

RC 250-300 AR

RAVIOLI FORMING MACHINES WITH CONTINUOUS FILLING WITHOUT RODS



■ Ravioli forming machine RC 250-300 AR



rev. 0016.1812.28

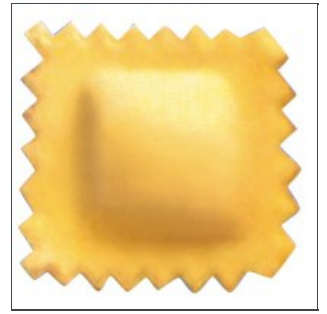
- Double-sheet ravioli production (sheet width 250-300 mm)
- Double overlapped lamination unit
- Calibrator roller speed separately adjustable
- Continuous worm screw filling feeder
- Pair of conveyor belts to feed pasta to the mold (can be coupled to a press for continuous operation)

RC 250-300 AR

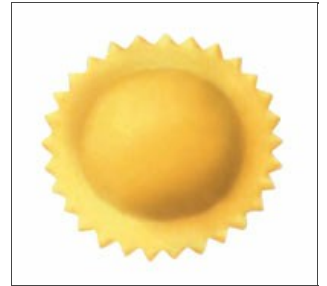
Machines for producing double-sheet ravioli with soft meat-based and meatless fillings. The double overlapped lamination unit is positioned at the back of the machine to provide free access to the mold. Special conveyor belts automatically transfer the sheet of pasta from the rollers to the mold.

Main technical features

- Base, side supports and rollers all made of stainless steel
- Interchangeable molds for producing different shapes: square, round, half-moon, special shapes on request
- Double overlapped lamination unit with independent sheet thickness control
- Calibrator roller speed adjustable separately by means of a mechanical variator
- Continuous worm screw filling feeder installed on the left-hand side of the machine which is easy to dismantle for cleaning purposes and comes equipped with an electronic speed variator
- Pair of conveyor belts suitable for conveying the pasta sheets and feeding them to the mold
- End product conveyor belt
- Parts in contact with foodstuffs made from stainless steel and non-toxic materials
- Stainless steel electrical cabinet housing all command, control and safety devices
- Pushbutton panel on board the machine



Double sheet square ravioli



Double sheet round ravioli



■ Ravioli forming machine RC 250-300 AR

RC 250-300 AR



■ Double sheet square ravioli



■ Double sheet round ravioli

	RC 300 AR	RC 250 AR
Hourly production (kg/h)	150-350	150-350
Sheet width (mm)	300	250
Installed power (kW)	2.85	2.85
Weight (kg)	400	400
Dimensions (mm)	975x905x1800	975x905x1800

RC 250 AR			RC 300 AR		
G	PZ/H	KG/H	G	PZ/H	KG/H
2.0	140.000	280	2.0	260.000	520
3.0	100.000	300	3.0	180.000	540
4.0	96.000	380	4.0	165.000	653
6.0	74.000	280	6.0	125.00	520
6.5	55.450	360	6.5	120.00	780
11.8	33.000	389	11.8	69.000	814
16.0	24.000	384	16.0	50.000	800

The dimensions and technical data provided are not binding. Storci S.p.A reserves the right to modify them without prior notice. The data provided is purely indicative and depends on the characteristics of the pasta sheet (thickness, elasticity, etc.) and the filling (composition, consistency, density, etc.).



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