



8 & 88 Rol-Sheeter

Ideal For:

- Sheeting*
- Bread Molder*
- Crust Roller*
- Pie Crusts*
- Puff Pastry*
- Danish*
- Cookie and*
- Pizza Dough*



Featuring:

- Saddle/Molding Attachment*
- Variable Speed Control*
- Automatic Safety Bar*
- Four Rollers*

Sheet, Mold and Roll with one unit

Enjoy the outstanding reliability and versatility of the ACME Rol-Sheeter. Engineered in a variety of styles and capacities. ACME Rol-Sheeters are accurate and easy to operate. Discover that the right equipment makes all the difference.

MADE IN THE U.S.A.

It does the work of three machines...and the price is right



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

MANUFACTURERS OF THE ACME LINE OF BAKERY AND RESTAURANT MACHINERY SINCE 1948

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8 & 88 Rol-Sheeteer



Model 88-4



Model 88-6

MAXIMUM OVERALL DIMENSIONS

Model 8

27 1/2" W x 58 1/2" H x 60" L

Model 88

31 1/2" W x 58 1/2" H x 60" L

Model 8-4

27 1/2" W x 58 1/2" H x 72" L

Model 88-4

31 1/2" W x 58 1/2" H x 72" L

Model 8-6

27 1/2" W x 58 1/2" H x 96" L

Model 88-6

31 1/2" W x 58 1/2" H x 96" L

8 & 88 SERIES

SPECIFICATIONS		
MODEL	STANDARD 8	STANDARD 88
Conveyor Table:	3' long x 20" wide	3' long x 24" wide
Processing Rollers:	Hard chrome, precision ground Top rollers – 3 1/2" diameter x 10" length Bottom rollers – 3 1/2" diameter x 20" length	Hard chrome, precision ground Top rollers – 3 1/2" diameter x 10" length Bottom rollers – 3 1/2" diameter x 24" length
Choice of 3 Pressure Plates:	5 5/8" through 18"	5 5/8" through 22"
Standard Features:	Automatic shut-off across rollers, rear safety switch, saddle/molding attachment, two curling chains, variable speed control, stainless steel construction, 3/4 HP motor, 115V/60 Hz/single phase (220V-50 Hz available)	
MODEL	STANDARD 8-4 THRU 8-12	STANDARD 88-4 THRU 88-12
Conveyor Table:	4', 6', 9' and 12' lengths x 20" wide	4', 6', 9' and 12' lengths x 24" wide
Processing Rollers:	Hard chrome, precision ground	Hard chrome, precision ground
Top rollers – 3 1/2" diameter x 10" length	Top rollers – 3 1/2" diameter x 10" length	
Bottom rollers –	3 1/2" diameter x 20" length	Bottom rollers – 3 1/2" diameter x 24" length
Choice of 3 Pressure Plates:	5 5/8" through 18"	5 5/8" through 22"
Standard Features:	Automatic shut-off across rollers, rear safety switch, saddle/molding attachment, two curling chains, variable speed control, stainless steel construction, 3/4 HP motor, 115V/60 Hz/single phase (220V-50 Hz available)	
ADDITIONAL FEATURES	STANDARD 8-4 THRU 8-12	STANDARD 88-4 THRU 88-12
Cutter holder brackets (cutters not included)	Cutter holder brackets (cutters not included) Models 8-9 thru 8-12 1 HP Motor	Models 88-9 thru 88-12 1 HP Motor

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



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