



(Tecnologie Alimentari) Srl



## Kneader Sheeter's CA 540-600/15 ES

The automatic sheeter CA 540-600 / 15 ES is an heavy machine to produce cold laminated pasta sheet with little moisture. The sheet formed can be used as part of a continuous feeding line to produce ravioli, tortellini, cappelletti, tagliatelle, ect. The extremely sturdy structure and the technical solutions we applied (tempered and lubricated gears, coaxial gear motor, sealed bearing with "life"-lubrication) guarantee a noiseless running with reduced maintenance exigencies and make it suitable for industrial use at continuous cycle combined with a lifting mixer/kneader machine mod. IR 130 E or a continuous mixer/kneader machine.

The hygienic design incorporates a **twin sidewall** construction which creates a distance between the bearings and the working area so any product can be easily removed. There are no sharp edges and incorporates a tilting hopper for **deep and quick cleaning**. All food contact parts are made in stainless steel or a food grade material. The machine is provided with motor driven loading hopper, double passage gremole, final **calibrating rollers** (wide diameter) **all in stainless steel**, pasta sheet conveyer belt, control devices, command, control and safety devices according to CE standard. Available with sheet width from 500 to 800 mm.



| Machine           | Unit | 540                | 600                |
|-------------------|------|--------------------|--------------------|
| Hourly production | Kg   | 600                | 600                |
| Sheet width       | mm.  | 540                | 600                |
| Sheet thickness   | mm.  | 6 - 7              | 6 - 7              |
| Tank capacity     | Kg   | 65                 | 65                 |
| Size              | mm.  | 1580 x 1250 x 1800 | 1650 x 1250 x 1800 |