

VEVOR APD30

VEVOR APD30 Commercial Electric Pizza Dough Roller Sheeter Instruction Manual

Model: APD30 | Dough Size: 3-14 Inch

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your VEVOR APD30 Commercial Electric Pizza Dough Roller Sheeter. Please read this manual thoroughly before operating the machine to ensure proper usage and to prevent damage or injury. Keep this manual for future reference.

The VEVOR APD30 is designed for commercial use, offering automatic dough pressing for various applications such as pizza, pasta, and other dough-based products. It features a robust stainless steel construction and adjustable settings for dough thickness and size.

2. SAFETY INSTRUCTIONS

General Safety:

- Always operate the machine on a stable, level, and dry surface.
- Keep hands, hair, and loose clothing away from moving parts during operation.
- Do not allow children or untrained personnel to operate the machine.
- Ensure all safety guards and covers are in place before operation.
- Never attempt to bypass safety features.

Electrical Safety:

- Connect the machine only to a grounded power outlet with the correct voltage as specified on the product label.
- Do not operate the machine with a damaged power cord or plug.

- Unplug the machine from the power supply before cleaning, maintenance, or when not in use.
- Keep the power cord away from heat, sharp edges, and wet surfaces.

Operation Safety:

- Use only appropriate dough consistency. Very wet or very dry dough may cause issues.
- Do not overload the machine with excessive amounts of dough.
- In case of malfunction, immediately turn off the machine and unplug it.

3. PRODUCT OVERVIEW

The VEVOR APD30 Pizza Dough Roller Sheeter is an automatic electric machine designed for efficient dough preparation in commercial kitchens. It features a dual-roller system for consistent dough pressing.

Key Features:

- **High Capacity:** Processes 240-260 pieces of dough per hour.
- **Adjustable Dough Size:** Accommodates dough from 3 to 14 inches in diameter.
- **Adjustable Thickness:** Manual 5-level adjustment for dough thickness from 1mm to 5.5mm (0.04 to 0.22 inches).
- **Automatic Operation:** Double roller design with a metal arm for automatic dough rotation and pressing.
- **Durable Construction:** Made from thickened stainless steel with food-grade resin rollers and a transparent PP plastic security cover.
- **User-Friendly Design:** Features a waterproof switch and non-slip feet for stable and secure operation.

Components:



Figure 3.1: Main view of the VEVOR APD30 Pizza Dough Roller Sheeter, showing the upper and lower rollers, control panel, and included dough press lid. Two finished pizzas are also displayed.



Item Model Number: **APD30**

Power: **370W**

Thickness Adjustment: **Manual 5-level Adjustment**

Pizza Dough Size: **3-14 inch**

Dough Thickness: **1-5.5mm / 0.04 - 0.22 inch**

Main Material: **POM + PC + Stainless Steel 201**

Net Weight: **75 lbs / 34 kg**

Product Dimensions: **18.3 x 19.7 x 25.2 inch / 465 x 500 x 640 mm**

Accessories: **Rubber Belts x 2(One is installed),8-inch Cover x 1**

Figure 3.2: Detailed diagram illustrating the dimensions of the VEVOR APD30 machine and a summary of its key specifications.

4. SETUP

4.1 Unpacking

- Carefully remove the machine from its packaging.
- Inspect the machine for any signs of damage during transit. If damage is found, do not operate and contact customer support.

- Ensure all accessories, including the dough press lid and spare rubber belts, are present.

4.2 Placement

- Place the dough roller sheeter on a sturdy, level, and dry countertop or work surface capable of supporting its weight (approximately 75 lbs / 34 kg).
- Ensure there is adequate space around the machine for ventilation and safe operation.
- The non-slip feet should be firmly seated to prevent movement during operation.

4.3 Power Connection

- Verify that the power supply matches the voltage requirements specified on the machine's rating label.
- Plug the power cord into a grounded electrical outlet.

4.4 Initial Cleaning

- Before first use, wipe down all food-contact surfaces, including the rollers and dough guides, with a damp cloth and mild detergent.
- Rinse with a clean, damp cloth and dry thoroughly.

5. OPERATING INSTRUCTIONS

5.1 Powering On/Off

- To power on the machine, press the green 'ON' button on the control panel.
- To power off, press the red 'OFF' button.

5.2 Dough Preparation

- Prepare dough balls of consistent size, suitable for the desired final dough diameter (3-14 inches).
- Lightly dust dough balls with flour to prevent sticking.

5.3 Adjusting Dough Thickness

Adjustable Sizes Available

Meets various dough needs



Manual 5 levels Thickness Adjustment

1-5.5mm / 0.04 - 0.22 in



0.02 in / 1 mm



0.12 in / 3 mm



0.22 in / 5.5 mm

Figure 5.1: The machine illustrating the adjustable thickness knob and examples of dough thickness for various products.

- Locate the thickness adjustment knob, typically on the side of the machine near the rollers.
- Rotate the knob to select the desired dough thickness, ranging from 1mm to 5.5mm (0.04 to 0.22 inches). There are 5 manual levels of adjustment.
- Start with a thicker setting and gradually decrease if a thinner dough is required.

5.4 Automatic Dough Pressing Process

5-Step Fully Automatic Dough Press



1 Place Dough into the Upper Roller Entrance



2 Dough Rolls and Presses into an Oval Shape



3 Dough Automatically Flips into the Lower Roller



4 Pressed into Pizza Dough



5 Use the Dough Press Lid to Create a Round Dough

Figure 5.2: A visual guide demonstrating the five steps of the automatic dough pressing process using the VEVOR APD30.

1. **Place Dough:** With the machine powered on, place a dough ball into the upper roller entrance.
2. **First Press:** The upper roller will press the dough into an oval shape.
3. **Automatic Flip:** The metal arm will automatically rotate and guide the dough into the lower roller.
4. **Second Press:** The lower roller will press the dough to the final desired thickness, forming a round or oval shape.
5. **Retrieve Dough:** Collect the pressed dough from the output tray.

5.5 Using the Dough Press Lid (Optional)

8" Dough Press Lid

Cut out round dough



Place on Pressed Dough

Cut out Round Dough

Figure 5.3: A hand using the 8-inch dough press lid to create a perfectly round dough disc after initial pressing.

- For perfectly round dough, especially for pizza, use the included 8-inch dough press lid.
- After the dough has been pressed by the machine, place it on a flat surface.
- Position the dough press lid over the dough and apply gentle, even pressure to cut out a round shape.

6. MAINTENANCE AND CLEANING

Important: Always unplug the machine from the power supply before cleaning or performing any maintenance.

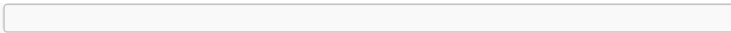


Figure 6.1: Visual guide demonstrating the simple three-step cleaning process for the VEVOR APD30, including removing covers and wiping rollers.

6.1 Daily Cleaning

- **Step 1:** Twist the screws manually to loosen the transparent security covers over the rollers.
- **Step 2:** Carefully remove the dust covers.
- **Step 3:** Wipe down the rollers and all food-contact surfaces with a clean, damp cloth. Use a mild, food-safe detergent if necessary.
- Ensure all parts are thoroughly dried before reassembling and storing the machine.
- Clean the exterior of the machine with a damp cloth. Do not use abrasive cleaners or immerse the machine in water.

6.2 Regular Inspection

- Periodically check the power cord for any signs of damage.
- Inspect the rollers for wear or damage.
- Ensure the rubber belts are in good condition. Replace if worn (spare belts are included).

7. TROUBLESHOOTING

If you encounter issues with your VEVOR APD30, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Machine does not power on.	No power supply; power cord damaged; 'OFF' button pressed.	Check power connection; inspect power cord; press the green 'ON' button.
Dough is not pressing evenly or getting stuck.	Incorrect dough consistency; rollers dirty; thickness setting too low for initial pass; too much dough.	Adjust dough recipe; clean rollers; increase thickness setting; use smaller dough balls.
Machine makes unusual noise.	Foreign object in rollers; worn rubber belts; motor issue.	Immediately power off and unplug. Inspect rollers for obstructions. Check rubber belts for wear and replace if necessary. If noise persists, contact customer support.
Dough sticks to rollers.	Dough too sticky/wet; insufficient flour dusting; rollers not clean.	Adjust dough recipe; lightly dust dough with flour; clean rollers thoroughly.

If the problem persists after attempting these solutions, please contact VEVOR customer support for assistance.

8. SPECIFICATIONS

Specification	Value
Brand	VEVOR

Specification	Value
Model Number	APD30
Power	370W
Thickness Adjustment	Manual 5-level Adjustment
Pizza Dough Size	3-14 inch
Dough Thickness	1-5.5mm / 0.04 - 0.22 inch
Main Material	POM + PC + Stainless Steel 201
Net Weight	75 lbs / 34 kg
Product Dimensions (L x W x H)	18.3 x 19.7 x 25.2 inches / 465 x 500 x 640 mm
Included Components	1 x Pizza Press
Accessories	Rubber Belts x 2 (One is installed), 8-inch Cover x 1
Operation Mode	Automatic

9. WARRANTY AND SUPPORT

VEVOR products are designed for durability and performance. For warranty information, technical support, or service inquiries, please refer to the warranty card included with your product or visit the official VEVOR website. Please have your model number (APD30) and purchase details ready when contacting support.

For further assistance, you may visit the VEVOR store online: [VEVOR Official Store](#)