## PIZZA SHEETER

# **MODEL APS120/160**

TWO PASS

CE AQ





Project:
Item #:
Qty:
CSI Section 11400:
Approval:
Date:

#### STANDARD FEATURES

- Pizza and bread dough rolling machine
- Simple, fast, extremely gentle on dough
- Save labor by producing up to 250 pieces per hour with a single operator
- Sheets dough in a matter of seconds!
- Two stage dough sheeter: front infeed and discharge
- Compact counter top design, ideal for use in limited space
- Fully adjustable non-stick rollers producing consistently smooth sheets
- ■Simple hand adjustment to give exact uniform dough thickness on top and bottom roller that can be pre-set to meet customers requirements
- Safety covers and scrapers are removable for cleaning with simple thumb screw
- Structure made completely of stainless steel with sanitary food grade rollers
- Factory and on-location training—the only full—service pasta machine manufacturer in North America

#### OPTIONAL FEATURES & ACCESSORIES

 $\hfill\Box$  Foot Switch Control for Easy Operation





#### ■ WARRANTY

One Year: For more information visit 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 —at NO COST to you! Call for details.



Specifications subject to change without notice due to policy of continuous product improvement.



# PIZZA SHEETER MODEL APS120/160

TWO PASS

### TECHNICAL SPECIFICATIONS

Model	APS120	APS160
Upper Roller Sheet Width	5.50"	5.50"
Upper Roller Opening	1mm - 1/4"	1mm - 1/4"
Lower Roller Sheet Width	12"	16"
Lower Roller Opening	0.75mm - 3/16"	0.75mm - 3/16"
Portion Weight	1 - 10.50 oz	1 - 25 oz
Hourly Production	200 - 250 pieces/hr	200 - 250 pieces/hr
Electrical Power	110V	110V
Machine Dimension	16.50"W x 16.50"D x 28"H	20.50"W x 21"D x 32"H
Shipping Dimension	20"W x 20"D x 33"H	25"W x 26"D x 37"H
Net Weight	75 lbs	95 lbs
Shipping Weight	95 lbs	115 lbs
Shipping Class	85	85



