

# PIZZA SHEETER

JULIA



ARCOBALENO®  
PIZZA MACHINES

APS180  
ERGONOMIC DESIGN



## 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.



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# APS180

## TECHNICAL SPECIFICATIONS

<b>Model</b>	APS180
<b>Upper Roller Sheet Width</b>	8.50"
<b>Upper Roller Opening</b>	1mm - 1/4"
<b>Lower Roller Sheet Width</b>	18"
<b>Lower Roller Opening</b>	0.75mm - 3/16"
<b>Portion Weight</b>	1 oz - 28 oz
<b>Hourly Production</b>	Up to 200 - 250 pieces/hr
<b>Electrical Power</b>	120V/1/60Hz 4 Amps
<b>Nema Plug</b>	L5-15
<b>Machine Dimensions</b>	21"W x 12"D x 31"H
<b>Shipping Dimensions</b>	33"W x 24"D x 42"H
<b>Machine Weight</b>	110 lbs
<b>Shipping Weight</b>	120 lbs
<b>Shipping Class</b>	125

