

CAPPELETTI MACHINE

TRISTA



ARCOBALENO®
PASTA EQUIPMENT

ACAP140/250

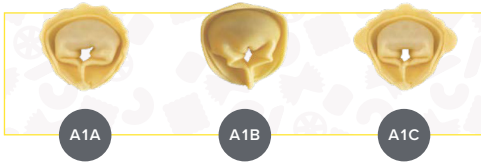
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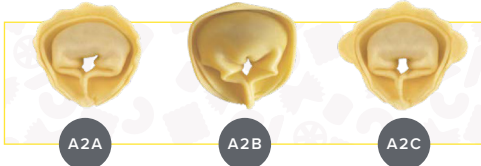
STANDARD FEATURES

- Production of Cappelletti, Tortelloni, Ravioli, Agnolotti (single sheet)
- Interchangeable dies
- Adjustable pasta thickness
- Variety of fillings such as beef, chicken, veal, vegetables with precise portion control
- All parts in contact with food are manufactured with food grade approved materials
- Sturdy, compact and reliable machine
- Factory and on-location training. The Only Full-Service Pasta Machine Manufacturer in North America!

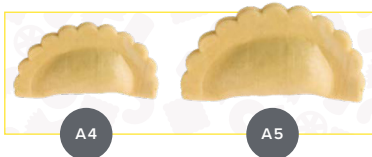
CAPPELETTI MOLDS



TORTELLONI MOLDS



AGNOLOTTI MOLDS



RAVIOLI MOLDS



OPTIONAL FEATURES & ACCESSORIES

- APC20 Mobile pasta cart with 20 trays
- Pasta trays - solid and perforated
- Specialty mold



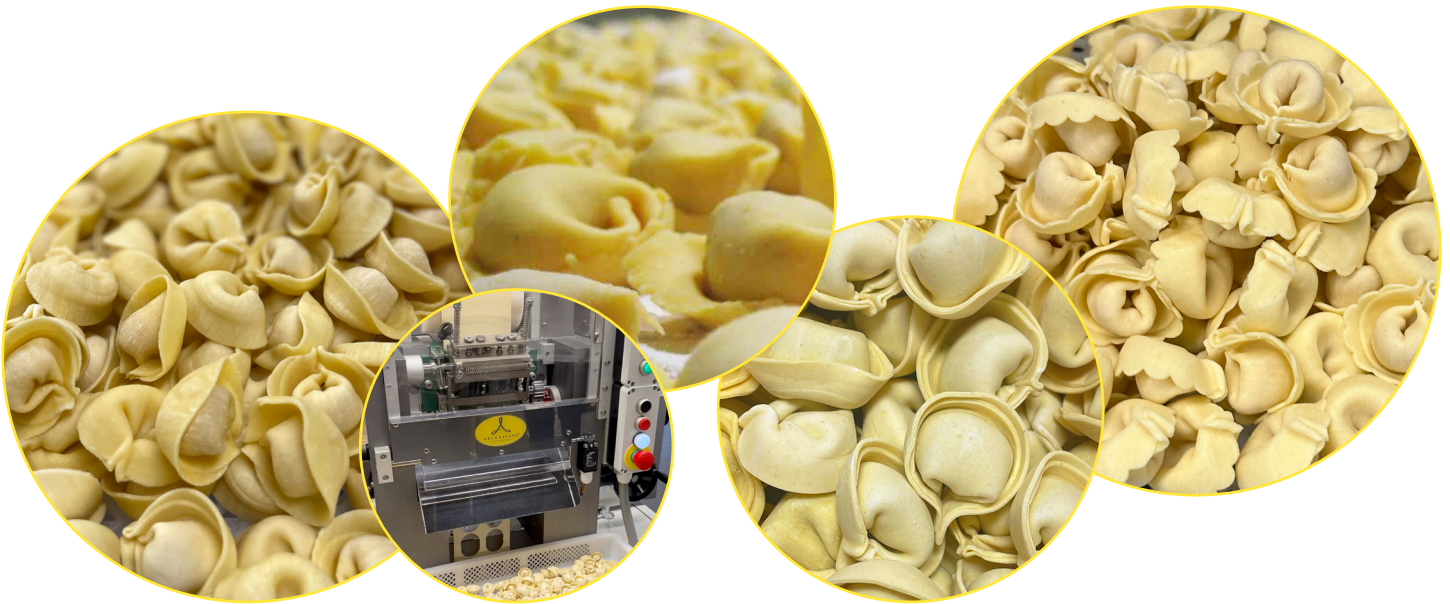
CAPPELLETTI MACHINE



ACAP140/250

TECHNICAL SPECIFICATIONS

Model	ACAP140	ACAP250
Hourly Production	Up to 85-110 lbs/hr	Up to 110-220 lbs/hr
Electrical Power	220V/3/60Hz 1.5HP	220V/3/60Hz 2.5HP
Nema Plug	L15-20	L15-20
Machine Dimension	36"W x 31.50"D x 61"H	43.75"W x 31.50"D x 61"H
Shipping Dimension	40"W x 36"D x 74"H	46"W x 36"D x 65"H
Net Weight	658 lbs	756 lbs
Shipping Weight	818 lbs	947 lbs
Shipping Class	85	85



■ 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! Call for details.

