

Tortellini Former T2B – T3B

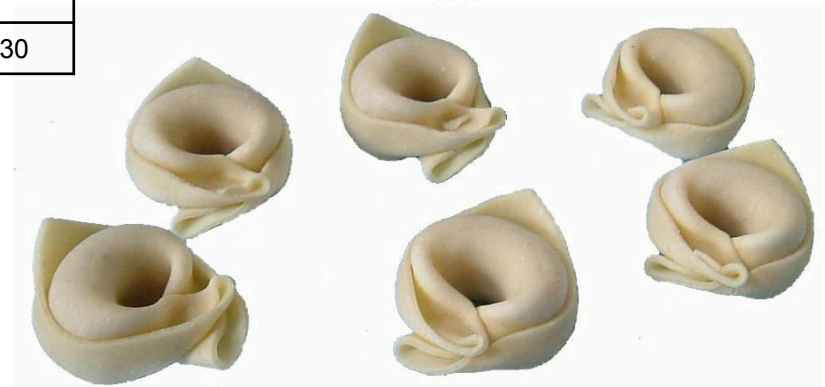
The T 2 B is a machine for the production of the classical tortellino (Bologna type) with meat filling. Suited to small fresh pasta laboratories, it is available in the T 3 B version with 3 punches for “mignon” tortellino. Over 30 years experience have allowed to realized an extremely reliable machine.

Main technical features:

- ✓ Frame in anodized aluminum with covers and basement in stainless steel set on castors.
- ✓ One couple of laminating rollers with thickness adjustment.
- ✓ Integrated continuous filling feeder device with adjustable speed whilst the machine is running and with quick release for cleaning.
- ✓ Automatic device for Tortellino forming.
- ✓ All food contact parts are made in stainless steel or a food grade material.



Machine	Unit	2 Punch Bologna Type	3 Punch Mignon Type
Hourly output	Kg	26 - 30 (2,6gr)	20 - 25 (1,4gr)
Sheet width	mm.	140	140
Size	mm.	650 x 850 x 1530	650 x 850 x 1530



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