



Model 7 Pizza Roller

Industrial Dough Mixing for:

- Pizza
- Flour Tortillas
- Pie Crust
- Coffee Cake
- Many Other Doughs

Featuring

- Front Dough Infeed
- Left or Right Hand Discharge
- Easy and Accurate Adjustment
Handles

Simple to operate... easy to clean

The ACME Stainless Steel Pizza Roller is an efficient two-stage machine featuring front infeed and a left or right hand discharge.

Roll up to 18" diameter doughs. One operator can make approximately four to five hundred pieces per hour in just four easy steps.



MADE IN THE U.S.A.

Perfect pizza! Each time...Every time



7039 EAST SLAUSON BLVD. • COMMERCE, CALIFORNIA 90040
(323) 722-7900 • (800) 428-ACME • FAX (323) 726-4700

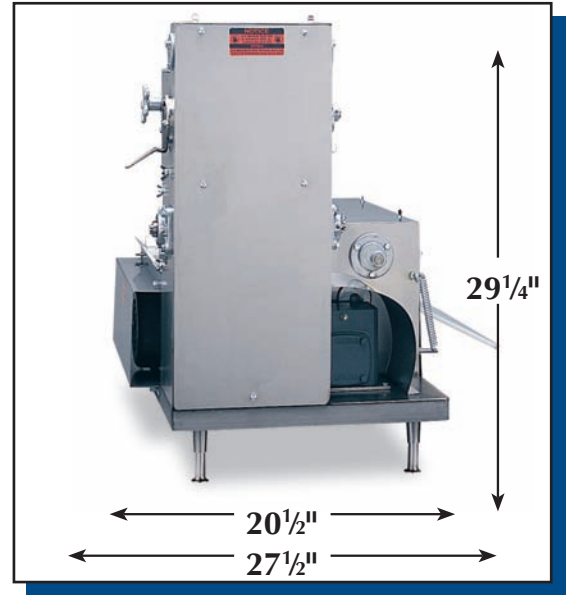
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Model 7 Pizza Roller



SPECIFICATIONS

Roller Sizes:	Top rollers – 3½" diameter x 10" length Bottom rollers – 3½" diameter x 20" length	On/Off:	Toggle
Motor:	¾ horsepower, totally enclosed	Ball Bearings:	Sealed
Construction & Finish:	Heavy duty welded stainless steel frame	Voltage:	115/60, single phase, 10.8 amps (220V-50 Hz available)
Gear Reducer:	5:1 ratio	Weight:	300 pounds

* Capacities based on 50% absorption.

UL Listed control panel

Due to ACME's policy of continual product improvement, specifications are subject to change without notice.

7 SERIES



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