



(Tecnologie Alimentari) Srl



Kneader Sheeter's CA 265-310 E-DV - 100

The Automatic Kneader Sheeter mod. CA 265-310 E-DV - 100 is a machine suited to 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 sheet can be used as part of continuous line or, wound on reels for further calibration, to 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 conveyor belt with a device to wound the pasta on reels automatically. Command, control and safety devices according to CE standard.

On request it can be provided with an electronic speed variator for the automatic adjustment of the production line.

Machine	Unit	265	310
Hourly output	Kg	180	180
Sheet width	mm.	265	310
Sheet thickness	mm.	4 - 5	4 - 5
Tank capacity	Kg	2 x 44	2 x 44
Size	mm.	1100 x 1250 x 1650	1150 x 1250 x 1650

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