



(Tecnologie Alimentari) Srl



Manual Kneader Sheeter's CS 210

The manual sheeter CS210 is a machine for the production of noodle such as: fettuccine, tagliatelle, lasagne, etc.; the pasta sheet, wound in rolls manually, can supply small forming machine (ravioli, tortellini, etc.)

It is provided with kneading tank 9 kg capacity, adjustable twin laminating rollers with hand wheel command, 3-sizes cutter device (2, 4, 6 mm) and collecting tray, three-phase motor, support stand on castors.

All food contact parts are made in stainless steel or a food grade material.

On request: bench version, different cutting sizes, one-phase motor are available



Machine	Unit	CS 210
Hourly output	Kg	25
Sheet width	mm.	210
Sheet thickness	mm.	adjustable
Tank capacity	Kg	9
Size	mm.	850 x 700 x 1450



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