

CAPPELETTI MACHINE

TRISTA



ARCOBALENO™
PASTA EQUIPMENT

ACAP140/250

PINCHED!



STANDARD FEATURES

- Production of Cappelletti, Tortelloni, Ravioli, Agnollotti (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 MOLD



AGNOLLOTTI MOLDS



RAVIOLI MOLDS



OPTIONAL FEATURES & ACCESSORIES

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



CAPPELLETTI MACHINE



ACAP140/250 TECHNICAL SPECIFICATIONS

Model	ACAP140	ACAP250
Hourly Production	85-110 lbs/hr	110-220 lbs/hr
Electrical Power	220/3/60Hz 1.5HP	220/3/60Hz 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 65"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

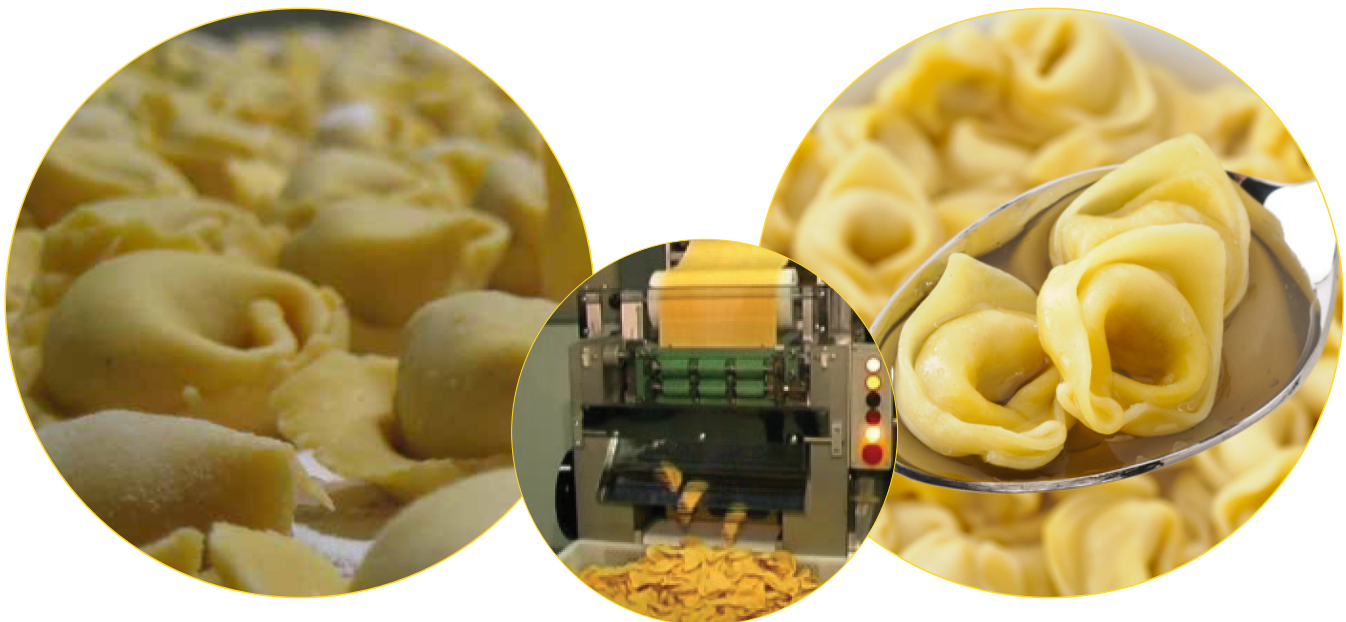
■ WARRANTY

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 — at NO COST to you! Call for details.



CAD file available. Please contact factory 717-394-1402. | Specifications subject to change without notice | © Copyright 2019 Arcobaleno™, LLC