

Item #: 348EDS18S Project: _____

Qty: _____ Date: _____ Approval: _____

Estella EDS18S 18" Countertop One Stage Dough Sheeter - 120V, 1/2 HP

Item #348EDS18S



Technical Data

Width	24 1/2 Inches
Depth	16 1/2 Inches
Height	18 Inches
Hertz	60 Hertz
Phase	1 Phase
Voltage	120 Volts
Wattage	420 Watts
Absorption Ratio	50 - 60 Percent
Horsepower	1/2 HP
Output	250 Pieces Per Hour

Features

- Quickly and easily rolls out up to 250 pieces per hour with maximum diameter of up to 18 inches
- Ergonomic, compact design helps save on valuable countertop space and allows for easy storage
- Versatile machine perfect for creating house-made pizzas, pie crusts, pitas, and tortillas
- Features a 1/2 hp motor with a durable, heavy-duty stainless steel construction for long-lasting use
- Large hopper accommodates 1 oz. to 16 oz. pieces of dough

Certifications



5-15P



ETL, US & Canada



ETL Sanitation

Technical Data

Plug Type	NEMA 5-15P
Power Type	Electric
Style	Countertop
Type	One Stage Dough Sheeters

Notes & Details

Sheet large batches of dough with ease using this Estella EDS18S countertop 18" one stage dough sheeter! This dough sheeter is designed to quickly and easily roll out dough with an absorption ratio of 50-60% up to 18" in diameter for anything from your signature pizzas to your scratch-made pastries. Featuring a large hopper that accommodates 1 oz. to 16 oz. pieces of dough, this unit allows a single operator to roll out up to 250 pieces of dough per hour with ease! Its 18" long plastic roller easily adjusts to your desired thickness, ensuring a precise, uniform sheet of dough every time. Not only does this unit reduce the amount of physical work needed to create sheets of dough, but it also helps save on time and labor costs to further increase your operation's efficiency.

This dough sheeter features a 1/2 hp motor with a durable, heavy-duty stainless steel construction to provide long-lasting use in your establishment. Along with its ergonomic design, this unit's compact size helps save on valuable countertop space and allows for easy storage. A simple "on/off" switch located on the front of the unit provides easy operation, and its 2 1/4" rubber, non-skid legs ensure the unit stays securely in place during use. A great addition to bakeries, pizzerias, and restaurants, this versatile unit is perfect for sheeting all types of dough including pie crusts, pitas, tortillas, and flat breads. This unit requires a 120V electrical connection for operation.

⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to www.p65warnings.ca.gov.