

# Operations Manual

Endurance Pro X2 - Dual Heat Semi-automatic Dough Press  
Model #: DP2010SE



**PROLUXE**  
WWW.PROLUXE.COM

Congratulations on your selection of the Endurance Pro X2 Dough Press. Proluxe is a leading manufacturer of food preparation and cooking equipment designed for the most demanding commercial kitchens. Proluxe equipment is a result of the highest quality engineering and time-tested design.

This manual includes installation, operation, and maintenance procedures for your new Endurance Pro X2 Dough Press. Please read this manual carefully and keep it with your machine for proper operation and lasting service.

## INSTALLATION

### Domestic

Use a separate 30 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.

Place the dough press in an area which allows for “swing clearance” of the lower platen. The upper platen rotates up to 90°, in a backward rotation, to facilitate the removal of the dough product after the press cycle has been completed.

The machine requires a vertical clearance of 33” from the bottom of the machine to the top of the pull handle shown in FIG. 1.

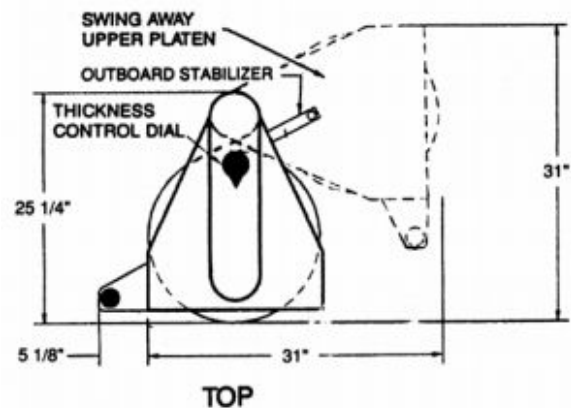


FIG. 1

### Limited Machine Warranty

Proluxe 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 Proluxe authorizes the original purchaser to return the product to the factory in Perris, 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. Proluxe 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:

208V/50-60Hz/4600W/22.11 Amps

Requires 30 AMP outlet

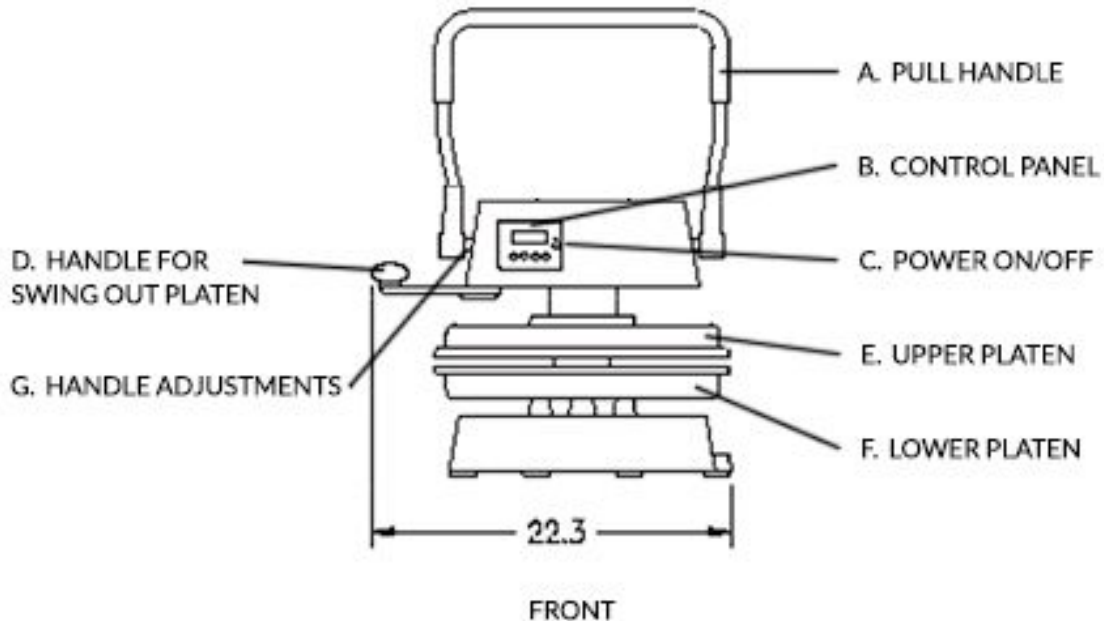
Also available; specify when ordering:

- Voltage: 208/220
- Amps: 22.11/23.4
- Watts: 4600/5146

Includes: 72" cord and 6-30P NEMA approved plug.

Shipping Weight:

180lbs. (82kg.) - DP2010



Familiarize yourself with the controls and operating mechanisms before using the Endurance X2.

(A) Pull-down pressing handle for raising and lowering the upper platen. This action forces the closing of the platens.

(B) Control Panel (See control board operations)

(C) On/Off button. The green light above the button will illuminate when powered on.

(D) Handle for swing-out platen.

(E) Upper Platen

(F) Lower Platen

(H) Handle Adjustments (See tightening the pull-down handle.)

Your dough press is equipped with a set of rubber mounting pads.

If you would prefer a set of legs which would raise your machine off the table 4 inches. Please contact sales at [info@prolux.com](mailto:info@prolux.com) for a set. Shipping charges may apply.

## SAFETY SUMMARY

### Warning

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

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.

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

## OPERATION TEMPERATURE & TIMER CONTROL

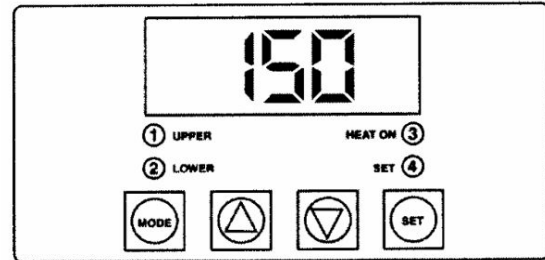


FIG. A

### Solid State Controller

This controller has three (3) control features:

1. Temperature – May be set from 100°-425°F (38°-163°C) Factory default is 200°F.

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).

4. “2 Lower” (Fig. A) Refers to models using upper and lower heated surfaces.

### Controller Operation

#### 1. Viewing the Modes of Operation:

To view the set points of temperature, timer and counter, press MODE button to view the desired mode of operation.

#### 2. Changing Temperature:

Press MODE button until temperature is displayed.

Press and hold SET button while pressing the UP ( ↑ ) and DOWN ( ↓ ) arrow buttons to desired temperature setting.

#### Fahrenheit/Celsius Conversion:

The temperature controller can be programmed to display either °F or °C. Press the MODE button until the temperature is displayed . Then push a hold the SET button for 10 seconds.

#### 3. Changing Time:

Press MODE button until time is displayed. Press and hold SET button while pressing the UP ( ↑ ) and DOWN ( ↓ ) arrow buttons to desired timer setting.

#### 4. Resetting the Counter:

Press MODE button until the counter is displayed.

To reset the counter (# of cycles), simultaneously push UP ( ↑ ) or DOWN ( ↓ ) arrow buttons (approx. 5 seconds).

## DOUGH PRESSING OPERATIONS

### Pressing 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.

1. Check to see if you have the correct type of electrical current or serious damage could occur.

2. Press the power button, the green light above will illuminate when powered on.

3. Set your desired temperature on the control panel by using FIG. A and the instructions above. We recommend a temperature of 150°F. Testing with your own dough may desire a different setting.

*Note: Heat is provided in the upper platen is only for purposes of enabling the dough to flow more rapidly in the pressing cycle. The heat IS NOT intended for baking.*

5. Swing open the lower platen and apply a quick spray of a good water based food release on the lower platen.

6. Place your pre-portioned ball of dough in the center of the lower platen mold. Add another light spray to the top of the dough ball.

7. Close the platen and pull the handle down to begin pressing.

8. Hold the handle down and the timer will actuate and, when the time cycle is completed. Pull the handle back to starting position and remove your product.

9. Remove the finished product by rotating the lower platen until you have proper space to remove your dough.

10. Remove the crust, place on a pan or peel, add toppings and bake.

## ADDITIONAL NOTES

## Tightening the Pull-down Handle

The pull-down pressing handle requires adjustment periodically to prevent it from free falling. Whenever the handle becomes loose it can easily be tightened.

1. Using a 3/16" hex shaped allen wrench, insert in key slot located on the right beneath the upper shroud.
2. Tighten until the press action of the handle becomes firm.

## RECOMMENDED SEASONING & CLEANING PROCEDURES

Before use you must properly season your platens to prevent your dough from sticking.

Tools Required:

- Food release
- Soapy water solution
- Washcloth
- Paper towels

**DO NOT** use steel wool or harsh abrasives, it will you will cause costly damage.

1. Before cleaning make sure the unit is turned off.
2. Spray lower platen with approved food release/oil spray.
3. Wipe oil across lower platen with paper towel.
4. Wipe oil across upper platen.
5. Mix a warm dish soap and water solution.

6. Soak washcloth and wring to remove excess water.
7. Wipe lower and upper platen with damp cloth.

## PREVENTATIVE MAINTENANCE

Proluxe machines are relatively maintenance free. For a long lifespan, the following preventative maintenance should be followed:

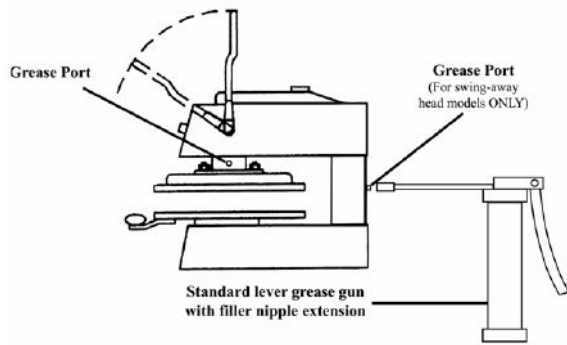
Daily Care:

1. Platens: Turn your machine off and allow to cool down before attempting to clean. These platens should only be cleaned with mild soap and warm water then wiped off with a clean, soft cloth or soft sponge.
2. Exterior surfaces: Wipe daily with mild soap and warm water.

**DO NOT** use ice or cold water to cool the unit down. This can cause platen to warp.

Piston Maintenance:

In order to ensure pop and trouble free operation of the press piston, it is important that the machine be lubricated once every three months, under normal operation. High volume users may require more frequent lubrication.



Please follow these instructions:

1. Locate the grease port on the machine. Machines with pull-down arms has a single grease port located below the upper head on the right side of the vertical post.
2. Place grease gun head against grease port and apply enough pressure to

allow gun head to engage the grease port.

3. Squeeze handle of grease gun. This will force the grease into the piston.

The lubricant use must be USDA-H-I authorized for food machinery. This lubricant can be ordered through Proluxe, part # 110-002.

#### Service Problems:

Contact our factory at (800) 624-6717 (U.S. only) or approved service agency. When contacting the factory for information, parts or service instructions, please provide the serial number of the machine be provided. This number can be found on the serial plate located on the rear of the machine.

## Endurance Pro X2 Troubleshoot Guide - Model #: DP2010SE

Problem	Cause	Action	Ref #
Power Button on Digital Controller face is depressed but doesn't turn on.	1. Power cord is not plugged in.	1. Plug the power cord into wall receptacle and power button.	68
	2. Circuit breaker is tripped off in the site's breaker box.	2. Reset circuit breaker that the grill is plugged into. Depress Power Button to turn on.	-----
	3. Transformer has taken an electrical surge and is damaged.	3. Replace Transformer after you check secondary side of transformer. If working properly, you should receive 12vdc.	91
	4. Check voltage on the secondary side of the Transformer. If you read 12VDC then you are receiving voltage to the controller.	4. Replace controller. Controller should be on once the power button is depressed.	85
	5. Possible blown fuse.	5. Replace fuse.	105
Digital controller's LED's are scrambled or randomly erratic. If when turning on, the display will first go to segment check	1. Possibly a component on the Digital controller is damaged.	1. Replace digital controller.	-----
	2. Control needs to reset.	2. While unit is on unplug unit, wait for 1 min. Then plug machine on again and depress the power button.	85
Digital controller on startup goes through LED segment check (8888) then to version # and then loops back to to the above reboot.	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 the controller.	41
When depressing the	The tactile buttons under the overlay	Carefully (no too much at one	

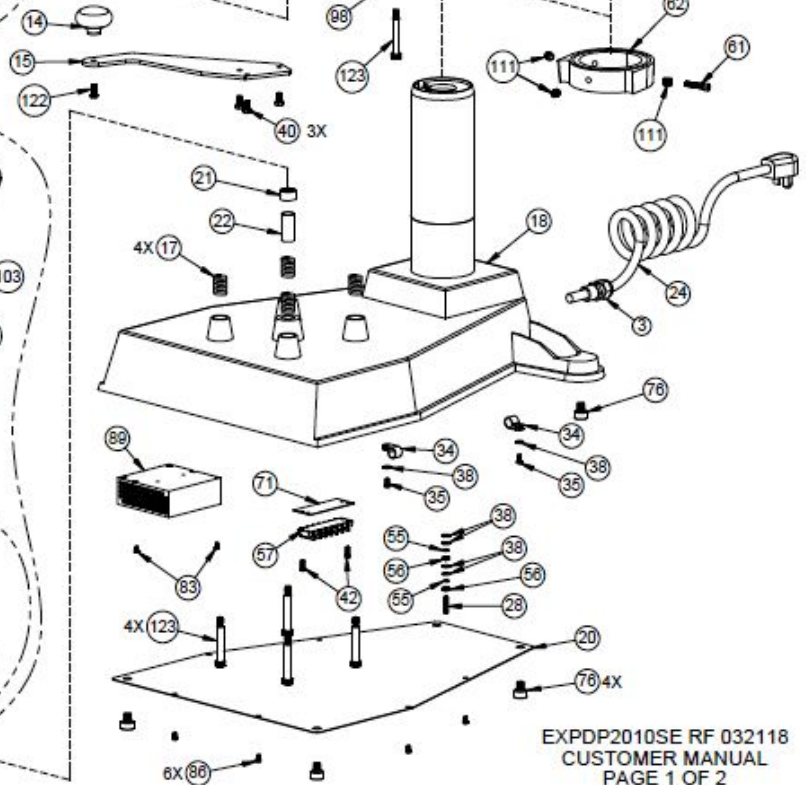
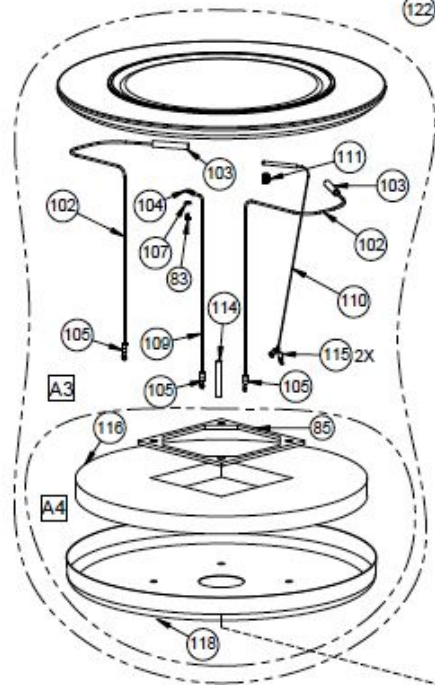
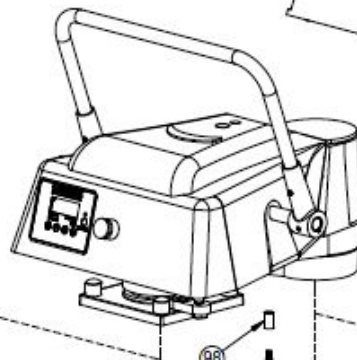
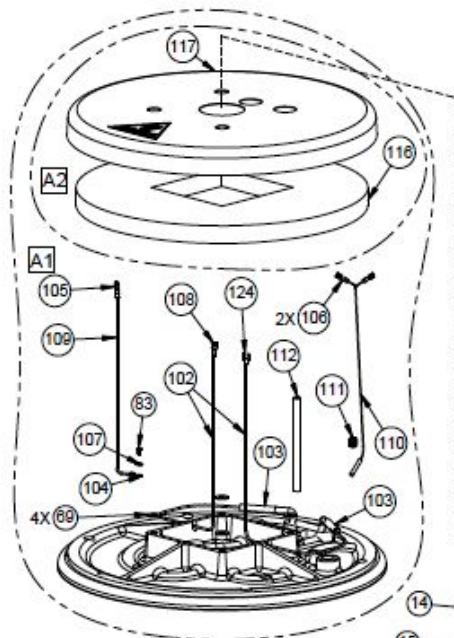
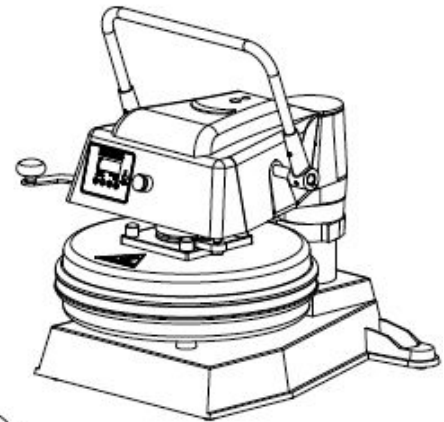


tactile button on digital controller, nothing happens.	may be not close enough to activate. Same goes if the buttons are already pressed by overlay without depressing button.	time to avoid fracturing the traces on the controller) tighten the nuts on the back of the controller until button activate. Same goes in reverse if buttons are held down by the overlay.	
Digital display shows relay and particular zone is overheating. Beeper not functioning or intermittent beeper sound.	<ol style="list-style-type: none"> <li>1. The relay on the switched side is not opening to regulate temperature.</li> <li>2. Beeper on digital control board failed.</li> </ol>	<ol style="list-style-type: none"> <li>1. Replace the relay.</li> <li>2. Replace digital controller board</li> </ol>	<p>92</p> <p>85</p>
If setpoint is reached but slightly off in temperature.	Offset may need to be calibrated and adjusted.	Call (800) 624-6717 ext. 129 for instructions.	
Heater platens overheating	If the relay (depending on 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

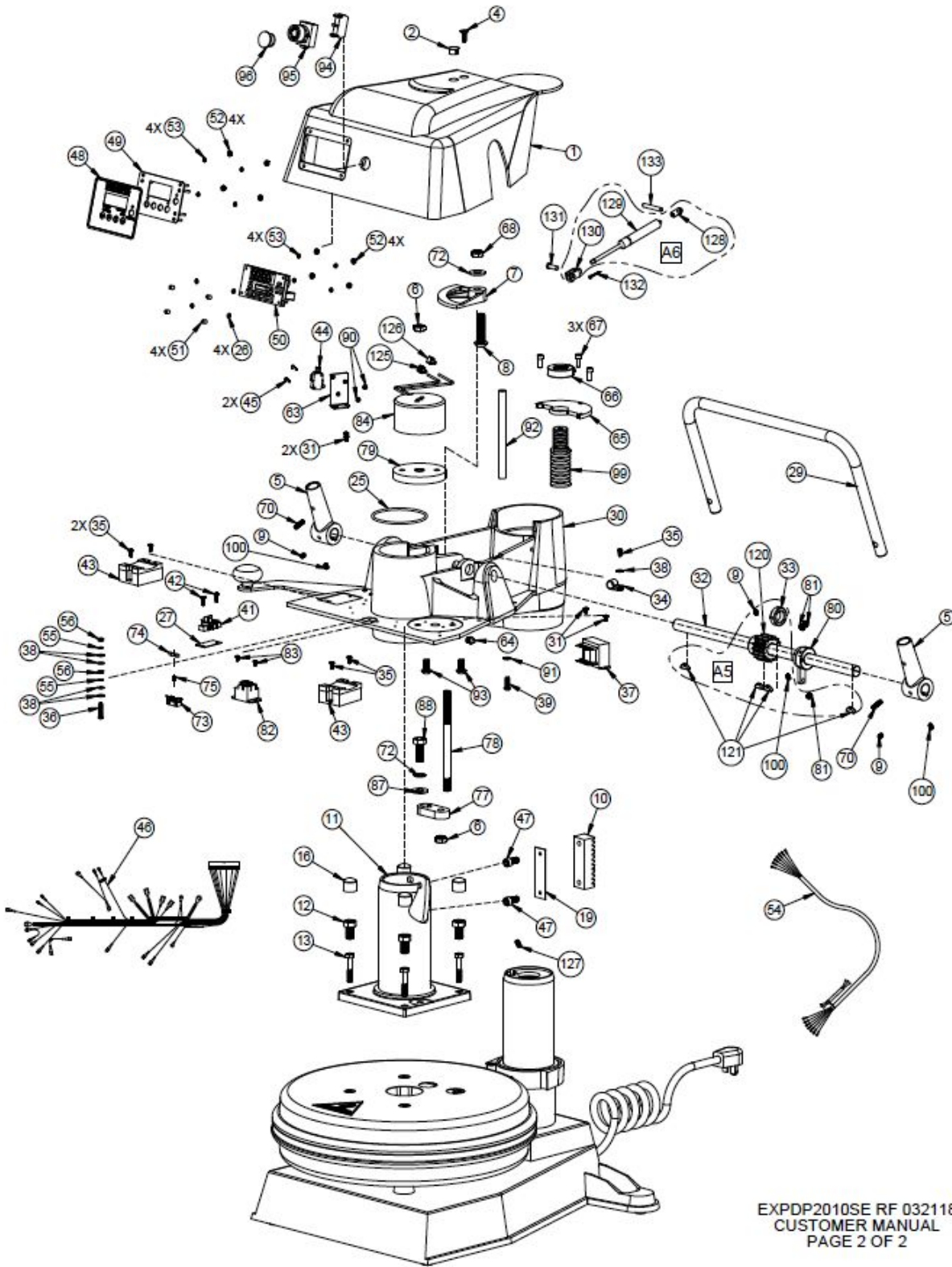
# Explosion View

Model #: DP2010SE

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## Endurance Pro X2 Part List - Model #: DP2010SE

ITEM #	DESCRIPTION	DP2010SE 208 ~ AC	QTY
1	HOUSING, MACHINED	1101781542201	1
2	LOCK PLUG, 5/8" ID	DP17502	1
3	CABLE STRAIN RELIEF	3231	1
4	SCREW, SOCKET FLAT HEAD, 1/4-20 X 3/4	SF142034	1
5	HANDLE SOCKET	11016650	2
6	NUT, LOCK NUT 1/2-20, DP2300	NHSL1220	2
7	CAM RAMP ASSEMBLY	1109312	1
8	SCREW, BUTTON SOCKET HEAD 1/2-20 X 2	SB12202	1
9	SCREW, SET 1/4-20X3/8" CONE POINT	SST142038CP	3
10	GEAR RACK	1109380	1
11	PISTON ASSEMBLY	DP10607	1
12	BOLT, LEVEL ADJUSTMENT	1109367	4
13	BOLT, HEX 5/16-18 X 1 3/4	BH51618134G5	4
14	KNOB, SWING AWAY	110017	1
15	HANDLE, SWING AWAY	11023004501	1
16	CAP VINYL (ADJUSTMENT SCREWS)	SC0687	4
17	SPRING, DIE RED MEDIUM HEAVY DUTY	11020106	4
18	ASSEMBLY, BASE	1106191101	1
19	SHIM, GEAR RACK	110144120	1
20	COVER PLATE, BASE	11010954	1
21	BUSHING, INSULATING 1/2	110966022	1
22	WIRE SUPPORT TUBE	110200020	1
24	POWER CORD	110573175	1
25	ORING #2-238 N-70, PISTON	238N70	1
26	WASHER, STEEL .311 O.D. X .150 I.D. X .20 THK	311150019	4
27	MARKER STRIP TERMINAL BLOCK ARM, #2 SINGLE	MS6992	1
28	SCREW, SET 8-32 X 1	SST8321	1
29	HANDLE, PRESSURE (DP2010)	DP12808	1
30	ARM MACHINED	DP1062101	1
31	SCREW, PHILLIP PAN HEAD 8-32 X 1/4	SP83214	4
32	GEAR BAR	1109361	1
33	COLLAR, GEAR BAR	11013183	1
34	CLAMP, CABLE 1/2	CC12	3
35	SCREW, PHILLIPS PAN HEAD 8-32 X 3/8	SP83238	7
36	SCREW, PAN HEAD 8-32 X 1	SP8321	1

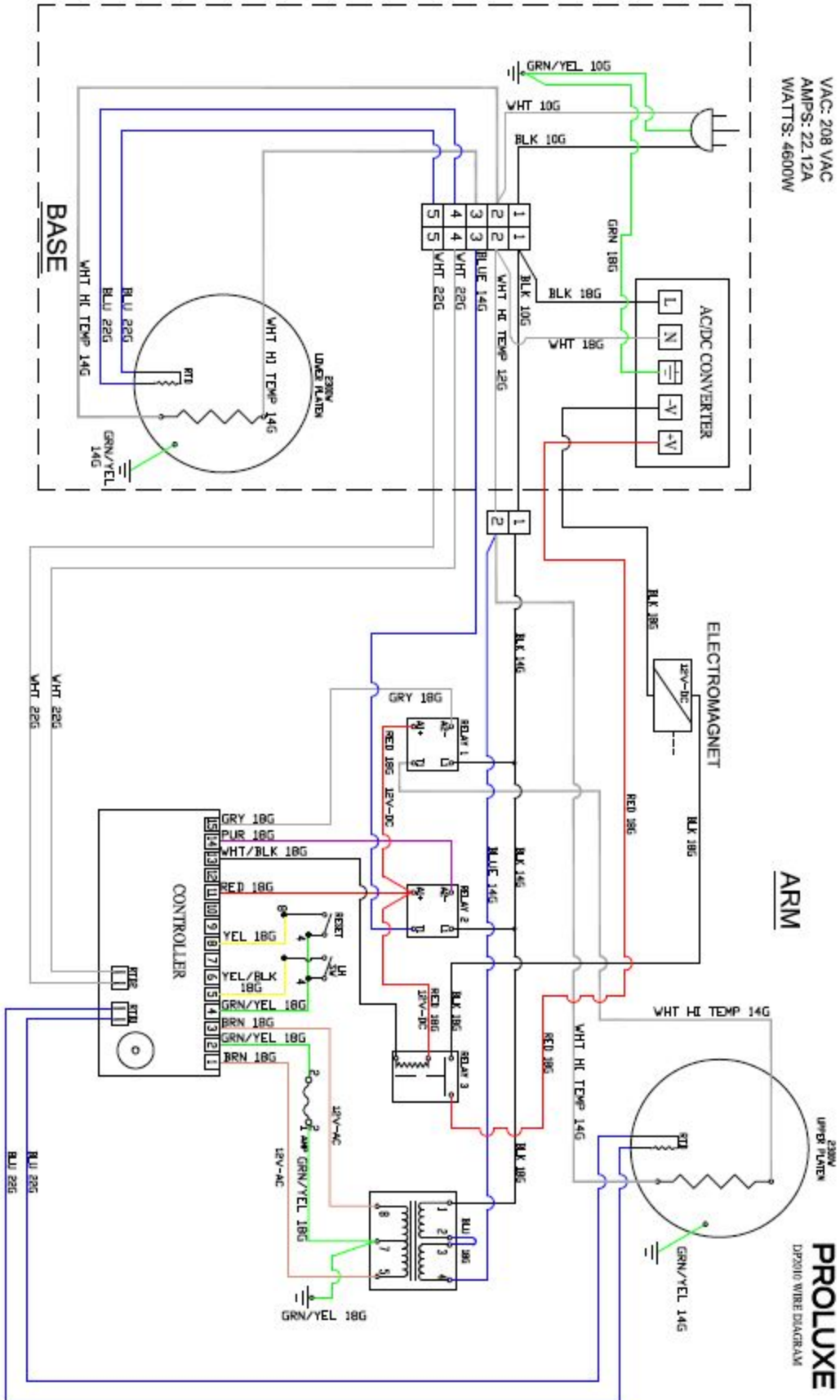
37	TRANSFORMER	11096975	1
38	WASHER, SAE #8	WSAE8	11
<b>ITEM #</b>	<b>DESCRIPTION</b>	<b>DP2010SE 208 ~ AC</b>	<b>QTY</b>
39	SCREW, BUTTON HEAD 1/4-20 X 3/4	SB142034	2
40	HEX BOLT STAINLESS STEEL, 1/4-20 X 1/2	BH142012S	3
41	TERMINAL BLOCK (ARM #2 SINGLE)	11098414	1
42	SCREW, PHILLIPS PAN HEAD 8-32 X 1/2	SP83212	4
43	SOLID STATE RELAY	MPR90217	2
44	MICRO SWITCH ROLLER WHEEL	1101017044	1
45	SCREW, ROUND HEAD 4-40 X 5/8	SR44058	2
46	WIRE HARNESS	11017815450	1
47	SCREW, SOCKET HEAD 3/8-16 X 3/4	SSH381634	2
48	OVERLAY, DIGITAL CONTROL PANEL	ODP1300	1
49	CONTROL, FACIA PLATE ASSEMBLY	11086027	1
50	DIGITAL CONTROL	110178154052	1
51	SPACER, NYLON 1/4	110969111	4
52	NUT, HEX 6-32	NH632	8
53	WASHER, #6 INTERNAL TOOTH LOCK	WLIT6	8
54	POWER DISTRIBUTION CABLE	11017815467	1
55	WASHER, #8 INTERNAL TOOTH LOCK	WLIT8	4
56	NUT, HEX 8-32	NH832	4
57	TERMINAL BLOCK BASE, #5 DOUBLE	6015	1
60	ORING, POST/COLLAR	MPSS062	1
61	SOCKET CAP SCREW, 1/4-20 X 1-1/4	SSH1420114	1
62	COLLAR POST ARM	1104132301	1
63	BRACKET, MICRO SWITCH	1101021213	1
64	FITTING, ZERK 1/4-28	B792	1
65	THRUST PLATE	110230058	1
66	COLLAR CLAMP (ADJUSTMENT SCREW)	110230031	1
67	SCREW, SOCKET HEAD CAP, 1/4-20 x 3/4	SSH142034	3
68	NUT, LOCK NUT 1/2-20	NHSL1220	1
69	WASHER, SAE 5/16"	WSAE516	4
70	SET SCREW SOCKET 1/4-20 X 7/8	SST142078	2
71	MARKER STRIP #5	MS6015	1
72	WASHER, SPLIT LOCK 1/2	WL12	2
73	FUSE HOLDER 1 AMP	MPPF708	1
74	FUSE, 1 AMP, 250V, 250W, LOW BLOW	MPPF701R	1
75	SCREW PHILLIPS PAN 2-56 x 1/4	SP25614	1
76	FEET, RUBBER	RF209	5

77	MASTER LINK BRACKET	DP10603	1
78	MAGNET POST	DP10602	1
79	WASHER PLATE	DP10604	1
<b>ITEM #</b>	<b>DESCRIPTION</b>	<b>DP2010SE 208 ~ AC</b>	<b>QTY</b>
80	GAS SPRING BRACKET WELDING ASSEMBLY	DP12803	1
81	SET SCREW KNURLED CUP POINT 5/16-18 x 3/8	SST5161838KN	3
82	RELAY, MECHANICAL	110942520	1
83	SCREW, PAN HEAD 6-32 X 1/4	SP63214	6
84	ELECTROMAGNET, 12V 36W 600lbs.	11017815413	1
85	PLATEN SPACER, LOWER	DP12802	1
86	BOLT HEX SLOTTED 8-32 X 1/4	BH83214	6
87	WASHER, SAE 1/2	WSAE12	1
88	BOLT HEX, 1/2-20 X 1-1/4 GRADE 5	BH1220114G5	1
89	CONVERTER, AC/DC 12V 50W	DP16502	1
90	NUT, HEX 4-40	NH440	2
91	WASHER, SAE 1/4"	WSAE14	1
92	HOUSING SUPPORT ROD	DP10605	1
93	BUTTON HEAD SCREW 3/8-16 X 3/4"	SB381634	2
94	CONTACT N/O SCREW TYPE, GE	110101751	1
95	SWITCH, MOM P/S OP SCREW ON GE	P9XPLOSO	1
96	BUTTON BLACK MUSHROOM SCREW ON GE	P9ARB3N	1
97	MANUAL, DP2010	MDP2010SE	1
98	BUSHING, ALIGNMENT	110415602	1
99	ADJUSTABLE SCREW	110230042	1
100	SET SCREW KNURLED CUP POINT 1/4-20 x 3/8	SST142038KN	3
102	WIRE, TGGT, 14 GA. (HEATER)	110069	10.67 FT.
103	TFE, SHRINK TUBING 7AWG	110131	.66 FT.
104	TERMINAL, RING #6 14-16 GA HIGH TEMP	1601HT	2
105	TERMINAL, RING #8 14-16 GA	1604	4
106	TERMINAL, QD 3/16 X 18-22 GA	2280	2
107	WASHER, SAE #6	WSAE6	2
108	TERMINAL, FEMALE MOLEX #BB-2141	MPSQ100	1
109	WIRE, TFE 14GA. GREEN	WTFE14G	5.25 FT.
110	RTD, SENSOR ASSEMBLY	110949110	2
111	SCREW, SET 3/8-16 X 1/2	SST381612	5
112	SLEEVING, PVC WIRE	OPVC1050	1.33 FT.
114	TFE, NON SHRINK TUBING	110133	.33 FT.
115	TERMINAL, #6 RING x 18-22 GA	2202	2
116	DP INSULATION	1101171251	2

117	SHROUD, UPPER PLATEN	1109336	1
118	SHROUD, PLATEN	110230036	1
<b>ITEM #</b>	<b>DESCRIPTION</b>	<b>DP2010SE 208 ~ AC</b>	<b>QTY</b>
120	GEAR, PINION	1109360	1
121	PLAIN STEEL WOODRUFF KEY, 3/16 X 3/4	KW931634	4
122	SCREW, BUTTON HEAD 1/4-20 X 5/8	SB142058	1
123	BOLT, SHOULDER 3/8 X 2	11023003	5
124	14-16 GA #10 FORK TERMINAL INSUL.	1626	1
125	TERMINAL, 1/4" 18GA 22GA FEMALE. FULLY/INS, RED	2270FIN	1
126	TERMINAL, 1/4" QD FEMALE 14-16, FULLY INSUL BLUE	1670FIN	1
127	SCREW, SET 1/4-20 X 1/2	SST142012	1
128	EYELET END MACHINED	1101098154C5	1
129	GAS SPRING, 30LB FORCE	DP12810	1
130	CLEVIS, STEEL	DP12809	1
131	CLEVIS PIN 1/4" DIA X 3/4" LONG	110109861	1
132	PIN, COTTER 3/32 X 3/4	PC33234	1
133	HOLDER, PIN (GAS SPRING)	DP12804	1
A1	KITTED, UPPER PLATEN WITH WIRING ONLY	11017815476208K	1
A2	KITTED, UPPER PLATEN COMPLETE ASSEMBLY	11017815476208AK	1
A3	KITTED, LOWER PLATEN WITH WIRING ONLY	11017815434208K	1
A4	KITTED, LOWER PLATEN COMPLETE ASSEMBLY	11017815434208AK	1
A5	KITTED, PINION GEAR ASSEMBLY	1109360K	1
A6	KITTED, GAS SPRING, 30LB FORCE	DP12810K	1

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Date 06/13/17

VAC: 208 VAC  
AMPS: 22.12A  
WATTS: 4600W





## 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 will only be covered for 60 miles.

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

The warranties provided by Proluxe DO NOT apply to the following:

- Damage due to misuse, abuse, alteration, or accident.
- Improper or unauthorized repairs.
- Submerged in water.
- Damage in shipment.
- Equipment exported to foreign countries.

Special Order Equipment and Accessories

Cannot be canceled and are not returnable unless defective within the terms of this warranty.

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 damaged by operator abuse.

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 manufacturer 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. Price List prices 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 damages.

*Note: Goods damaged in shipping are non-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.