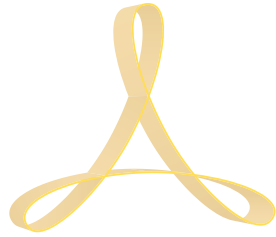


CAPPELETTI MACHINE MODEL ACAP140/250

PINCHED

TRISTA



ARCOBALENO™

Project: _____

Item #: _____

Qty: _____

CSI Section 11400: _____

Approval: _____

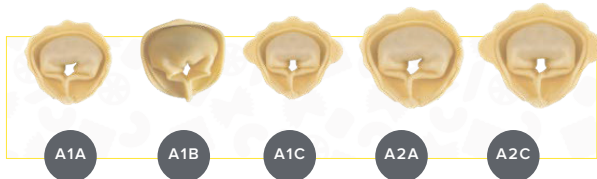
Date: _____

STANDARD FEATURES

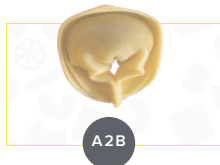


- Production of Cappelletti, Tortelloni, Ravioli, Agnollotti (single sheet)
- Interchangeable dies
- Adjustable pasta thickness
- Variety of fillings such as beef, chicken, veal, vegetables with precise portion control
- All parts in contact with food are manufactured with food grade approved materials
- Sturdy, compact and reliable machine
- Factory and on-location training—the only full-service pasta machine manufacturer in North America

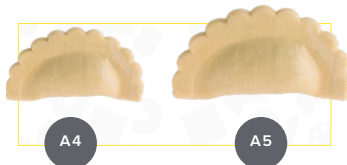
CAPPELETTI MOLDS



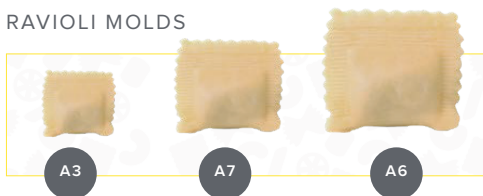
TORTELLONI MOLD



AGNOLLOTTI MOLDS



RAVIOLI MOLDS

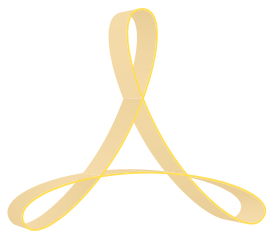


OPTIONAL FEATURES & ACCESSORIES

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



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



CAPPELLETTI MACHINE MODEL ACAP140/250

PINCHED

ARCOBALENO™

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.

