

Kneader Sheeter's CA 160 L-DV

The Automatic Kneader Sheeter mod. CA160L-DV 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 machinery suited to industry, allowing deep cleaning and hygienic operations.

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

The hygienic design incorporates a **twin sidewall** construction, with **external sidewalls in anodized aluminium and internal sidewalls in stainless steel**, which creates a distance between the bearings and the working area so any possible pasta contamination is avoided and any product can be easily removed.

There are no sharp edges and incorporates a **tilting hopper** and an **openable lower door** for **deep and quick cleaning**. All food contact parts are made in stainless steel or food grade plastic material.

The machine is provided with 2 motor driven tanks, one back tipping tank by pneumatic piston and one front loading hopper (both with removable shaft), double bearings on external sidewalls, double passage **gremola**, **final calibrating rollers** all in **stainless steel** and a device to wound the pasta on reels automatically. Command, control and safety devices according to CE standard.

Machine	Unit	160
Hourly output	Kg	100
Sheet width	mm.	160
Sheet thickness	mm.	3 - 4
Tank capacity	Kg	2 x 25
Size	mm.	830 x 950 x 1450



TECNA (Tecnologie Alimentari) SRL

Via Milano 52 – 22070 BREGNANO (CO) - ITALY

Tel. +39 (0)31 774293 Fax +39 (0)31 774308

www.tecnasaima.it E-mail: tecna@tecnasaima.it