



(Tecnologie Alimentari) Srl



Cappelletti RA 540 C

The RA 540 C is a machine for the production of filled pasta: single-sheet ravioli, cappelletti, tortelloni and similar with meat and soft cheese fillings. Suited to large scale production the Cappelletti machine can be used as part of a continuous production line. The hygienic design makes the machine very easy to clean and the robust construction is extremely reliable and reduces the need for maintenance.

Main Technical Features:

- Interchangeable quick changing die sets.
- Pinched product forming system “on plane”.
- Integrated continuous filling feeder with quick release for cleaning.
- Integrated scrap cutter and re-use device.
- Supplied with a set of adjustable sheet laminating STAINLESS steel rollers, with an independent motor.
- Adjustable machine, filling feeder device and calibrating rollers speed .
- Sealed motors, gearbox & bearings.
- Clean design, control kinematics segregated from the working area.
- Motor-gearbox and bearings lubricated for life.
- Cams and gears casehardened and tempered.
- Electrical equipment cubicle in STAINLESS steel, controls on separate push-button panel.
- Command, control and safety devices according to the CE rules.
- Fully adjustable speed.



Machine	Unit	540
Hourly output	Kg	175 – 650
Sheet width	mm.	540
Size	mm.	1450 x 1500 x 1600

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