

# SINGLE SHEET RAVIOLI MACHINE **MAC-540M**

The main feature of the single sheet MAC-540M is the ability of the filling to be ejected continuously, in portions, or with rods, thanks to the hydraulic stuffing system.

A new concept machine for different sizes and shapes of high-gastronomy **single sheet ravioli**. The machine is suitable for the use of both soft and consistent fillings, cheese, vegetables and meat based, even diced.

It is possible to use either laminated or drawn pasta with adjustable thicknesses: from standard to thinner.



It is simple to change the mould and the filling of the single sheet **MAC-540**. The construction and components of the machine are extremely simple. The start-up phase, the mould variation and filling change are quick and safe.

The machine is entirely built in stainless steel and all its components are in compliance with the current safety and sanitation regulations.

## Main components:

- **Calibration unit:** width 540 mm with adjustable thickness
- Complete **motorization** with electronic speed variator
- **Mould** composed of three different parts:
  - Trolley with longitudinal cuts and timing belts
  - Stuffing system
  - Patented new concept molding group
- Speed adjustable tilting **output belt**
- Stainless steel **base** on wheels or adjustable feet
- Stainless steel **electrical panel** complete with PLC



## Production characteristics:

Dough width	540 mm
Dough depth	Adjustable
Production capacity	200/600 Kg/h

## Technical characteristics:

Power supply	Three-Phase 400V 50Hz
Power	3 Kw
Size	1280 x 1570 x 1600 mm
Weight	700 Kg

## Electrical data:

The electrical panel with the control system is equipped with the necessary safety devices. It is built according to the Machinery Directive 2006/42 / EC and complete with the Electrical Panel Manual and use and maintenance instructions.

