine.*

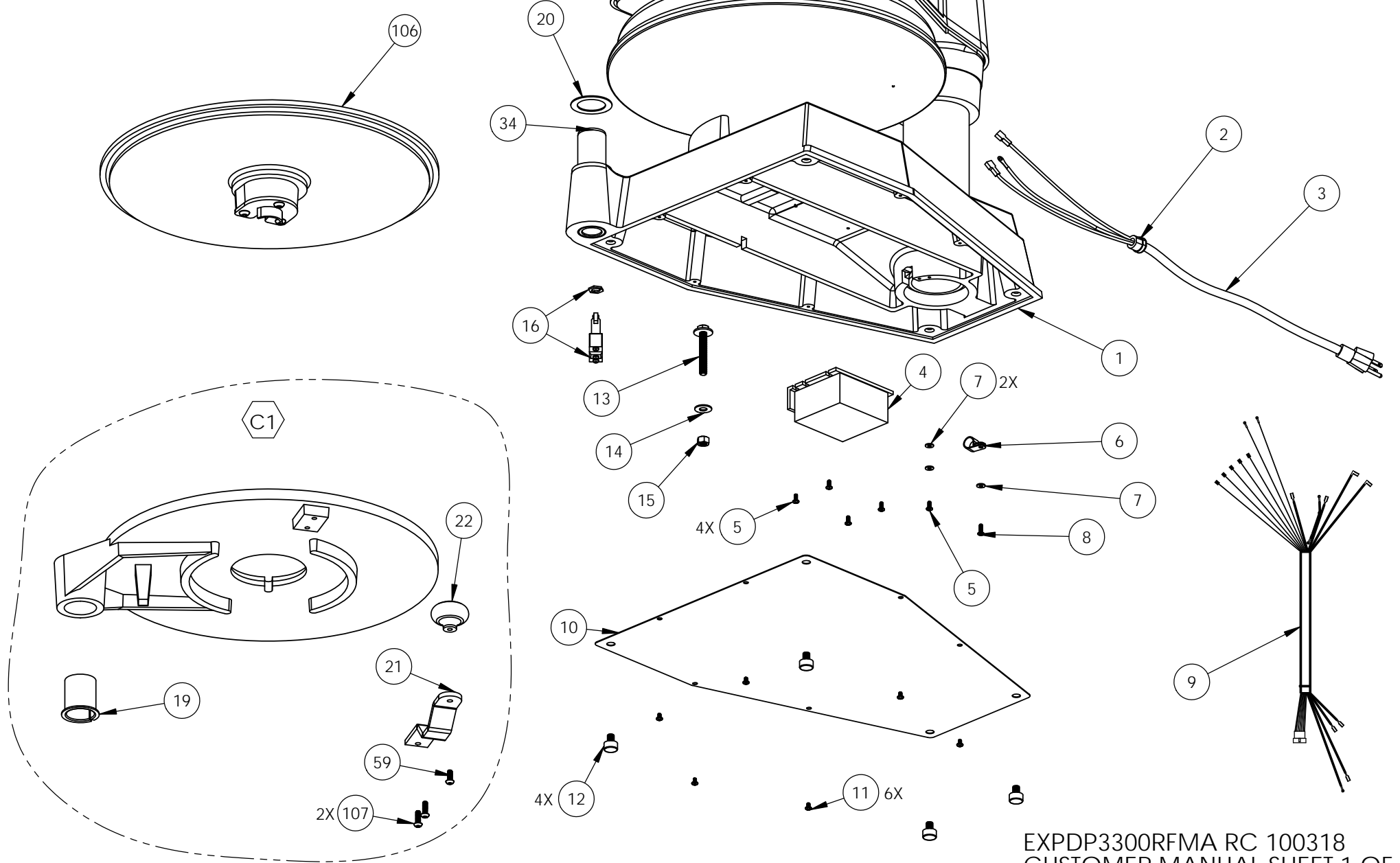
DOUGHPRO DP3300 Trouble Shooting Guide

Symptom	Probable Cause	Action to be Taken	Ref. #'s on Explosion Drawing
Power Button on Digital Controller face is depressed but doesn't turn on.	Power Cord is not plugged in.	Plug power cord into wall 's receptacle and depress power button on controller	68
	Circuit Breaker is tripped off in the site's breaker box	Reset circuit breaker that the Grill is plugged into. Depress Power Button to turn on.	—
	Transformer has taken a electrical surge and is damaged	Replace Transformer after you check secondary side of transformer. If working properly, you should receive 12vdc.	91
	Check voltage on the secondary side of the Transformer. If you read 12VDC then you are receiving voltage to the Controller.	Replace Controller. Controller should be on once the power button is depressed.	85
Digital Controller's LED's are scrambled or randomly irratic. If when turning on, the display will first go to segment check	Possibly blown Fuse	Replace fuse.	105
	Possibly a componet on the Digital Controller is damaged	Replace Digital Controller	85
Digital Controller on startup goes through LED segment check (8888) then to version # and then loops back to to the above reboot.	Possibly control needs to reset	While unit is on (controller lit up) Unplug unit, wait for 1 min. then plug machine on and depress power button.	—
	The relay driver on the digital control may be blown.	Replace Digital Controller.	85
Digital display shows PROB. No heat on Upper Platen.	Sensor lost it's continuity as shown on a muti-meter.	Disconnect prob that is open (no continuity as shown on a multi-meter. Must replace Sensor (RTD). Do not cut and splice new sensor. Install new 2000 ohm RTD sensor to under side of Heat Platen and reconnect to Controller.	41
When depressing the tactile button on Digital Controller, nothing happens.	The tactile buttons under the overlay may be not close enough to activate. Same goes if the buttons are already pressed by overlay without depressing button.	Carefully (no too much at one time to avoid fracturing the traces on the Controller) tighten the nuts on the back of the Controller until button activate. Same goes in reverse if buttons are held down by the overlay.	—
Digital display shows Relay and Particular zone is over heating or outer zone).	The Relay on the switched side is not opening to regulate temperture.	Replace the Relay.	92
Beeper not functioning or intermitten beeper sound.	Beeper on Digital Control board failed.	Replace Digital Controller board	85

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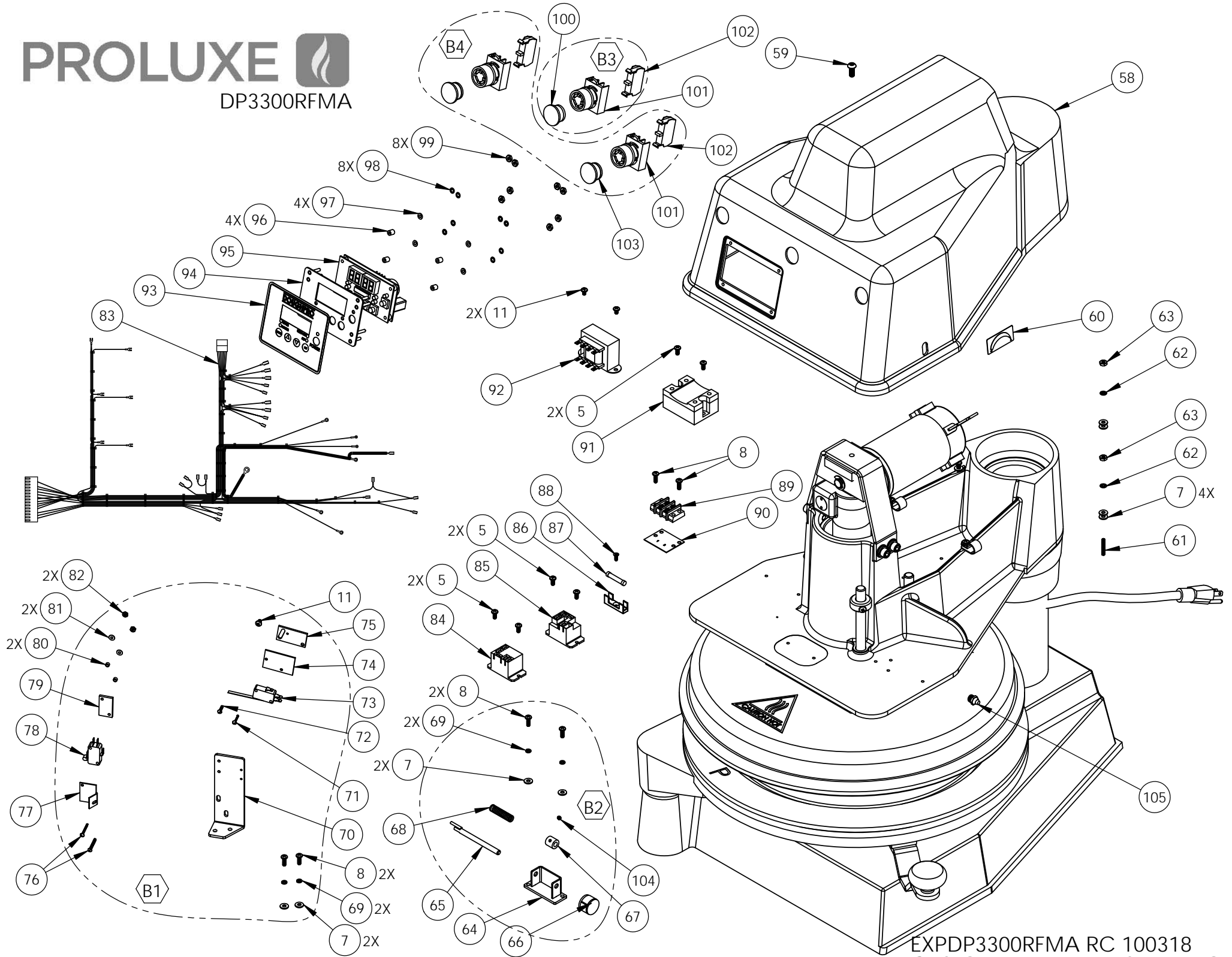
DP3300 Trouble Shooting Guide

If setpoint is reached but slightly off in temperature.	Offset may need to be calibrated and adjusted.	Must call (800) 624-6717 ext. 129 for confidential instructions.	—
Heater Platen overheating	If the Relay (depending the year of the model) on the coil side are receiving 12vdc indicates the Controller is functioning properly. On the switching side of the relay, is there 120 vac going to the heater in question . If there is no voltage on the to the switching side of the relay to the heaters, the Relay is not working properly	Replace Relay If the Controller's heat-on LED is not lit indicating the controller is working properly.	92
Thickness crank on top of press turns endless	Set screws on crank maybe loose.	Make sure shaft is all the way on thin setting by turning counter clockwise then tighten the stacked Allen screws (2 set screws on top of each other) with allen wrench.	A5
Dough not having same thickness across the press dough.	To adjust upper platen for level press	Underneath the housing you will find 4, stacked hex bolts sitting over the upper platen attach to the arm. The top bolts are called locking bolts. The 4 larger Hex Bolts below are Adjustment Bolts. Break free the 4 Locking blts. With a open end wrench adjust the A. bolts (1/8 turn at a time where needed and test with dough. After satisfied, tighten the Locking bolts making sure not to move the larger Adustment Bolts.	11 & 12
Power is on but hear a leaking of air under the lower platen / Swing Arm while Press is idle.	The O'rings are warn allowing the air to pass through the cylinder	The cylinder needs orings, gasket and new cylinder grease. Request instruction sheet and need to order P/N 110033 for the kit.	—
Press does not close when pressing the two, green, start buttons	Did not simultaneously press the start buttons exactly at the same time The Lower Platen switch mounted on the base is not in contact to complete circuit	Try pressing both buttons eactly at the same time. This is a anti-tie-down safety feature. Make sure the roller plunger comes into contact (clicking noise). This is also a safety feature that both platens are aligned before	2
After activation Lower Platen and when cycle is complete, the Lower Platen either is very slow coming down or doesn't come down at all.	The Mufflers on the Solenoid Valve are dirty and now allowing alr from passing though.	Replace both Solenoid Valve mufflers.	
Upon activation, the Lower Platen is slow to come up and down.	Filter encased in a black housing in the back of the machine possilby is dirty.	Replace Filter.	

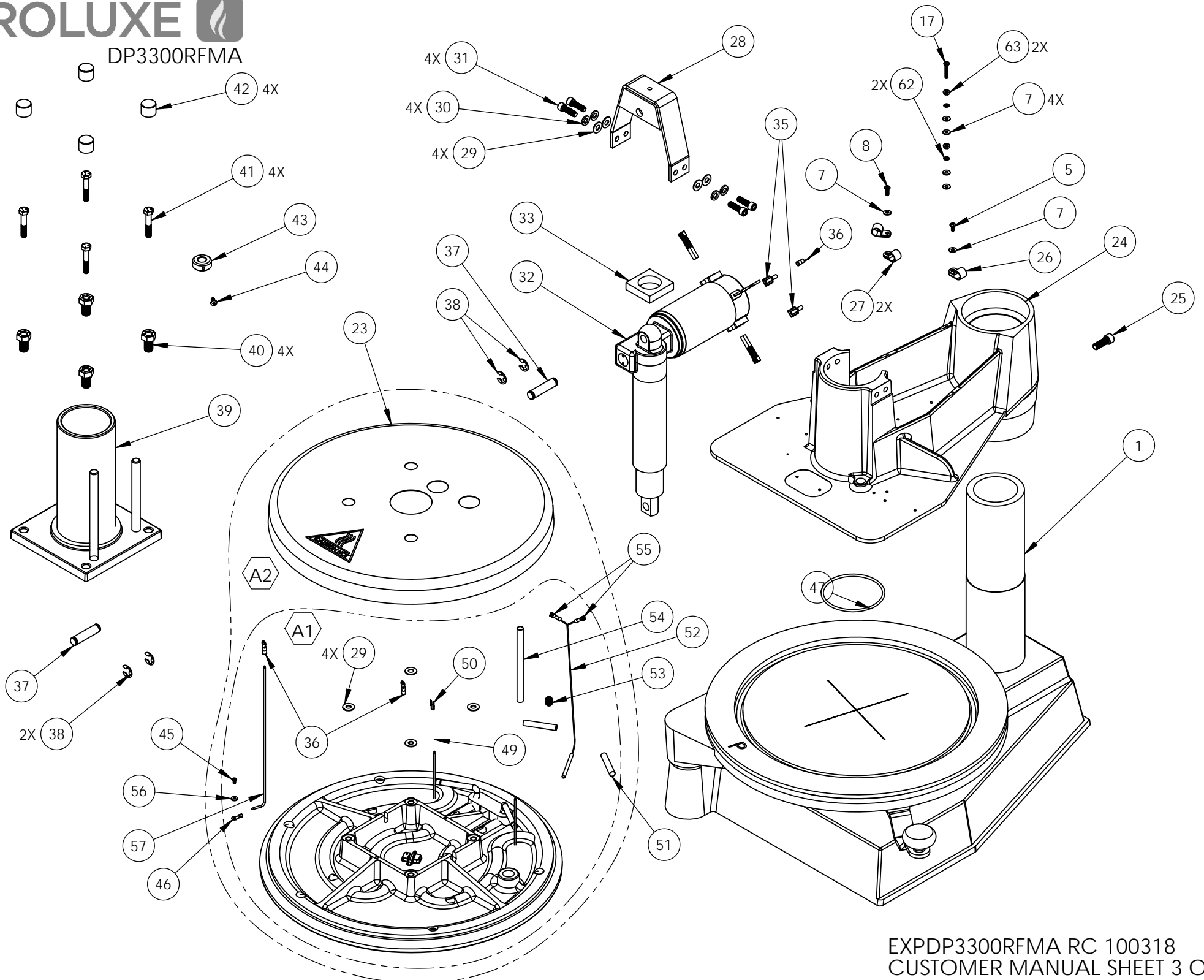


PROLUXE

DP3300RFMA



DP3300RFMA



PARTS LIST FOR MODEL DP3300RFMA

REF. #	DESCRIPTION	DP3300RFMA	QTY.
1	BASE ASSEMBLY	1107201101	1
2	RELIEF STRAIN	MPSS168	1
3	POWER CORD	110969174	1
4	DRIVE CARD, MOTOR	1101017501	1
5	SCREW, PHILLIPS PAN HEAD 8-32 x 3/8	SP83238	12
6	CLAMP, CABLE 9/16" BUNDLE	CC916	1
7	WASHER, SAE #8	WSAE8	17
8	SCREW, PHILLIPS PAN HEAD 8-32 x 1/2	SP83212	8
9	WIRE HARNESS LOWER	1101017053	1
10	PLATE, BASE COVER	11010954	1
11	SCREW, PHILLIPS PAN HEAD, 8-32 x 1/4	SP83214	9
12	FEET, RUBBER	RF209	4
13	LOWER PLATEN STOP W/WASHER	110102130	1
14	WASHER, SAE 3/8	WSAE38	1
15	NUT, HEX 3/8-16	NH3816	1
16	SWITCH, MICRO ROLLER PLUNGER	BZ2RQ18A2	1
17	SCREW, PHILLIPS PAN HEAD 8-32 x 1	SP8321	1
19	FLANGED BUSHING MACHINED	110102167	1
20	SHIM, LOWER PLATEN	110379322055	1
21	HANDLE LOWER PLATEN	1106301	1
22	KNOB (MUSHROOM) SWING AWAY	110017	1
23	SHROUD, UPPER PLATEN	1109336	1
24	ARM, MACHINED	1106812101	1
25	SCREW, SOCKET HEAD 3/8-16 x 1	SSH38161	1
26	CLAMP, CABLE 1/2" BUNDLE	CC12	1
27	CLAMP, CABLE 3/8" BUNDLE	CC38	2
28	MOTOR SUPPORT BRACKET, HOUSING	1101017130	1
29	WASHER, SAE 5/16	WSAE516	8
30	WASHER, 5/16 SPLIT LOCK	WL516	4
31	SCREW, SOCKET HEAD 5/16-18 x 1	SSH516181D	4
32	ACTUATOR, 90V DC 3.5" STROKE	1101017601	1
33	DAMPING WASHER	11086050	1
34	POST, LOWER PLATEN	11015960	1
35	TERMINAL, 1/4 Q.D. x 16 GA MALE F/I	1672FIN	2
36	TERMINAL, RING #8, 14-16 GA, ETC#B237-08X	1604	3
37	PIN, ACTUATOR	110791261	2
38	CLIP "E" RETAINING 1/2	MPSC240	4
39	PISTON ASSEMBLY	11086074	1
40	BOLT, LEVEL ADJUSTMENT	1109367	4
41	BOLT, HEX 5/16-18 x 1-3/4 GR5	BH51618134G5	4
42	CAP, VINYL	SC0687	4
43	COLLAR, THICKNESS ADJUSTMENT	11072086	1
44	SCREW, PAN HEAD 10-32 x 3/8	SP103238	1
45	SCREW, PAN HEAD 6-32 X 1/4 NICKLE PLATED	SP63214	1
46	TERMINAL, RING #6	1601HT	1
47	ORING #2-238 N-70, PISTON	238N70	1

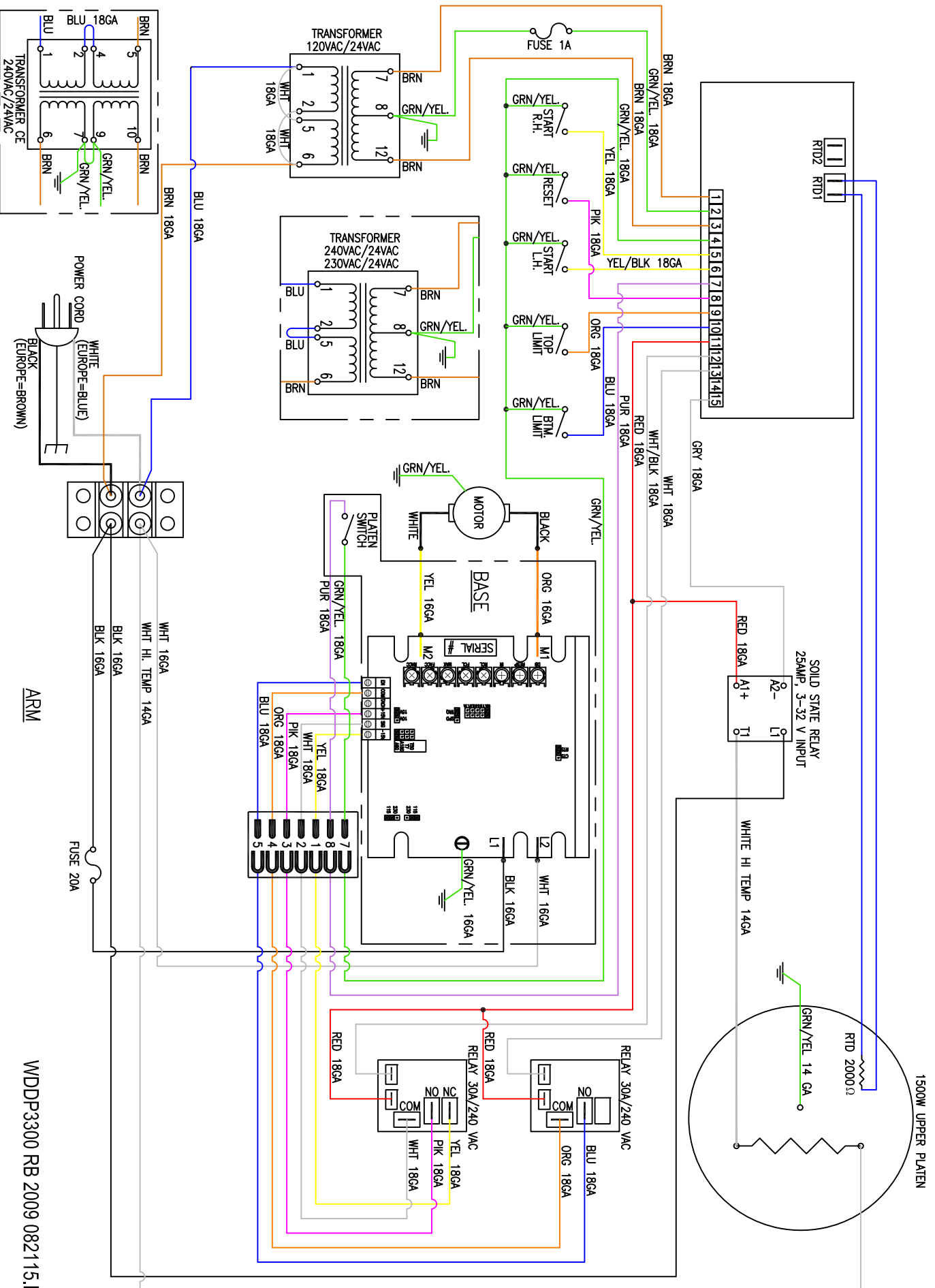
PARTS LIST FOR MODEL DP3300RFMA

49	WIRE, TGGT, 14 GA (HEATER)	110069	7.83 FT
50	FORK TERMINAL 14-16 GA, #10 SCREW	1626	1
51	TFE SHRINK TUBING	110131	.33 FT
52	SENSOR ASSEMBLY 2000 OHM RTD	110949110	1
53	SCREW, SET 3/8-16 x 1/2 CUP	SST381612	1
54	SLEEVING, PVC WIRE	OPVC1050	1.33 FT
55	TERM. QD 3/16 X 18/22GA INS., ETC MOLEX AA2137	2280	2
56	WASHER, SAE #6	WSAE6	1
57	WIRE, TFE 14 GA GREEN	WTFE14G	2.75 FT
58	HOUSING MACHINING	1105332201	1
59	SCREW, BUTTON HEAD 1/4-20 x 5/8	SB142058	2
60	THIN/THICK DECAL	DPRO33001	1
61	SCREW, SET 8-32 x 1	SST8321	1
62	WASHER, #8 INTERNAL TOOTH LOCK	WLIT8	4
63	NUT, HEX 8-32	NH832	4
64	BRACKET ASSEMBLY THICK/THIN	11072082	1
65	CAM, PIN THICK/THIN ADJUSTMENT	11072083	1
66	THICKNESS ADJUSTMENT KNOB	420085B14	1
67	BUSHING, TENSION THICK/THIN	11072081	1
68	SPRING, COMPRESSION	3742	1
69	WASHER, SPLIT LOCK #8	WSL8	4
70	BRACKET MICRO SWITCH THICK/THIN	11072080	1
71	SCREW, ROUND HEAD 4-40 X 5/8, SLOTTED	SR44058	1
72	SCREW, ROUND HEAD 4-40 X 1/2, SLOTTED	SR44012	1
73	SWITCH, MICRO	V15G31C25K	1
74	INSULATOR, MICRO SWITCH NOMEX	700214	1
75	MICRO SWITCH ADJUSTING PLATE	700213	1
76	SCREW, ROUND HEAD 4-40 X 1	SR4401	2
77	ADJUSTMENT THICK/THIN PLATE	11072084	1
78	SWITCH, MICRO ROLLER WHEEL	1101017044	1
79	PLATE, SLIDE THICK/THIN	11072085	1
80	BUSHING, BUNDYWELD THICK/THIN	11072069	2
81	WASHER, SAE #4	WSAE4	2
82	NUT, HEX 4-40	NH440	2
83	WIRE HARNESS UPPER	1101017050	1
84	RELAY 30A/250 VAC	1101017520	1
85	RELAY, MECHANICAL 30 AMP	110942520	1
86	FUSE HOLDER	110729009	1
87	FUSE, 20 AMP	1101017008	1
88	SCREW, PHILLIPS FLAT HEAD 6-32 x 3/8	SF63238	1
89	TERMINAL BLOCK 2 STAGE DOUBLE	6012	1
90	MARKER STRIP 2 STAGE DOUBLE	MS6012	1
91	RELAY, SOLID STATE	MPR90217	1
92	TRANSFORMER	11096975	1
93	OVERLAY DIGITAL CONTROL PANEL	ODP1300	1
94	CONTROL, FACIA PLATE ASSEMBLY	11086027	1
95	DIGITAL CONTROL	1101017052	1

PARTS LIST FOR MODEL DP3300RFMA

96	SPACER, NYLON 1/4	110969111	4
97	WASHER, STEEL	311150019	4
98	WASHER, #6 INTERNAL TOOTH LOCK	WLIT6	8
99	NUT, HEX 6-32	NH632	8
100	BUTTON BLACK MUSHROOM	P9ARB3N	1
101	SWITCH, MOM	P9XPLOSO	3
102	CONTACT N/O SCREW	110101751	3
103	GREEN MUSHROOM BUTTON	P9ARB3V	2
104	SCREW, SET 8-32 x 3/16	SST832316	1
105	FITTING, ZERK 1/4-28	B792	1
106	MOLD ASSEMBLY, RAPID FIRE DEEP DISH 14"	LPMIRFD14	1
	MOLD ASSEMBLY, RAPID FIRE TRADITIONAL 14"	LPMIRFT14	1
	MOLD ASSEMBLY, RAPID FIRE DEEP DISH 9"	LPMIRFD9	1
	MOLD ASSEMBLY, RAPID FIRE 11"	LPMIRF11	1
107	SCREW, BUTTON HEAD 1/4-20 X 3/4	SB142034	2
A1	UPPER PLATEN WIRE ONLY	1101021100	1
A2	UPPER PLATEN ASSEMBLY COMPLETE	1101021200	1
B1	SWITCH ADJUSTMENT ASSEMBLY	110729100	1
B2	THICK/THIN ADJUSTMENT KNOB ASSEMBLY	11072082A	1
B3	STOP BUTTON ASSEMBLY	11051850	1
B4	START BUTTON ASSEMBLY	11051845	2
C1	LOWER PLATEN ASSEMBLY	11076632K	1

VAC: 120/230/240
 AMPS: 12.5/6.52/6.25
 WATTS: 1500W



ARM

WDDP3300 RB 2009 082115.DWG

Warranty & Return Policy

Proluxe warrants all products manufactured by it against defects in workmanship or materials from the date of purchase for a period of (1) year on parts and **labor**. **This warranty applies to only equipment purchased and used in the United States.** Warranty period shall begin when equipment ships. Warranty travel shall only be covered for 60 miles. Limited lifetime warranty on heating elements.

ALL WARRANTY SERVICE CALLS MUST BE APPROVED BY PROLUXE. IF THIS PROCEDURE IS NOT FOLLOWED, WARRANTY SERVICE WILL NOT BE COVERED. WARRANTY SERVICE WILL BE PAID ON STRAIGHT TIME, OVERTIME WILL NOT BE COVERED.

Exclusions:

- 1. WOOD / GAS FIRED OVENS:** PROLUXE warranty applies to the main body of the oven being steel / refractory and insulation shall be free from defects in materials and workmanship for a period of four years from the date of purchase. The gas equipment shall be free from defects in materials and workmanship for a period of one (1) year from the date of purchase. Lifetime warranty against cracks on oven floor.
- 2. Air compressors are excluded from this warranty,** but PROLUXE may act as a warranty expeditor in certain instances regarding these compressors. The air compressor manufacturer provides a limited warranty and a copy of this warranty is furnished with all compressors sold by PROLUXE. For prompt handling of compressor warranty claims the instructions of the compressor manufacturer must be adhered to.
- 3. Equipment built to special order as well as accessories** cannot be canceled and are not returnable unless defective within the terms of this warranty.
- 4. In no event shall PROLUXE be liable for consequential damages arising out of the failure of any of its products if operated improperly or caused by normal wear or damage by operator abuse.**
- 5. BC2325 pedestal warranty disclaimer:** Pedestals shall only be covered under warranty if they have been cleaned using the factory approved cleaning method. cracked or damaged pedestals must be inspected by the factory before warranty is authorized.
- 6. Limited lifetime warranty on heating elements:** If replacement is needed, Proluxe will send the new part at no charge but **labor** will not be covered unless the unit is still under the 1 year manufacture warranty.

Returned Merchandise Policy:

Should it become necessary to return any of the company's products, the following instructions must be adhered to: First, contact our customer service department for approval and a return authorization number. *Please have the serial number of your item available at that time.* All merchandise must be shipped *freight prepaid* by customer or service agency. Subject to the inspection of the product by the company, a restocking charge of 20% of the Net purchased price paid to PROLUXE will be assessed. Merchandise may not be returned for credit without *prior written approval* of PROLUXE. Collect shipments *will not* be accepted. No returns after 60 days of original shipment date on machines. Purchased parts may not be returned after 30 days.

If upon inspection by PROLUXE or its authorized agent it is determined the equipment has not been used in an appropriate manner, has been modified, or has not been properly maintained, or has been subject to misuse, misapplication, neglect, abuse, accident, unauthorized modification, damage during transit, delivery, fire, flood, act or war, riot or act of God, then this warranty shall be deemed null and void.

Terms & Conditions:

1. Prices indicated in the PRICE LIST are suggested retail prices and are shown in U.S. DOLLARS.
2. Terms of Payment: 1% 10 days, NET 30 days.
3. **NEW ACCOUNTS:** Satisfactory credit information must be provided before open account status can be extended. Unless agreed otherwise, all shipments will be made C.O.D., CASH IN ADVANCE.
4. **PRICING:** Prices, specifications, model numbers, capacities and accessories are subject to change without notice.
5. **FREIGHT / ROUTING:** Method of shipment will be determined by PROLUXE unless otherwise advised by PURCHASER.
6. **DAMAGED CLAIMS:** All merchandise shipped at purchaser's risk. Inspection must be made by purchaser at time goods are received. If goods are damaged, the PURCHASER shall request that the agent of the transportation company make a written notation on the proper shipping documents immediately and then file a claim for damage. **GOODS DAMAGED IN SHIPMENT ARE NOT RETURNABLE.**
7. **RETURNS:** Machines may not be returned after 60 days. Purchased parts may not be returned after 30 days. A restocking fee of 20% will be assessed on non-warranty returns.
8. **TAXES:** Prices indicated herein DO NOT include State, Federal, Local or foreign taxes or duties, nor do they include fees, permits, insurance or other levies, all of which are the responsibility of the purchaser.
9. All orders are subject to acceptance by PROLUXE.
10. Possession of this price list shall not be considered an offer to sell.