

Item #: 348ETMAD1KIT Project: \_\_\_\_\_

Qty: \_\_\_\_\_ Date: \_\_\_\_\_ Approval: \_\_\_\_\_

# Estella ETMAD1KIT Manual Turnover Machine with 2 1/2" x 1 1/8" x 1" Semi-Circle Die

Item #348ETMAD1KIT



## Technical Data

|               |                     |
|---------------|---------------------|
| Width         | 20 1/2 Inches       |
| Depth         | 9 13/16 Inches      |
| Height        | 10 5/8 Inches       |
| Insert Length | 2 1/2 Inches        |
| Insert Width  | 1 1/8 Inches        |
| Insert Height | 1 Inch              |
| Color         | Silver              |
| Die Style     | Semi-Circle         |
| Material      | Stainless Steel     |
| Output        | 600 Pieces per Hour |

## Features

- Create perfectly shaped pierogies, samosas, turnovers, and calzones
- Manual design
- Durable type 304 stainless steel body
- Includes a 2 1/2" x 1 1/8" x 1" semi-circle die
- Makes 600 pieces per hour

## Certifications



## Technical Data

|                      |                   |
|----------------------|-------------------|
| Power Type           | Manual            |
| Stainless Steel Type | Type 304          |
| Style                | Countertop        |
| Type                 | Turnover Machines |

## Notes & Details

Perfectly shape your delicious pierogies, samosas, turnovers, and calzones with this Estella manual turnover machine. This machine features an easy-to-use manual design with a durable type 304 stainless steel body that will hold up over time in your busy kitchen. The integrated rollers and included 2 1/2" x 1 1/8" x 1" semi-circle die create a perfect dough seal every time to prevent oil leakage in fried products and filling leakage from your items. This unit can also work with other size dies (sold separately). Plus, the consistent seal pattern and shape ensure a beautiful product every time!

Capable of making 600 pieces per hour with just the turn of a handle, this machine is sure to meet the needs of your busy establishment. Additionally, it's easy to use by simply placing the dough sheet on the die mold and adding the filling into the groove. By rotating the handle of your machine, you can seal and trim the dough sheet so the finished product drops at the bottom. The thickness can also be adjusted with two knobs. Meet all of your establishment's pastry and turnover needs with this turnover machine!

 **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](http://www.p65warnings.ca.gov).