DOUGH SHEETER | COUNTER TOP

ORENZA



ASC420

ABILITY TO ROLL THICK DOUGH

CE AQ



STANDARD FEATURES

- Dough rollers are manufactured in stainless steel with a 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"
- Drive to connect optional pasta cutter molds
- Factory and on-location training! The only full—service pasta machine manufacturer in North America

OPTIONAL FEATURES & ACCESSORIES

- ☐ Pasta trays solid and perforated
- ☐ APC-20 Mobile pasta cart with 20 trays
- □ Cutter molds sold separately

OPTIONAL PASTA CUTTER MOLDS

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





■ 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.



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ASC420 TECHNICAL SPECIFICATIONS

Model	ASC420
Dough Sheet Width	16.5"
Dough Feeder Opening (Front)	3/8"
Dough Feeder Opening (Back)	1.5"
Sheeting Roller Opening	0 to 5/8"
Diameter of Sheeting Rollers	2–3/8"
Cutter Block Opening	10" dough sheet
Electrical Power	110V 0.5HP
Machine Dimension	27"W x 13"D x 18.5"H
Shipping Dimension	32"W x 20"D x 30"H
Machine Weight	110 lbs
Shipping Weight	130 lbs
Shipping Class	85



ERGONOMIC ULTRA COMPACT DESIGN



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



FRONT DOUGH FEEDER
OPENING 3/8"

BACK DOUGH FEEDER OPENING 1.5"

CAD file available. Please contact factory 717-394-1402. ∣ Specifications subject to change without notice ∣ © Copyright 2019 Arcobaleno™, LLC