LETS GET SHEETING!

Univex offers various models of reversable sheeters. From countertop to floor models, the technology a sheeter can bring to your business will save you labor cost and increase effeciency. Univex sheeters are "Artisian 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 SFG600TL has the option for custom cutters for your operation! Univex reversable sheeters are effecient 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 bakeries 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!

