



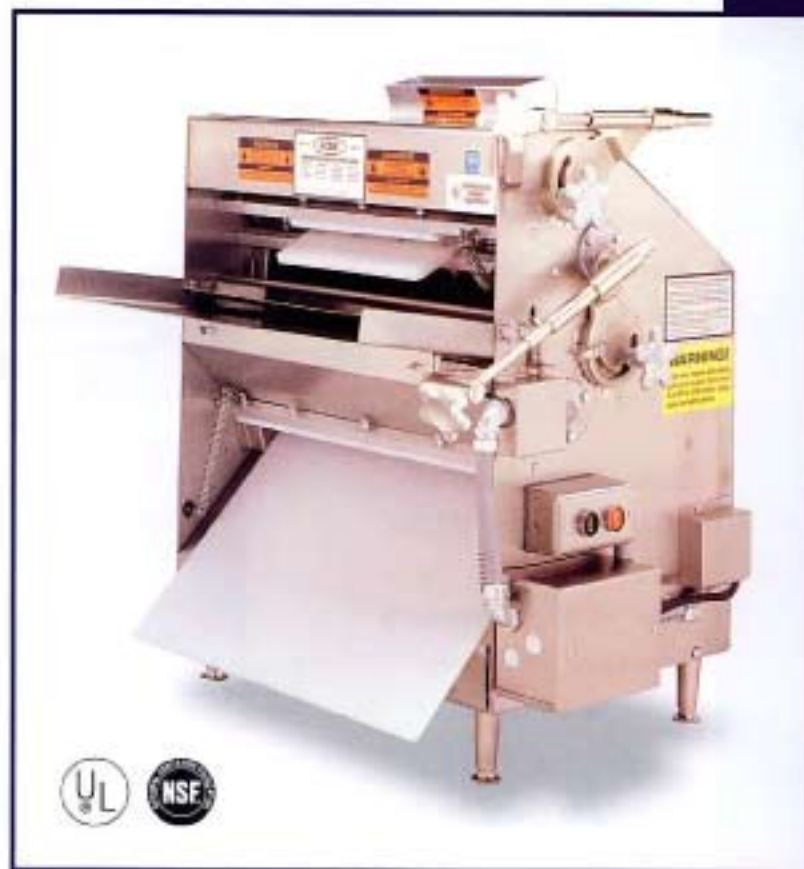
# Bench Dough Roller

## Ideal For:

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

## Featuring:

- Front dough infeed*
- Front dough return*
- Front dough adjustment*
- Front dough outfeed*



## Simple to operate...easy to clean

*The ACME Stainless Steel Bench Dough Rollers are efficient, two-stage machines featuring quick change handles, front infeed and front discharge. Roll up to 18" (MRS-11) or 22" (MRS-24) diameter doughs. One operator can make approximately 400 to 500 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

**MRS11 & 24**



*Sprocket and chain area protected by chain and sprocket guards*

*Safety bar automatically shuts machine off if lifted*

*Four plastic scrapers easily removable for cleaning*

*Infeed pan guard fits over infeed pan and under safety bar for extra protection*



*4" legs for easy cleaning  
Portable stand available*

*Heavy duty stainless steel construction*

*Quick Change Handle for easy adjustment*

*Hard Chrome precision ground rollers*

*Rear safety switch automatically shuts machine off if rear cover is removed*

## SPECIFICATIONS



Roller Sizes: Top rollers - 3 1/2" dia. x 10" length  
**MRS11 - Bottom rollers - 3 1/2" dia. x 20" L**  
**MRS24 - Bottom rollers - 3 1/2" dia. x 24" L**

Motor: 1/2 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: **MRS11 - 295 lbs.**  
**MRS24 - 310 lbs.**

**MRS11 & 24**