

# DOUGH SHEETER | COUNTER TOP

GABRIELLA



ARCOBALENO®  
PASTA MACHINES

## ASC320/320K/420

TWO DOUGH FEED OPENINGS  
FOR THICK DOUGH

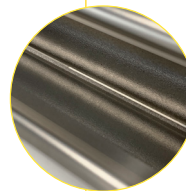


### STANDARD FEATURES

- Model ASC320 - 12.5" dough sheet width, dough rollers manufactured in smooth stainless steel with diameter of 2-3/8"
- Model ASC320K - 12.5" dough sheet width, dough rollers manufactured in knurled (textured) stainless steel with diameter of 2-3/8"
- Model ASC420 - 16.5" dough sheet width, dough rollers manufactured in smooth stainless steel with diameter of 2-3/8"
- Ergonomic, ultra compact design
- Fast removal of the dough scrapers, easy to remove and clean
- Two dough feed openings, the front is for dough thinner than 3/8" and the back is 1.5"
- Dough thickness adjustment from 0 to 5/8" (0 to 15mm)
- Drive to connect optional pasta cutter molds
- Factory and on-location training. The Only Full-Service Pasta Machine Manufacturer in North America!



**ASC320**  
12.5" dough sheet width



**ASC320K**  
Knurled rollers for textured (handmade) dough sheet  
– just like extruded pasta with a rustic finish!

### OPTIONAL FEATURES & ACCESSORIES

- ☐ Pasta trays - Perforated - Dim: 15.5"W x 23.5"D x 2.75"H
- ☐ Pasta trays - Solid - Dim: 15.5"W x 23.5"D x 2.75"H
- ☐ APC20 Mobile pasta cart with 20 trays
- ☐ Cutter molds sold separately

#### OPTIONAL PASTA CUTTER MOLDS

- ☐ 2mm | Spaghetti
- ☐ 4mm | Tagliatelle
- ☐ 6.5mm | Fettuccine
- ☐ 12mm | Pappardelle



**ASC420**  
16.5" dough sheet width

#### ■ WARRANTY

**One Year:** For more information visit [arcobalenollc.com/warranty.html](http://arcobalenollc.com/warranty.html)



#### ■ TRY BEFORE YOU BUY

In an effort to ensure success, we maintain a test kitchen where you can have your very own recipe tested for quality! Call for details.



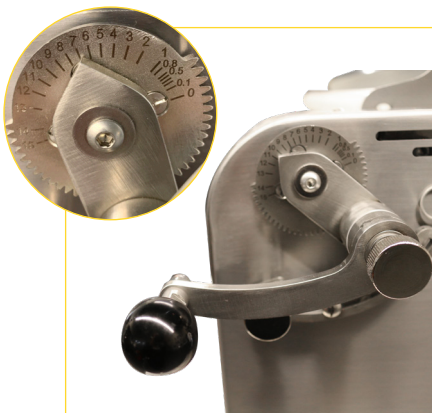
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## ASC320/320K/420

### TECHNICAL SPECIFICATIONS

Model	ASC320	ASC320K	ASC420
Roller Texture	Smooth	Knurled	Smooth
Dough Sheet Width	12.5"	12.5"	16.5"
Dough Feeder Opening (Front)	3/8"	3/8"	3/8"
Dough Feeder Opening (Back)	1.5"	1.5"	1.5"
Sheeting Roller Opening	0 to 5/8" (0 to 15mm)	0 to 5/8" (0 to 15mm)	0 to 5/8" (0 to 15mm)
Diameter of Sheeting Rollers	2-3/8"	2-3/8"	2-3/8"
Electrical Power	120V/1/60Hz 0.5HP 5 Amps @ 120V	120V/1/60Hz 0.5HP 5 Amps @ 120V	120V/1/60Hz 0.5HP 5 Amps @ 120V
Nema Plug	5-15P	5-15P	5-15P
Machine Dimensions	22.25"W x 13"D x 18.5"H	22.25"W x 13"D x 18.5"H	26.25"W x 13"D x 18.5"H
Shipping Dimensions	30"W x 18"D x 30"H	30"W x 18"D x 30"H	30"W x 18"D x 30"H
Machine Weight	95 lbs	95 lbs	110 lbs
Shipping Weight	115 lbs	115 lbs	120 lbs
Pasta Cutter Mold Dough Width	10" dough sheet	10" dough sheet	10" dough sheet
Pasta Cutter Mold Dimensions	12.5"W x 3.25"D x 4.75"H	12.5"W x 3.25"D x 4.75"H	12.5"W x 3.25"D x 4.75"H
Pasta Cutter Mold Weight	8 lbs	8 lbs	8 lbs
Shipping Class	85	85	85



PATENTED DOUGH  
THICKNESS ADJUSTMENT  
0 - 5/8" [0 - 15MM]



2 PASS SHEETER  
FRONT DOUGH FEEDER OPENING 3/8"  
BACK DOUGH FEEDER OPENING 1.5"