



DOUGH SHEETERS

#348EDS12S • 12" SINGLE PASS

#348EDS18S • 18" SINGLE PASS

#348EDS12D • 12" DOUBLE PASS

#348EDS18D • 18" DOUBLE PASS

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Intertek
5016597



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CONFORMS TO UL-763
CONFORMS TO NSF-8
CONFORMS TO CAN/CSA C22.2 no. 195

SAFETY INFORMATION

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

1. Keep the working area around 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. Remove the plug 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



1. Dispose of packaging properly. Put bread onto chute.
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"	20 ³ / ₄ "	24 ¹ / ₂ "	23"
Depth	15 ¹ / ₂ "	18 ¹¹ / ₁₆ "	16 ¹ / ₂ "	24 ³ / ₄ "
Height	17 ¹ / ₂ "	22"	18"	32 ¹ / ₂ "
Voltage	120V			
Wattage	420W			
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. 1 & 2)
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. 1



fig. 2

DOUGH THICKNESS ADJUSTMENTS

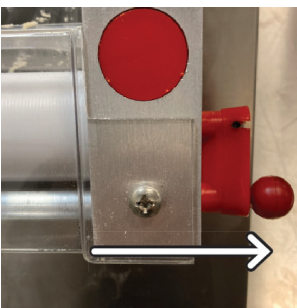


fig. 3



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 tickness holes. (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)

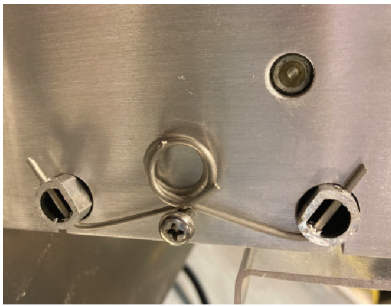


fig. 5



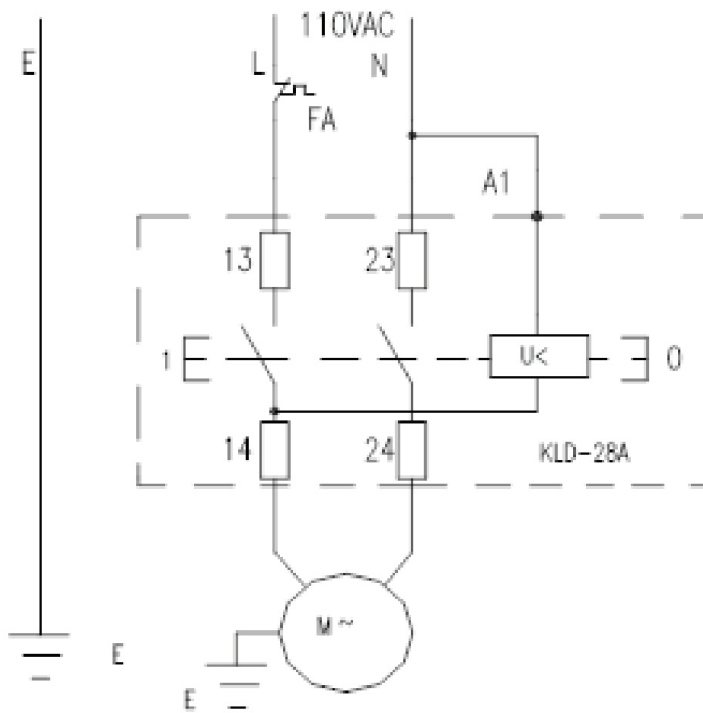
fig. 6

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.

LUBRICATING SHAFTS & ROLLERS

- It is necessary to grease shafts and rollers annually
- It is recommended to use a qualified technician to preform 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