ARCOBALENO[™]

RAVIOLI MACHINE MODEL ARSC250

CONTINUOUS FILLING

CE AQ

Project:
Item #:
Qty:
CSI Section 11400:
Approval:
Date:

STANDARD FFATURES

- Produce double sheet ravioli in over 50 shapes with interchangeable molds
- Adjustable dough thickness- simple hand adjustment for precise, uniform dough thickness
- Continuous filling pump-add filling while the machine is in use
- Various filling consistencies, cheese, vegetables, meat, seafood, poultry
- Product forwarding conveyor belt
- Amount of filling can be regulated while machine is in use
- Dependable performance easy to operate
- Machine on casters for easy positioning
- Sturdy, compact Verstile Machine
- Factory and on-location training—the only full—service pasta machine manufacturer in North America

OPTIONAL FEATURES & ACCESSORIES

- ☐ Pasta trays solid and perforated
- □ Dough Rolling Pins
- ☐ Automatic pasta cutter (can only be added at time of order)
- ☐ APC-20 Mobile pasta cart with 20 trays
- ☐ Standard Ravioli Molds
- ☐ Specialty Ravioli Molds



□ Pasta Cutter Molds:	1, 1.5, 2, 2.5,	4, 5, 6,	6, 8, 10,	12, 18 mm
_ 0 40"				
□ Lasagna Cutter 10"	CDACLIETTI	TACHATELL	FETTUCCINE	DADDADDELLE





■ WARRANTY

One Year: For more information visit arcobalenollc.com/warranty.html

■ TRY BEFORE YOU BUY

In an effort to ensure success, we maintain a test kitchen where you can have your very own recipe tested for quality —at NO COST to you! Call for details.

Specifications subject to change without notice due to policy of continuous product improvement.



RAVIOLI MACHINE MODEL ARSC250

CONTINUOUS FILLING

TECHNICAL SPECIFICATIONS

Model	ARSC250		
Model	AK3C250		
Hourly Production	440-550 lbs/hr		
Dough Thickness	Adjustable		
Dough Width	10"		
Electrical Power	220/3/60Hz 3HP		
Nema Plug	L15-20P		
Cord Length	8 ft		
Machine Dimension	31.50"W x 35.50"D x 72"H		
Shipping Dimension	36"W x 40"D x 74"H		
Net Weight	495 lbs		
Shipping Weight	615 lbs		
Shipping Class	85		









Optional Pasta Cutter (only available at time of order)