tel. +38 044 225 93 72 · +38 067 566 0 566
kyuri@ec-cibo.kiev.ua · www.ect.kiev.ua
27 Vadyma Hetmana St., Kyiv, 03056, Ukraine

AL.MA. DN250 dumpling line with PA150 extruder press

AL.MA. Srl (Italy) · output 90–150 kg/h · single-sheet dough products

Purpose

An industrial line for producing single-sheet dough products — dumplings, ravioli, cappelletti and tortelloni. The PA150 extruder press processes the dough continuously and delivers the dough sheet through a die plate; the DN250 forming machine calibrates the sheet to the required thickness, doses the filling and shapes the product with an interchangeable die. The machine is designed for round-the-clock operation and reaches up to 150 cycles per minute.

Line composition

• PA150 extruder press — twin stainless steel mixing tank, the rear one electrically tilting; stainless steel shafts and blades, removable for easy washing; cooled cylinder and removable extrusion screw, entirely stainless steel; automatic removable dough cutter with variable speed for adjusting the cutting length; photocell with loop control for continuous sheet feeding to the forming machine; construction entirely of stainless steel — all parts in contact with the product are easily dismantled for sanitary cleaning.

• DN250 forming machine — quick and simple die change; dough sheet feeding, machine speed and filling supply controlled by inverters; round-tube frame and ergonomic guards designed for easy sanitary cleaning; scrap evacuation belt; customer’s own dies can be fitted.

• Supplied separately — die plate for the dough sheet with adjustable format for the PA150; dies for the DN250 for the required product shapes.

Both machines are made entirely of stainless steel, fitted with a control panel and an electrical cabinet with safety devices in line with CE standards, and supplied with operating tooling, an instruction manual and a CE declaration of conformity.

tel. +38 044 225 93 72 · +38 067 566 0 566
kyuri@ec-cibo.kiev.ua · www.ect.kiev.ua
27 Vadyma Hetmana St., Kyiv, 03056, Ukraine

PA150 extruder press

A press for continuous dough processing and production of short and long pasta as well as lasagne dough sheet. Within this line it works as a sheet source for the forming machine.



AL.MA. PA150 extruder press

Parameter	Value
Output	100–150 kg/h (depending on the shape)
Dimensions, H×W×D	1640 × 1140 × 1510 mm
Weight	445 kg
Installed power	8 kW
Die plate	for dough sheet, adjustable format (supplied separately)

tel. +38 044 225 93 72 · +38 067 566 0 566
kyuri@ec-cibo.kiev.ua · www.ect.kiev.ua
27 Vadyma Hetmana St., Kyiv, 03056, Ukraine

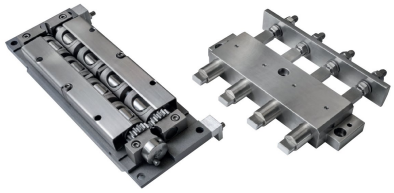
DN250 forming machine

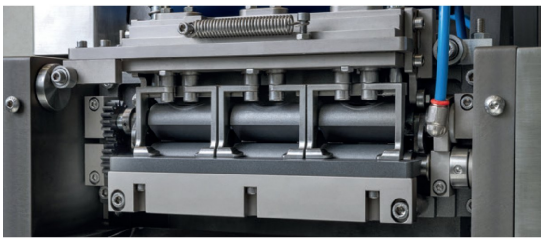
An industrial machine for producing single-sheet dough products — dumplings, ravioli, cappelletti and tortelloni. Designed for round-the-clock operation.



AL.MA. DN250 forming machine

Parameter	Value
Output	90–150 kg/h (depending on the product)
Mechanical output	up to 150 cycles/min
Dough sheet width	250 mm
Dimensions, H×W×D	1810 × 1410 × 1420 mm
Weight	550 kg
Installed power	4.5 kW





The die unit on the machine and the sheeting group with the filling hopper — photos by the manufacturer AL.MA. Srl

tel. +38 044 225 93 72 · +38 067 566 0 566
kyuri@ec-cibo.kiev.ua · www.ect.kiev.ua
27 Vadyma Hetmana St., Kyiv, 03056, Ukraine

General specifications

Parameter	Value
Line output	90–150 kg/h (depending on the product)
Dough sheet width	250 mm
Line composition	PA150 extruder press + DN250 forming machine
Sheet feeding	continuous, photocell with loop control
Total installed power	12.5 kW
Power supply	380 V / 3 ph + N + E / 50 Hz
Materials	stainless steel, food-grade certified materials
Conformity	CE standards, declaration of conformity
Floor area envelope	2620 × 2045 × 1254 mm



Interchangeable die of the forming machine — one shape per die

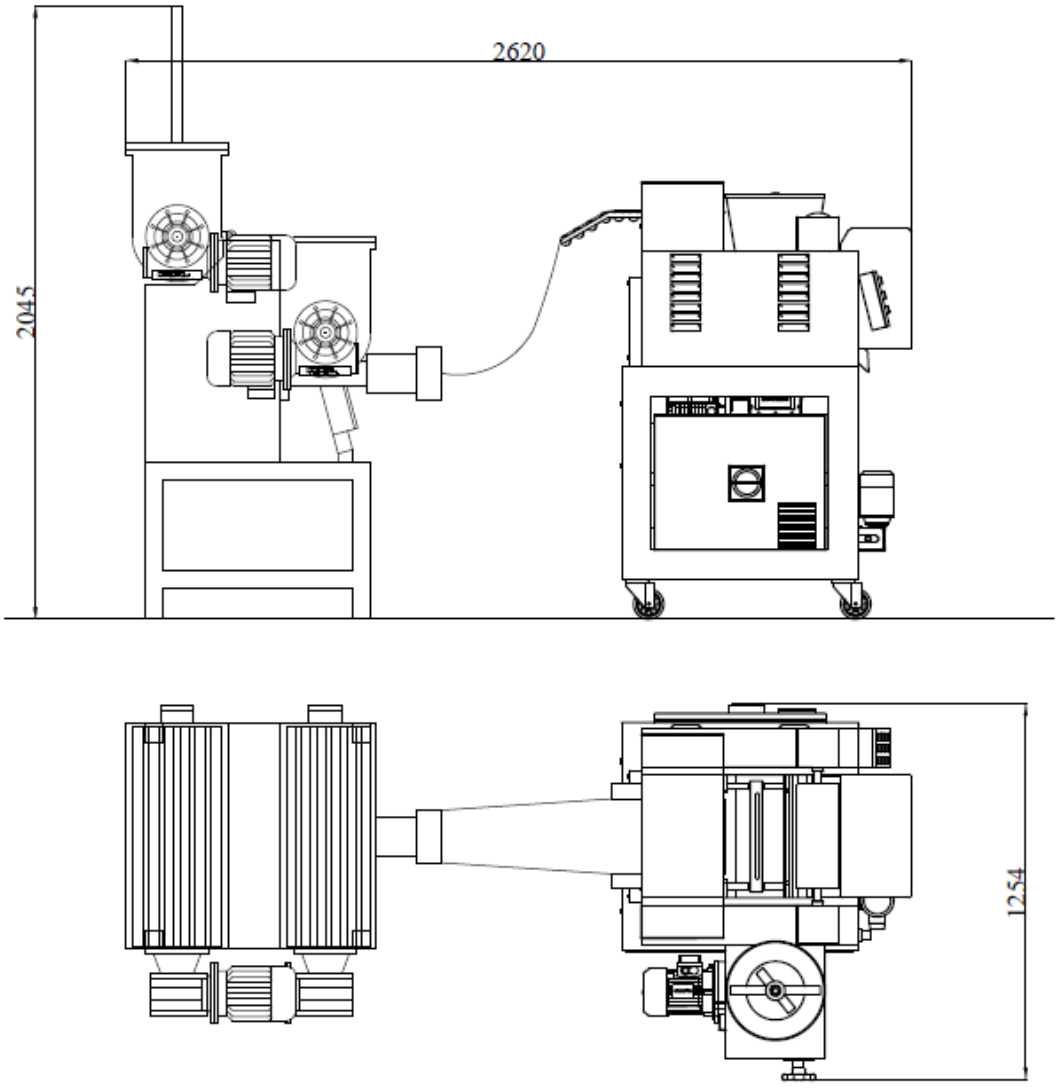
Calculating the output: cycles per minute × products per cycle × weight of one product × 60. On average the forming machine runs at about 90 cycles per minute (up to 110). The number of products per cycle is set by the die, so the output depends on the chosen shape and product weight. The figures given are indicative.

Supply and service

DDP delivery to the customer’s warehouse anywhere in Ukraine, positioning at the customer’s production site, commissioning, staff training, warranty and post-warranty service, die plates, dies and spare parts. The exact line configuration, set of dies and product shapes are selected to order.

tel. +38 044 225 93 72 · +38 067 566 0 566
kyuri@ec-cibo.kiev.ua · www.ect.kiev.ua
27 Vadyma Hetmana St., Kyiv, 03056, Ukraine

Equipment layout drawing



Layout of the PA150 + DN250 line, dimensions in mm

tel. +38 044 225 93 72 · +38 067 566 0 566
kyuri@ec-cibo.kiev.ua · www.ect.kiev.ua
27 Vadyma Hetmana St., Kyiv, 03056, Ukraine

Appendix. Catalogue of single-sheet dough product shapes

AL.MA. Srl catalogue · die formats for the DN250

DN series lines with interchangeable dies produce single-sheet dough products: dumplings, ravioli, cappelletti, tortelloni, pinzati and other shapes. The manufacturer catalogue pages below give the shape and the number of every die. Dies with custom shapes are made to the customer’s order.

Weight, dimensions and output are indicative and may vary with the dough sheet thickness and the dough-to-filling ratio.

tel. +38 044 225 93 72 · +38 067 566 0 566
kyuri@ec-cibo.kiev.ua · www.ect.kiev.ua
27 Vadyma Hetmana St., Kyiv, 03056, Ukraine

Pinzati

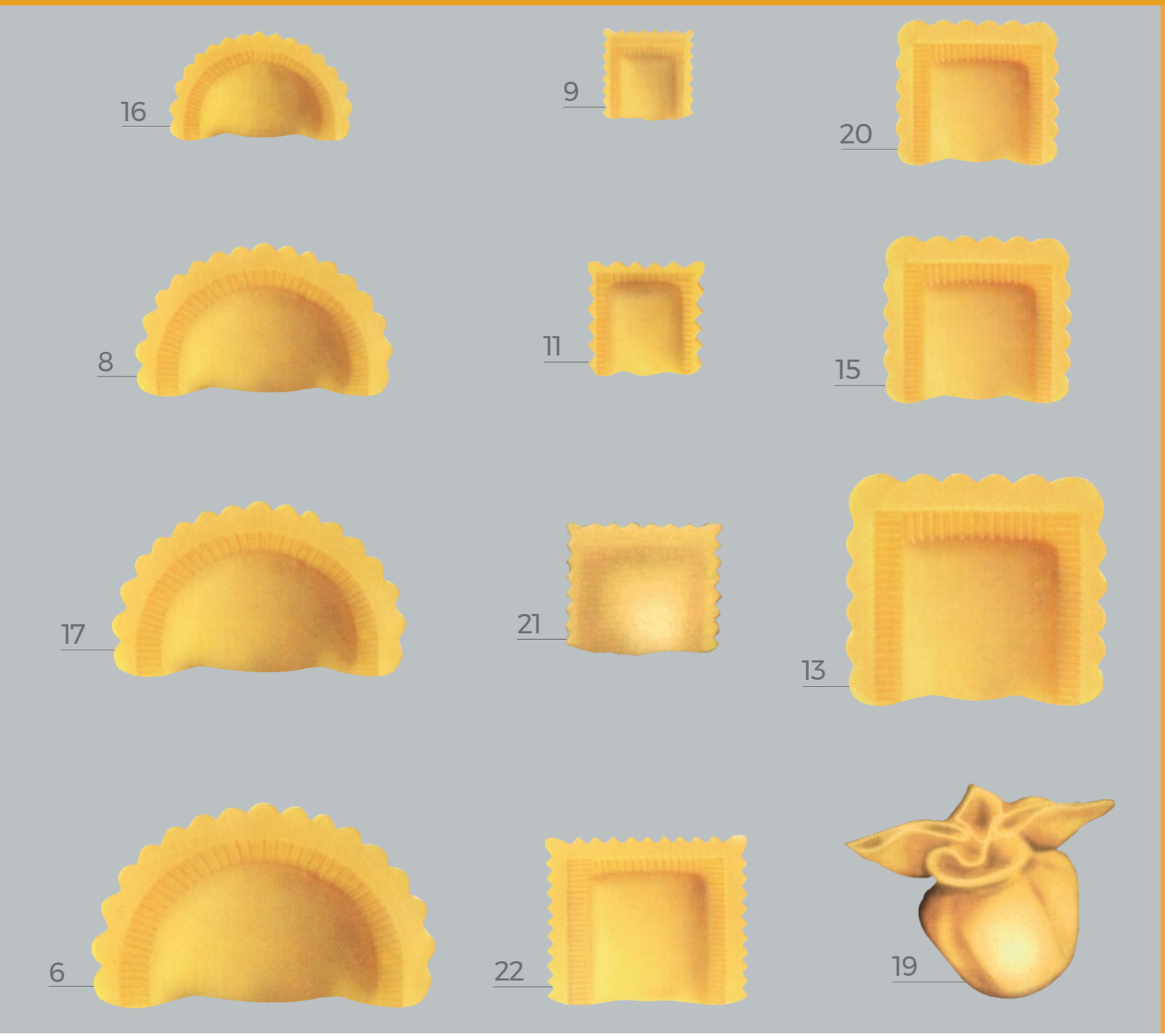
FORMATO *FORMAT*	PESO gr *WEIGHT gr*
10P	2
10	2
26	2
2	3,5
29	12/14
36P	3
5	3,5
27	8
28	10
33	10
30	8
31	8
1	4
3	8,5

Pelmeni

FORMATO *FORMAT*	PESO gr *WEIGHT gr*
4	9



tel. +38 044 225 93 72 · +38 067 566 0 566
kyuri@ec-cibo.kiev.ua · www.ect.kiev.ua
27 Vadyma Hetmana St., Kyiv, 03056, Ukraine



Ravioli

FORMATO *FORMAT*	PESO gr *WEIGHT gr*
16	3
8	6
17	7
9	1,5
11	2,5
20	3,5
21	3,5
22	4/4,5
15	5
6	8
13	7

Saccottini

FORMATO *FORMAT*	PESO gr *WEIGHT gr*
19 Saccottino	6
19 Saccottone	10/12