



(Tecnologie Alimentari) Srl



Kneader Sheeter's CA 160 L

The CA 160 L Kneader Sheeter is a machine suited to small/medium fresh pasta production. It's main function is to automatically carry out the kneading and pasta sheet forming. The machine uses the same constructive features of the larger Tecna machinery allowing deep cleaning and hygienic operations.

The rolled pasta sheet can feed ravioli, tortellini, cappelletti, tagliatelle, forming machines.

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**. The machine is provided with motor driven loading hopper, double passage gremola, final **calibrating rollers all in stainless steel**. It is also available the version with a double mixing tank.



Machine	Unit	160
Hourly output	Kg	60 – 120
Sheet width	mm.	160
Sheet thickness	mm.	3 – 4
Tank capacity	Kg	25
Size	mm.	830 x 730 x 1450