



(Tecnologie Alimentari) Srl



Double Sheet Ravioli Former RC 300 B

The RC 300 B is a machine for the production of double sheet ravioli with soft meat or cheese filling. The overlapped twin laminating rollers at the back allows free admittance to the die. Automatic conveyor belts feeding from the rollers to the die.

Main technical features:

- Basement, sidewalls and rollers in stainless steel.
- Suitable to set dies for separate or plate ravioli in different shapes.
- Double motor driven adjustable couple laminating rollers.
- Couple of conveyor belts in Acetal to feed the die with stainless steel sidewalls.
- Outfeed conveyor belt in Polyurethane with stainless steel sidewalls.
- Adjustable dies, calibrating rollers and outfeed conveyor belt speed by mechanical variator .
- All food contact parts are made in stainless steel or a food grade material.
- Electric cabinet in stainless steel with command, control and safety devices;
- Control push-button panel a side of the machine according to CEI.

Optional equipment:

- Interchangeable dies with three, four or six rollers
- Adjustable dies, calibrating rollers and outfeed conveyor belt speed by electronic variator .
- Separate continuous filling feeder device on adjustable feet with quick release for cleaning.
- Scraps cutter and recovery device.

Also available the versions 230 – 250 – 265 mm sheet width.



Machine	Unit	RC 300 B
Hourly Output	Kg	250 – 350
Sheet Width	mm.	300
Size	mm.	975 x 905 x 1800

