



SERVING THE FOOD INDUSTRY SINCE 1951

RAVIOLI MACHINE

Item: 46296 Model: PM-IT-0030-R

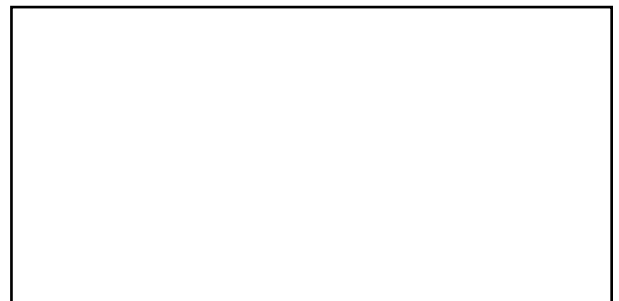


Create your own signature ravioli pasta with Omcan's ravioli machine. This machine produces ravioli in various shapes and sizes. Robust, safe, and reliable, this machine is perfect for bakeries, delicatessens, pasta shops, supermarkets, and catering services.



WARRANTY

PARTS AND LABOR



Authorized Dealer



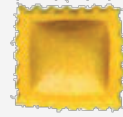
*In an hour,
it produces up to
30 kg of ravioli
in strips that
require manual
separation.*

- Stainless steel bodywork
- Interchangeable moulds: different shapes using the same machine
- Easy mould replacement
- Sheet in feed by presses or cylinders
- For ravioli with any soft fillings (meat, cheese, vegetables)
- Easy regulation of filling amounts

MOULDS *Other moulds also available.*



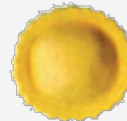
Crescent Mould
70 x 40 mm



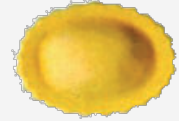
Square Mould
28 mm - 43 mm - 55 mm



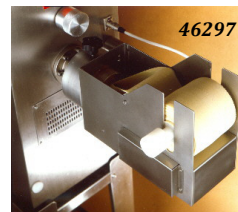
Triangle Mould
60 x 50 mm



Round Mould
42 mm



Oval Mould
83 x 70 mm



46297

OPTIONAL ACCESSORIES

Items sold separately.

Sheet Roller for Ravioli Machine

Item 46297

Special Sheet Die to Feed Ravioli Machine

Item 46298

TECHNICAL SPECIFICATIONS

ITEM NUMBER	46296
MODEL	PM-IT-0030-R
POWER	0.25 kW
WIDTH OF PASTA SHEET	4" / 100 mm
THICKNESS OF PASTA SHEET	2 mm
ROLLING PIN SIZE	Ø 30 mm x 227 mm length + 2 strokes Ø 15 mm x 60.5 mm
MAX. OUTPUT PER HOUR	44-55 lbs. / 20-25 kg.
ELECTRICAL	220V / 60Hz / 1Ph
OVER-ALL DIMENSIONS (WDH)	17.7" x 18.8" x 29" / 450 x 480 x 740 mm
WEIGHT	99.2 lbs. / 45 kg.
GROSS DIMENSIONS	17.7" x 28.3" x 35" / 450 x 720 x 890 mm
GROSS WEIGHT	127.8 lbs. / 58 kg.

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