

Estella

BAKERY EQUIPMENT

USER MANUAL



DOUGH SHEETERS

348EDS12S
12" Single Pass

348EDS18S
18" Single Pass

348EDS12D
12" Double Pass

348EDS18D
18" Double Pass

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SAFETY

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Keep the working area surrounding the machine clean and organized.
2. Consider environmental conditions surrounding the machine. Do not use the machine in humid, wet, or poorly lit environments. Do not use the machine close to flammable liquids or gas.
3. Keep machine away from children and non-authorized personnel. Do not permit them to go near the machine or its working area.
4. Do not touch the switch or cable with wet hands.
5. Only utilize the machine with the correct voltage to achieve optimum results.
6. Do not wear low-hanging clothing or items that may get caught in the machine. Wear non-slip shoes while working with the machine. For hygiene and safety, keep hair tied back and wear protective gloves.
7. Do not tug on the cable to remove the plug from the outlet. Do not leave the cable near sharp objects, water, or solvents.
8. Unplug when the machine is not in use, you are cleaning the machine or need to move the machine.
9. Check that the machine is not damaged prior to each use. Carefully check that all safety devices are working, that the removable parts are not blocked, there are no parts damaged, that all the parts have been set up correctly, and that all conditions that could influence the regular function of the machine are in working order.
10. If the machine is damaged or there are issues during its use, turn off the machine immediately and contact the manufacturer for assistance or repair. Repairs should only be made by qualified technicians, using the correct manufacturer parts. Non-compliance with these rules may void the warranty.

NOTE: Save these instructions for future reference.

INITIAL SETUP

fig. 1



1. Dispose of packaging properly.
2. Find and set aside the rubber boots, spare belts, thickness adjustment handle, and transit rings
3. Units are shipped without the rubber boots installed, install them by pushing onto the metal legs
4. Place unit on a countertop or solid work top space with 6" of clearance on all sides.
5. Ensure unit is plugged into the correct outlet type and rating, must be grounded and support 10 amps at 120 volts.

NOTE: All units must be installed per local standards with regards to electrical. All connections must be verified by a qualified technician.

SPECIFICATIONS

	348EDS12S	348EDS12D	348EDS18S	348EDS18D
WIDTH	19"	20¾"	24½"	23"
DEPTH	15½"	18 ^{11/16} "	16½"	21¾"
HEIGHT	17½"	22"	18"	32½"
VOLTS	120	120	120	120
WATTAGE	420	420	420	420
STAGES	SINGLE	DOUBLE	SINGLE	DOUBLE

OPERATION



WARNING: MOVING PARTS CAN CRUSH & CUT

Keep hands, feet, and all objects away from the rollers prior to turning on the machine!

FUNCTIONAL TEST

WARNING: Do not remove plastic covers.

1. Ensure the unit is plugged into the correct outlet type.
2. Press the green button to start the unit rollers. (Fig. 2 & 3)
3. Ensure all rollers are spinning
4. Place a small amount of dough that has been flattened by hand and is not thicker than 7/16" into the top of the unit

NOTE: dough should be treated with dry flour to allow it to move through the rollers.

fig. 2

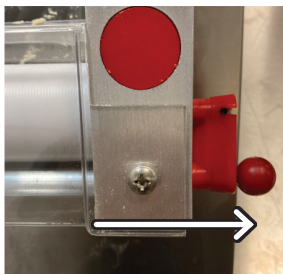


fig. 3



DOUGH THICKNESS ADJUSTMENTS

fig. 4



1. Turn off the unit before making adjustments.
2. Pull back on knob handle ball top (fig. 4)
3. Rotate to desired thickness
Clockwise = reduce thickness
Counter-clockwise = increase thickness
4. Release knob handle to set into thickness holes. (fig. 5)

fig. 5



MAINTENANCE

CLEANING

NOTE: To ensure the best quality, longevity, and warranty status, these units should be cleaned after each use

1. Ensure the unit is turned off and unplugged.
2. Clean all flour and dough off of the unit with a soft brush.
3. Remove the upper and lower roller covers.
4. Remove springs from left side of lower roller support block (fig. 6)
5. Remove dough scrapers by turning and sliding out of the slots in the support blocks (fig. 7)

fig. 6



fig. 7



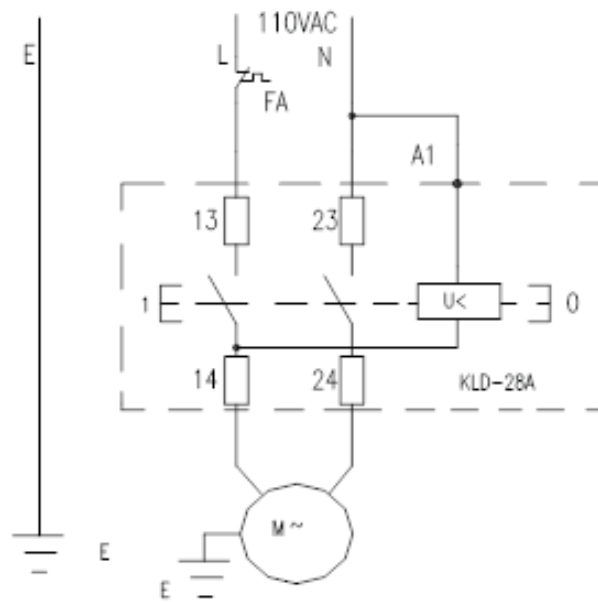
6. Turn thickness adjustment handle to maximum thickness to allow for easy cleaning access.
7. Carefully clean the machine and parts with a soft cloth or sponge with water and detergent.
Recommended cleaner - Noble Chemical Sunbright #999SUNBRIGHT
Recommended sanitizer - Noble Chemical QuikSan #147QUIKSAN
8. Rinse thoroughly and dry all parts.
9. Reassembly is reverse of above steps.

MAINTENANCE

LUBRICATING SHAFTS & ROLLERS

- It is necessary to grease shafts and rollers annually.
- It is recommended to use a qualified technician to perform this service.

CIRCUIT DIAGRAM



Power source wire: L (red) N (blue)
ground wire : E (yellow-green)
KLD-28A : switch
FA: thermo-protection of motor

TROUBLESHOOTING

Issue	Cause	Solution
The machine won't start	The machine is not plugged in or connected to a source of power	Check the general switch, the plug, and the feeding cable
	The voltage input is incorrect	Use the proper voltage
	There is another issue with the machine	Stop using the machine immediately and contact the manufacturer for assistance
The machine causes an electric shock	Wires are touching the structure of the machine	Check the wires, confirming that they are not touching the structure of the machine
Only one set of rollers is working	The belt is broken	Change the belt
	The worm wheel is worn out	Change the worm wheel
Roller doesn't spin	Worm wheel & transit ring connection issue	Replace transit ring
Roller makes clicking & thumping noise	Worm wheel & transit ring connection issue	Replace transit ring
Roller skips around when turning	Worm wheel & transit ring connection issue	Replace transit ring



EQUIPMENT LIMITED WARRANTY

1 YEAR PARTS AND LABOR WARRANTY

Select Estella Spiral Mixers, Dough Sheeters, and Bread Slicers are backed by a **1 year** parts and labor warranty provided by Ready Kitchen Warranty. These select Estella products are warranted only to be free from defects in material and workmanship for a period of **1 year** from the date of delivery. Proof of purchase is required to obtain warranty service. This warranty is only valid to the original purchaser and only to equipment installed in the contiguous United States.

Estella and Ready Kitchen Warranty will only cover regular rate labor (no overtime or holiday hours) and travel up to 100 miles round trip.

COVERED EQUIPMENT:

This warranty is valid on:

Bread Slicer Models: **348BSLICE1, 348BSLICE12, 348BSLICE34, 348BSLICE58**

Dough Sheeter Models: **348DSC67, 348DSC78, 348DSF78, 348DSF94, 348EDS12D, 348EDS12S, 348EDS18D, 348EDS18S**

Spiral Mixer Models: **348SM40, 348SM50, 348SM60, 348SM80, 348SM100**

Dough Press Models: **348DPC18P, 348DPC18T, 348DPC1620T**

This warranty does not cover equipment used for residential or other non-commercial purposes.

1 YEAR REPLACEMENT WARRANTY

Select Estella Spiral Mixers are backed by a 1 year replacement warranty provided by Ready Kitchen Warranty. These select Estella products are warranted only to be free from defects in material and workmanship for a period of 1 year from the date of delivery. Proof of purchase is required to obtain warranty service. This warranty is only valid to the original purchaser and only to equipment installed in the contiguous United States.

COVERED EQUIPMENT:

This warranty is valid on:

Spiral Mixer Models: **348SM20, 348SM30**

Countertop Mixer Models: **348EMIX8, 348EMIX8G**

Cheese Grater Models: **348CG12, 348CG34, 348CG1, 348CG112**

Dough Press Models: **348DPC18NH**

This warranty does not cover equipment used for residential or other non-commercial purposes.

TO MAKE A WARRANTY CLAIM:

In order to make a claim against this warranty, please contact Ready Kitchen Warranty.

- **Phone: 717-381-4844** - Please have your model number, serial number, and proof of purchase ready before calling.
- **Email: help@readykitchenwarranty.com** - Please include your name, model number, serial number, proof of purchase, and a brief description of the issue in your email. Including clear pictures of the issue will help expedite the process. Failure to include one or more of these things will extend processing time.

This Limited Warranty does not cover:

- Equipment sold or used outside of the contiguous United States.
- Equipment purchased used, or sold by an unauthorized reseller.
- Equipment that has been improperly installed, used, or maintained.
- Equipment that has been subject to abuse, misuse, harsh chemical action, modifications made without the approval of Estella, damage caused by flood, fire, or other acts of God.
- Equipment missing a serial number or proof of purchase.
- Equipment that has been serviced outside of the warranty, or by an unauthorized technician, without the approval of Ready Kitchen Warranty.
- Equipment that was damaged as part of shipping and handling. Please contact your authorized retailer for assistance.
- Equipment that has been changed, modified, or repaired with parts not authorized by Estella.
- Any adjustments, calibrations, leveling, tightening of fasteners, etc.
- Damage caused by unqualified operators. Estella products are designed for use by professionally trained bakers only.
- Any parts determined to be wearable items, such as belts, by Ready Kitchen Warranty or Estella.

This warranty provides the exclusive remedy against Estella relating to Estella products, whether in contract or in tort or under any other legal theory, and whether arising out of warranties, representations, instructions, installations or defects from any cause. Estella shall not be liable, under any legal theory, for loss of use, revenue or profit, or for substitute use or performance, or for incidental, indirect, or special or consequential damages or for any other loss of cost of similar type. The laws of some jurisdictions limit or do not allow the disclaimer of consequential damages. If the laws of such a jurisdiction apply to any claim by or against Estella, NO limitations and disclaimers contained here shall be the greatest extent permitted by law. Estella and Ready Kitchen Warranty shall not be liable for more than the purchase price of the equipment, inclusive of applicable freight and sales tax.

If required by Estella, customer shall return to Estella for examination any failed product or part to confirm that the part has failed as a result of material or workmanship.

The warranty is not transferable and cannot be changed for a previously purchased product.