

LET'S GET SHEETING!

Univex offers various models of reversible sheeters. From countertop to floor models, the technology a sheeter can bring to your business will save you labor cost and increase efficiency. Univex sheeters are "Artisan Style", meaning you have full control of how thick or thin you sheet your product.

With an easy to use foot pedal control and user adjusted thickness knob on the front of the unit, you will get uniform consistent results every time.

Our sheeters are perfect for various operations when sheeting fondant or dough! Perfect for doughnuts, croissants, pasta, bread, pizza and so much more!

Our SFG600TL has the option for custom cutters for your operation!

Univex reversible sheeters are efficient and affordable. Our smaller models fold up and on wheels for easy storage. Bakeries need to maximize their production line to keep costs down. This is where commercial bakery equipment comes into play.

For a bakery that make iced cakes, a sheeter achieves a smooth and even finish for fondant. This helps cakes look picture perfect! The level of versatility gives large companies the flexibility to manufacture whichever dough they need, using a single machine!

Now you know the benefits of a dough sheeter for your business. So it's time to find the right baking equipment to suit your needs.

Univex is here to help!



***Various models available**

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