

Item #: 348DPC18T Project: _____

Qty: _____ Date: _____ Approval: _____

Estella DPC18T 18" Dual-Heat Manual Clamshell Pizza / Tortilla Dough Press - 240V, 3300W

Item #348DPC18T



Technical Data

Width	18 1/2 Inches
Depth	28 Inches
Height	33 3/4 Inches
Amps	13.75 Amps
Hertz	60 Hz
Phase	1 Phase
Voltage	240 Volts
Wattage	3300 Watts
Color	White
Design	Clamshell

Features

- Dual-heat, clamshell design with independently-heated platens
- Large 18" diameter aluminum plates; sleek white finish
- Flattens dough up to 18" in diameter; maximum thickness of 7/16"
- Digital controls for time, temperature, and press length; programmable
- Sturdy construction with an ergonomic handle; 240V, 3600W

Certifications



6-20P



ETL, US & Canada



ETL Sanitation

Technical Data

Heating Style	Dual Plate
Material	Aluminum
Maximum Temperature	450 Degrees F
Minimum Dough Thickness	1/16 Inch
Operation	Manual
Plug Type	NEMA 6-20P
Press Dimensions	18" Round
Press Shape	Round
Type	Pizza Dough Presses Tortilla Presses

Notes & Details

Efficiently create tortillas with a consistent thickness by adding this Estella DPC18T 18" dual-heat manual clamshell pizza / tortilla dough press to your pizza restaurant, taqueria, burrito shop, or tapas bar. This model features large 18" diameter aluminum platens that can flatten dough up to 18" in diameter.

Since this model is heated, it works well with either warm or cold tortilla or pizza dough. The dual-heated design provides heat from both the top and bottom platens for even pressing, and you can even control the temperatures of the top and bottom plates independently if needed. The plates reach a maximum temperature of 450 degrees Fahrenheit.

Digital controls let you ensure proper time, temperature, and length of press for each tortilla or pizza crust. You can even set and save programs so that each tortilla your employees create will turn out consistently to meet the needs of your recipes and the expectations of your customers.

Great for flour tortillas or pizza crusts, this press helps to save time and labor in your commercial kitchen. It offers a sturdy design and is small enough to fit on your countertop. The white finish looks sleek and professional so that you can even use it in display kitchens so customers can see their tortillas being made fresh! Since it offers easy and precise thickness control and an ergonomic handle, this tortilla press will improve production times, increase quality, and save labor.

This model requires a 240V electrical connection and provides an output of 3600W.

⚠ 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.