

Item #: 348EDS18D Project: _____

Qty: _____ Date: _____ Approval: _____

Estella EDS18D 18" Countertop Two Stage Dough Sheeter - 120V, 1/2 HP

Item #348EDS18D



Technical Data

Width	23 Inches
Depth	21 3/4 Inches
Height	32 1/2 Inches
Hertz	60 Hz
Phase	1 Phase
Voltage	120 Volts
Wattage	420 Watts
Absorption Ratio	50 - 60 Percent
Horsepower	1/2 hp
Output	250 Pieces per Hour

Features

- Versatile machine perfect for creating house-made pizzas, pie crusts, pitas, and tortillas
- Innovative weighted catch arm guides dough through rollers to eliminate need for manual adjustment
- Two stage roller design produces consistent dough thickness with fewer passes through the machine
- Quickly and easily rolls out up to 250 pieces per hour with a maximum diameter of up to 18 inches
- Ergonomic, compact design helps save on valuable countertop space and allows for easy storage

Certifications



5-15P



ETL, US & Canada



ETL Sanitation

Technical Data

Plug Type	NEMA 5-15P
Power Type	Electric
Style	Countertop
Type	Two Stage Dough Sheeters

Notes & Details

Sheet large batches of dough with ease using this Estella EDS18D countertop 18" two stage dough sheeter! This dough sheeter is designed to quickly and easily roll out dough with an absorption ratio of 50-60% up to 17" in diameter for anything from your signature pizzas to your scratch-made pastries. Featuring a double pass design, this unit allows a single operator to roll out up to 250 pieces per hour in just two simple steps! Its large hopper accommodates 1 oz. to 16 oz. pieces of dough, while its two plastic rollers feature a simple hand adjustment to easily set your desired thickness.

Thanks to its weighted catch arm, this unit effortlessly guides the dough from the 14" top roller into the 18" bottom roller, ensuring a consistent, uniformly rolled sheet. Not only does this unit reduce the amount of physical work needed to create sheets of dough, but it also helps save on time and labor costs to further increase your operation's efficiency.

This dough sheeter features a 1/2 hp motor with a durable, heavy-duty stainless steel construction to provide long-lasting use in your establishment. Along with its ergonomic design, this unit's compact size helps save on valuable countertop space and allows for easy storage. A simple "on/off" switch located on the front of the unit provides easy operation, and its 2 1/4" rubber, non-skid legs ensure the unit stays securely in place during use. A great addition to bakeries, pizzerias, and restaurants, this versatile unit is perfect for sheeting all types of dough including pie crusts, pitas, tortillas, and flat breads. This unit requires a 120V electrical connection for operation.

⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.