

# DOUGH SHEETER | COUNTER TOP

ENZA  
LORENZA



ARCOBALENO®  
PASTA EQUIPMENT

## ASC320/320K/420

TWO DOUGH FEED OPENINGS  
FOR THICK DOUGH



### STANDARD FEATURES

- Model ASC320 - 12.5" dough sheet width, dough rollers manufactured in smooth stainless steel with diameter of 2-3/8"
- Model ASC320K - 12.5" dough sheet width, dough rollers manufactured in knurled (textured) stainless steel with diameter of 2-3/8"
- Model ASC420 - 16.5" dough sheet width, dough rollers manufactured in smooth stainless steel with diameter of 2-3/8"
- Ergonomic, ultra compact design
- Fast removal of the dough scrapers, easy to remove and clean
- Two dough feed openings, the front is for dough thinner than 3/8" and the back is 1.5"
- Dough thickness adjustment from 0 to 5/8" (0 to 15mm)
- Drive to connect optional pasta cutter molds
- Factory and on-location training. The Only Full-Service Pasta Machine Manufacturer in North America!

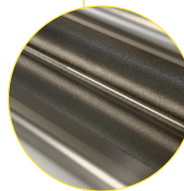


ASC320  
"Enza"

12.5" dough sheet width

ASC320K  
"Enza"

Knurled rollers for textured (handmade) dough sheet  
– just like extruded pasta with a rustic finish!



### OPTIONAL FEATURES & ACCESSORIES

- Pasta trays - Perforated - Dim: 15.5"W x 23.5"D x 2.75"H
- Pasta trays - Solid - Dim: 15.5"W x 23.5"D x 2.75"H
- APC20 Mobile pasta cart with 20 trays
- Pasta cutter molds sold separately

#### OPTIONAL PASTA CUTTER MOLDS

- 2mm | Spaghetti
- 4mm | Tagliatelle
- 6.5mm | Fettuccine
- 12mm | Pappardelle



ASC420  
"Lorenza"

16.5" dough sheet width

#### ■ 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.



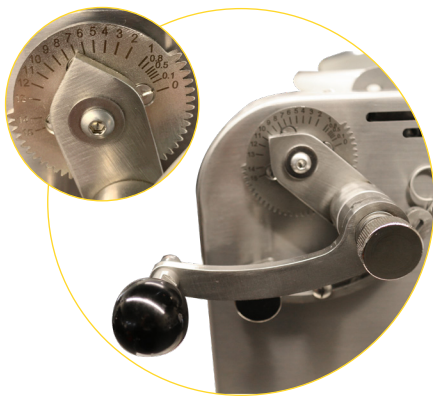
# DOUGH SHEETER | COUNTER TOP



## ASC320/320K/420

### TECHNICAL SPECIFICATIONS

Model	ASC320	ASC320K	ASC420
Roller Texture	Smooth	Knurled	Smooth
Dough Sheet Width	12.5"	12.5"	16.5"
Dough Feeder Opening (Front)	3/8"	3/8"	3/8"
Dough Feeder Opening (Back)	1.5"	1.5"	1.5"
Sheeting Roller Opening	0 to 5/8" (0 to 15mm)	0 to 5/8" (0 to 15mm)	0 to 5/8" (0 to 15mm)
Diameter of Sheeting Rollers	2-3/8"	2-3/8"	2-3/8"
Electrical Power	120V/1/60Hz 0.5HP 5 Amps @ 120V	120V/1/60Hz 0.5HP 5 Amps @ 120V	120V/1/60Hz 0.5HP 5 Amps @ 120V
Nema Plug	5-15P	5-15P	5-15P
Machine Dimensions	23"W x 13"D x 18.5"H	23"W x 13"D x 18.5"H	27"W x 13"D x 18.5"H
Shipping Dimensions	30"W x 18"D x 30"H	30"W x 18"D x 30"H	30"W x 18"D x 30"H
Machine Weight	95 lbs	95 lbs	110 lbs
Shipping Weight	115 lbs	115 lbs	120 lbs
Pasta Cutter Mold Dough Width	10" dough sheet	10" dough sheet	10" dough sheet
Pasta Cutter Mold Dimensions	13.5"W x 3.25"D x 4.75"H	13.5"W x 3.25"D x 4.75"H	13.5"W x 3.25"D x 4.75"H
Pasta Cutter Mold Weight	8 lbs	8 lbs	8 lbs
Shipping Class	85	85	85



**PATENTED DOUGH THICKNESS ADJUSTMENT**  
0 - 5/8" [0 - 15MM]



**2 PASS SHEETER**  
FRONT DOUGH FEEDER  
OPENING 3/8"  
BACK DOUGH FEEDER  
OPENING 1.5"



**ERGONOMIC ULTRA COMPACT DESIGN**

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