PIZZA SHEETER **MODEL APSS200 PARALLEL**



STAINLESS STEEL ROLLERS

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

CE AQ

STANDARD FFATURES

- ■Pizza and dough rolling machine with stainless steel rollers
- Simple, fast, extremely gentle on dough
- Save labor by producing up to 300 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 stainless steel 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 are removable for cleaning. Machine stops when safety covers are removed for cleaning
- Removable spring-loaded scrapers for easy cleaning
- 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

■ 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.



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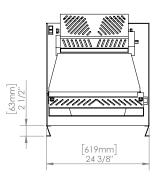
ARCOBALENO"

TECHNICAL SPECIFICATIONS

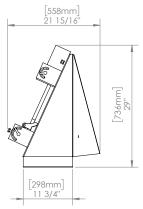
Model	APSS200
Dough Sheet Width	20"
Maximum Roller Gap	025"
Dough Capacity	1 - 30 oz
Hourly Production	Up to 250 pieces/hr
Electrical Power	120V 60 Hz
Nema Plug	L5-15
Machine Dimension	20.50"W x 20.50"D x 27.25"H
Shipping Dimension	25"W x 28"D x 31"H
Net Weight	97 lbs
Shipping Weight	125 lbs
Shipping Class	85













CAD file available. Please contact factory 717-394-1402.