



Bench Dough Roller

Ideal For:

- ☐ *Pizza*
- ☐ *Pie crust*
- ☐ *Arabic bread*
- ☐ *Flour tortillas*
- ☐ *Many other doughs*

Featuring:

- ☐ *Front dough infeed*
- ☐ *Front dough return*
- ☐ *Front dough outfeed*



Simple to operate...easy to clean

The ACME Stainless Steel Bench Dough Roller is an efficient two-stage machine featuring front infeed and front discharge. Roll up to 18" diameter doughs. One operator can make approximately four to five hundred pieces per hour in just four easy steps.

*Perfect pizza!
Each time...Every time*



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MANUFACTURERS OF THE ACME LINE BAKERY AND RESTAURANT MACHINERY
SINCE 1948

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MRS20



Sprocket and chain area protected by chain and sprocket guards

Safety magnetic switch on scrapers guard automatically shuts machine off when removed

Infeed safety scraper guard allows for 1 1/4" wide opening for easy entry operation



*4" legs for easy cleaning
Portable stand available*

Heavy duty stainless steel construction

Hard Chrome precision ground rollers

Four scrapers easily removable for cleaning

Rear safety magnetic switch automatically shuts machine off if top cover is opened

SPECIFICATIONS



Roller Size:	3 1/2" dia. x 20" length
Motor:	1/4 horsepower, totally enclosed
Construction & Finish:	Heavy duty welded stainless steel frame
Gear Reducer:	Heavy duty 25:1 ratio
Stop/Start:	Push button, heavy duty



Ball Bearings:	Sealed
Voltage:	115/60, single phase, 10.8 amps (220V-50 Hz available)
Weight:	250 lbs.