

PIZZA SHEETER

LUCIA



ARCOBALENO®
PASTA EQUIPMENT

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



■ 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



ARCOBALENO®
PASTA EQUIPMENT

APSS200 PARALLEL

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

