

MODELS # C140 and C250

AUTOMATIC CAPPELLETTI MACHINES

These machines make cappelletti (often referred to as tortellini) agnolotti or ravioletti, very delicious half moon shaped pasta filled with cheese or meat or vegetables. Our C140 and C250 machines are by far the most durable machines ever built for the production of this kind of pasta. Easy to operate and simple to maintain, look into owning one today.



- * Clear plastic safety shields guard forming area and filling hopper.
- * All filling contact parts are readily removable for easy cleaning.
- * Handles a wide variety of fillings including beef, chicken, veal or cheese.
- * Dough thickness as well as amount of filling easily adjustable by the turn of a knob.
- * Ball bearing construction throughout.
- * Dies are interchangeable to make different sizes of Cappelletti, Agnolotti or Ravioletti.

Model C140

SPECIFICATIONS	MODEL C140	MODEL C250
Production Rate	75 - 100 lbs. per Hr.	100 - 175 lbs. per Hr
Width of Dough Roll	5.5 inches	10 inches
Electrical Requirements	1.5 HP, 220 Volt, 3 Phase	2.5 HP, 220 Volt, 3 Phase
Dimensions	36" x 32" x 61"	44" x 32" x 61"

