



# COUNTERTOP TWO-STAGE DOUGH SHEETERS

348EDS12D, 348EDS18D

VERSATILE MACHINE PERFECT FOR  
CREATING HOUSE-MADE PIZZAS,  
PIE CRUSTS, PITAS, AND TORTILLAS

ROLLS OUT UP TO 250 PIECES  
PER HOUR WITH A MAXIMUM  
DIAMETER OF UP TO 18"

SAVE ON TIME AND LABOR  
COSTS, INCREASING YOUR  
OPERATION'S EFFICIENCY



348EDS12D



## Fast and Efficient

ALLOWS A SINGLE OPERATOR TO ROLL OUT  
UP TO 250 PIECES PER HOUR



## Product Consistency

TWO-STAGE DESIGN MEANS RUNNING THROUGH  
THE MACHINE FEWER TIMES, FOR A CONSISTENT  
PRODUCT AND SAVING TIME IN THE KITCHEN



## Space-Saving Design

ERGONOMIC, COMPACT DESIGN SAVES ON  
VALUABLE COUNTERTOP SPACE



## Powerful Motor

1/2 HP MOTOR



## Durable Steel Body

HEAVY-DUTY STAINLESS STEEL CONSTRUCTION



## Easy-to-Use Controls

SIMPLE ON/OFF SWITCH FOR EASY OPERATION



## Adjustable Thickness

CHOOSE YOUR DESIRED THICKNESS OF DOUGH



## Leveling Feet

NON-SKID LEGS ENSURE THE UNIT STAYS  
SECURELY IN PLACE





**348EDS12D**  
12" / ½ HP



**348EDS18D**  
18" / ½ HP



## SPECIFICATIONS

| Item #    | Max Diameter (Inches) | Output per Hour | Voltage | Wattage |
|-----------|-----------------------|-----------------|---------|---------|
| 348EDS12D | 12"                   | 250 pieces      | 120V    | 420W    |
| 348EDS18D | 18"                   | 250 pieces      | 120V    | 420W    |

## MEASUREMENTS

| Item #    | W x D x H (inches)     | Absorption Ratio % | Dough Accommodation (oz.) |
|-----------|------------------------|--------------------|---------------------------|
| 348EDS12D | 20 ¾" x 18 1/16" x 22" | 50-60%             | 1-10.5                    |
| 348EDS18D | 23" x 21 ¾" x 32 ½"    | 50-60%             | 1-16                      |