



(Tecnologie Alimentari) Srl



Kneader Sheeter's CA 160 L

The Automatic Kneader Sheeter mod. CA160L 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 motor driven mixing tank 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.

It is also available a double tank model with independent mixing tank.



Machine	Unit	160
Hourly output	Kg	50
Sheet width	mm.	160
Sheet thickness	mm.	3 – 4
Tank capacity	Kg	25
Size	mm.	830 x 730 x 1450

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