PROLUXE

LOWER PLATEN MOLD INSERTS

LPMI Molds

An LPMI is a Lower Platen Mold Insert — a shaped aluminum mold that drops into the bottom of the press and gives the crust a raised outer edge. On these presses only the top platen is heated. When it comes down, the dough spreads outward until it meets the wall of the mold and stops there, leaving a **thick, airy rim around a thin center** — the delivery-style pizza that holds its heat and does not go soggy. Change the mold, change the size of the pie. No tools.

HOW IT WORKS



STEP 1

Drop the mold in

Lift out the mold you were using and set the next size into the lower platen. Nothing to unbolt, nothing to align — it seats itself.

STEP 2

Load the dough ball

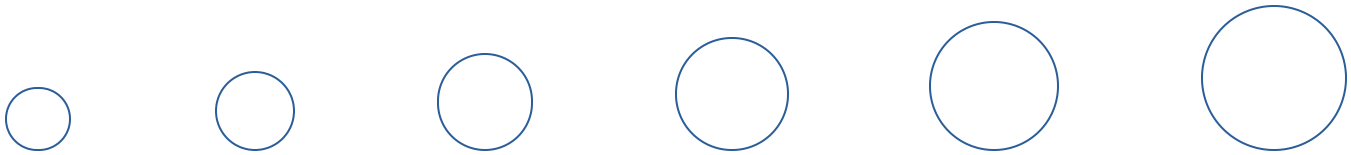
Match the dough ball to the mold. Size the ball right and the same mold gives you the same pie every time.

STEP 3

Press

The heated top platen pushes the dough out to the mold wall and stops. Thin in the middle, raised at the edge, in one motion.

SIX SIZES, SHOWN TO SCALE



8 in.	10 in.	12 in.	14 in.	16 in.	18 in.
LPMI8	LPMI10	LPMI12	LPMI14	LPMI16	LPMI18
personal	small	medium	large	x-large	party

FITS THESE TWO PRESSES — AND ONLY THESE TWO

Endurance X1M

MODEL DP1100M · MANUAL PRESS

The manual raised-edge press. Ships with a flat 18” plate as well, so the same machine also makes an ordinary full-face crust when you want one.

Impact X1M

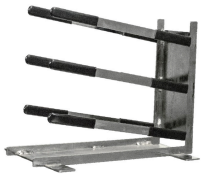
MODEL DP3300M · ELECTRO-MECHANICAL

The powered version of the same idea. The operator loads and the machine presses, so the raised edge comes out identical shift after shift.

ON EVERY LPMI MOLD

- Cast aluminum — takes and holds heat
- Same diameter on every press
- Cut oversize to allow for bake shrink
- Drops in and lifts out, no tools
- Six sizes, 8 in. through 18 in.
- Stores on the RMI1 mold rack
- Seconds to change pie size
- Finishes: aluminum, ceramic, polished
- Designed and built in the USA

ALSO AVAILABLE



Keep the spare molds off the counter

RMI1 MOLD RACK · HOLDS MOLDS TO 18 IN.

Molds stacked flat trap moisture between the faces and take up prep space. The RMI1 stands them on edge so air moves around each one, they stay dry between changeovers, and the size you want is in reach instead of at the bottom of a pile.

TWO THINGS PEOPLE GET WRONG

The mold sets the diameter, not the thickness. Thickness is dialed in on the press itself — the mold decides how wide the pie is and what the edge looks like. And **LPMI molds do not fit the dual-heat presses** (DP2010M, DP2350M); those take MID molds instead. The two families are not interchangeable, so order by press model, not by diameter.

Molds are cut slightly oversize to allow for shrinkage during baking, so the finished crust measures close to the nominal size rather than exactly. Finished diameter and edge height also vary with dough formulation, ball weight and press settings. Confirm mold family and finish against your press model before ordering; accessories are non-returnable unless defective. Specifications subject to change without notice.