

PIZZA SHEETER

JULIA



ARCOBALENO®
PASTA EQUIPMENT

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



■ 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



APS180

TECHNICAL SPECIFICATIONS

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

