

# PIZZA SHEETER

## APS120/160

TWO PASS



CATIA



ARCOBALENO®  
PIZZA MACHINES

### 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

- Foot Switch Control for Easy Operation



#### ■ 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.



# PIZZA SHEETER



## APS120/160 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 oz - 10.50 oz	1 oz - 25 oz
Hourly Production	Up to 200 - 250 pieces/hr	Up to 200 - 250 pieces/hr
Electrical Power	120V/1/60Hz 8 Amps	120V/1/60Hz 8 Amps
Machine Dimensions	16.50"W x 16.50"D x 28"H	20.50"W x 21"D x 32"H
Shipping Dimensions	26"W x 26"D x 35"H	26"W x 26"D x 41"H
Machine Weight	75 lbs	95 lbs
Shipping Weight	90 lbs	108 lbs
Shipping Class	125	125

