

RAVIOLI MACHINE

SOFIA



ARCOBALENO®
PASTA MACHINES

ARSC250
CONTINUOUS FILLING



STANDARD FEATURES

- 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 versatile machine
- Factory and on-location training. The Only Full-Service Pasta Machine Manufacturer in North America!

OPTIONAL FEATURES & ACCESSORIES

- Pasta trays - Perforated - Dim: 15.5"W x 23.5"D x 2.75"H
- Pasta trays - Solid - Dim: 15.5"W x 23.5"D x 2.75"H
- Dough Rolling Pins
- Automatic pasta cutter (can only be added at time of order)
- APC20 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
- Lasagna Cutter 10"

SPAGHETTI TAGLIATELLE FETTUCCINE PAPPARDELLE



■ 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.



RAVIOLI MACHINE



ARSC250 TECHNICAL SPECIFICATIONS

Model	ARSC250
Hourly Production	Up to 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 Dimensions	31.50"W x 35.50"D x 72"H
Shipping Dimensions	36"W x 40"D x 74"H
Machine Weight	495 lbs
Shipping Weight	615 lbs
Shipping Class	85



Optional Pasta Cutter
(only available at time of order)