



(Tecnologie Alimentari) Srl



Cappelletti R 265-320 C

The R 265-320 C is a machine to produce fresh filled pasta: single sheet ravioli, “pinched” cappelletti and similar with meat and soft cheese fillings. Reliable and flexible it is suitable for small/middle fresh pasta industries.

Main technical features:

- Interchangeable quick changing die sets.
- Continuous filling feeder device adjustable whilst the machine is running.
- Supplied with a set of adjustable sheet laminating rollers, with an independent motor.
- Machine side walls in Aisi 304 stainless steel.
- Machine speed adjustable by electronic variator.
- All food contact parts are made in stainless steel or a food grade material.
- Filling feeder device and relative pipes with quick release for cleaning.
- Command, control and safety devices according to CE standards.
- Scraps conveyer belt.
- Air application on filling rods to create anti-adherence in case of sticky filling.
- Adjustable speed of calibrating rollers to use shapes over 14 gr. to optimize ‘scraps’.



Machine	Unit	265	320
Hourly output	Kg	70 - 220	90 - 280
Sheet width	mm.	265	320
Size	mm.	1150 x 900 x 1550	1200 x 900 x 1550

