PIZZA SHEETER





APSS200 PARALLEL

STAINLESS STEEL ROLLERS





STANDARD FEATURES

- Pizza and dough rolling machine with stainless steel rollers
- 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 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
- 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



OPTIONAL PEDAL On/off Foot Switch Control works with each model & makes 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! Call for details.





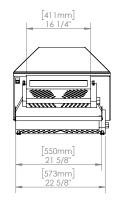
PIZZA SHEETER

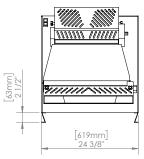


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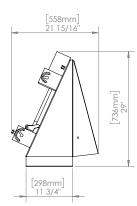
TECHNICAL SPECIFICATIONS

Model	APSS200
Upper Roller Sheet Width	16″
Upper Roller Opening	0 - 3/16″
Lower Roller Sheet Width	20″
Lower Roller Opening	0.5mm - 3/16″
Dough Capacity	1 oz - 30 oz
Hourly Production	Up to 200 - 250 pieces/hr
Electrical Power	110V/1/60 Hz 8 Amps
Nema Plug	L5-15
Machine Dimensions	25″W x 22″D x 30″H
Shipping Dimensions	27″W x 28″D x 34″H
Machine Weight	100 lbs
Shipping Weight	125 lbs
Shipping Class	125











CAD file available on KCL or contact factory 717-394-1402. | Specifications subject to change without notice | © Copyright 2024 Arcobaleno® Pasta Machines, LLC