



(Tecnologie Alimentari) Srl



Cappelletti R 160 C

The Cappelletti R 160 C is a machine to produce filled pasta such as: single-sheet ravioli, cappelletti and similar. It is suitable for meat and soft cheese fillings including large particulate varieties. Reliable and flexible it is suitable for small fresh pasta production.

Main technical features:

- Interchangeable & quick changeovers of dies sets.
- Adjustable continuous filling feed system.
- Adjustable pasta sheet laminating rollers.
- Adjustable pasta sheet feed system to minimise production wastes.
- Stainless steel structure, all food contact parts are made in stainless steel or a food grade material.
- Easy clean design.

On request: special shapes.



Machine	Unit	160
Hourly Output	Kg	40 – 95
Sheet Width	mm.	160
Size	mm.	915 x 620 x 1540

