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AL.MA. DN320 dumpling line with CA320V sheeter

AL.MA. Srl (Italy) · output 100–180 kg/h · single-sheet dough products

Purpose

An industrial line for producing single-sheet dough products — dumplings, ravioli, cappelletti and tortelloni. The CA320V sheeter laminates the dough between rollers and feeds a 320 mm sheet to the DN320 forming machine, which calibrates it 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. Compared with the 250 series line, the wider sheet gives a higher yield at the same number of cycles.

Line composition

• CA320V sheeter — twin mixing tank, the rear one electrically tilting, with removable stainless steel shafts and blades; sheeting group (a pair of dough feeding paddles, a gramola unit and stainless steel laminating cylinders); step-by-step gramola rotation system for full sanitary cleaning; winding device for preparing the sheet rolls; belt conveyor made of food-grade certified material; photocell with loop control to synchronise sheet feeding with the forming machine; external drive with inverter.

• DN320 forming machine — sheeting group with stainless steel rollers of adjustable thickness, independent drive and speed control; stainless steel filling hopper with a safety grid and removable stirrer; removable stainless steel filling feed screw with speed adjustment to match the product shape; machine speed controlled by inverter; round-tube frame and ergonomic guards; scrap outfeed belt; wheels for moving the machine.

• Options — circular knife for longitudinal sheet cutting on the CA320V; scrap cutting device on the DN320.

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 and an instruction manual.

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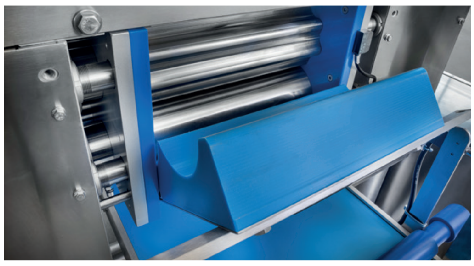
CA320V sheeter

An automatic machine producing the dough sheet required to feed forming machines and automatic cutting machines.



AL.MA. CA320V sheeter — photo by the manufacturer AL.MA. Srl, 250/320 series

Parameter	Value
Output	300 kg/h
Dough sheet width	320 mm
Dimensions, H×W×D	1995 × 1520 × 1185 mm
Weight	750 kg
Installed power	7 kW





Sheeting group and the circular knife for longitudinal sheet cutting (option) — photos by the manufacturer AL.MA. Srl, 250/320 series

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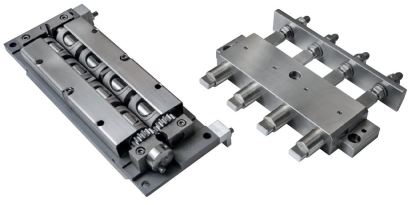
DN320 forming machine

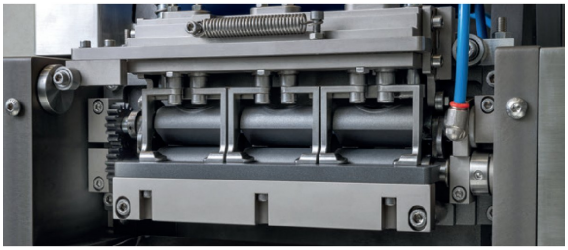
An industrial machine for producing single-sheet dough products — dumplings, ravioli, cappelletti and tortelloni. Designed for round-the-clock operation.



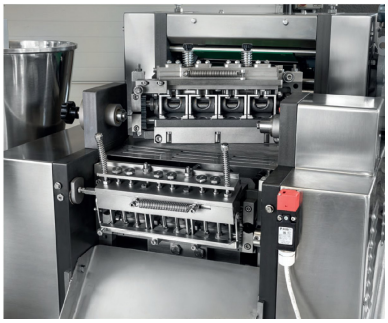
AL.MA. DN320 forming machine — photo by the manufacturer AL.MA. Srl, 250/320 series

Parameter	Value
Output	100–180 kg/h (depending on the product)
Mechanical output	up to 150 cycles/min
Dough sheet width	320 mm
Dimensions, H×W×D	1810 × 1490 × 1420 mm
Weight	580 kg
Installed power	4.5 kW





Die unit and the sheeting group with the filling hopper — photos by the manufacturer AL.MA. Srl, 250/320 series



Interchangeable die — one shape per die

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General specifications

Parameter	Value
Line output	100–180 kg/h (depending on the product)
Dough sheet width	320 mm
Line composition	CA320V sheeter + DN320 forming machine
Total installed power	11.5 kW
Power supply	380 V / 3 ph + N + E / 50 Hz
Materials	stainless steel, food-grade certified belts
Conformity	CE standards
Floor area envelope	2556 × 1442 × 1609 mm

Both machines are supplied with a control panel and an electrical cabinet with safety devices in line with CE standards, operating tooling and an instruction manual.

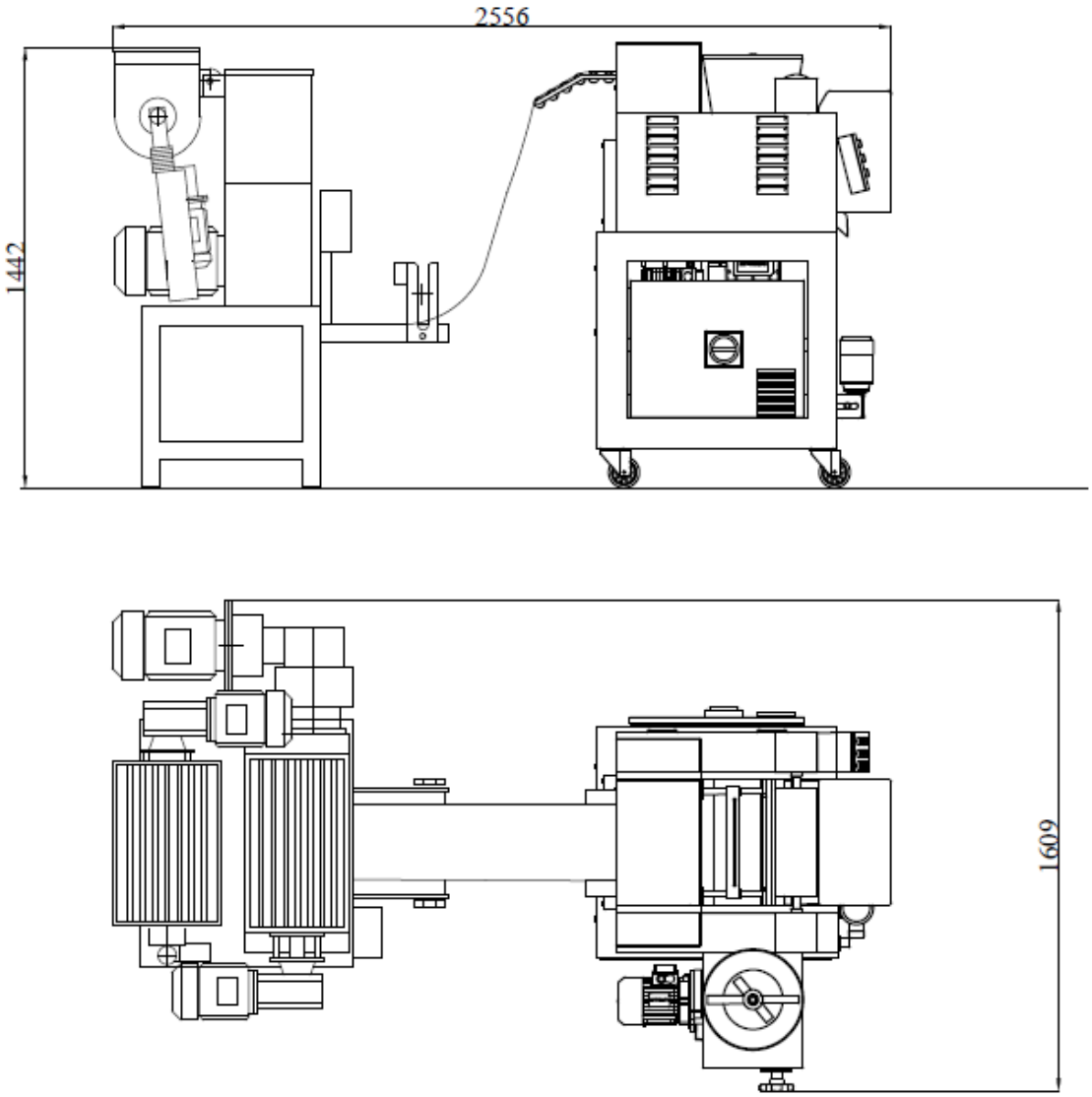
Calculating the output: cycles per minute × products per cycle × weight of one product × 60. On average the forming machine runs at about 90 cycles per minute (up to 110). The number of products per cycle is set by the die, so the output depends on the chosen shape and product weight. The figures given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

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Equipment layout drawing



Layout of the CA320V + DN320 line, dimensions in mm

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Appendix. Catalogue of single-sheet dough product shapes

AL.MA. Srl catalogue · die formats for the DN320

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.

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Pinzati

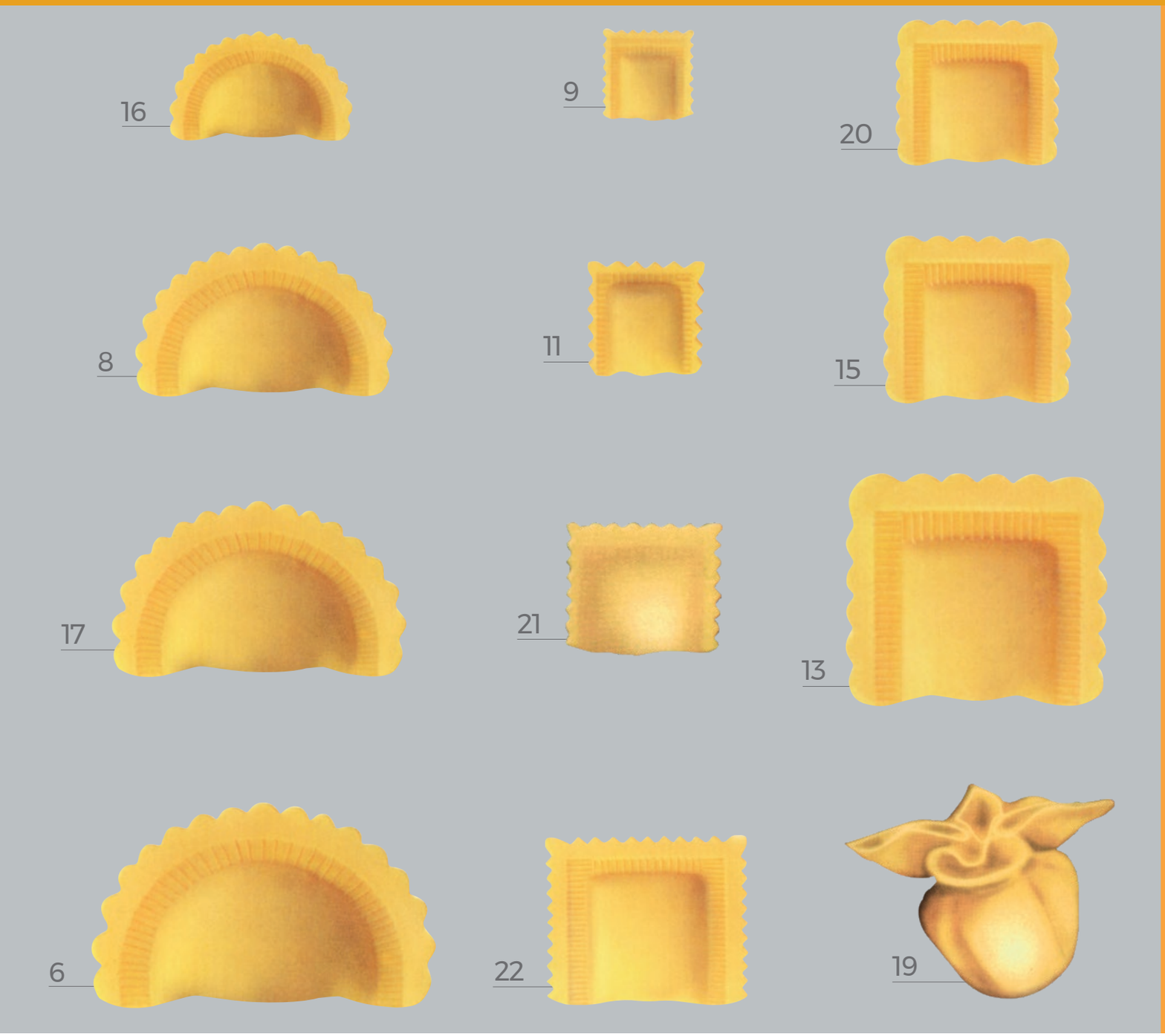
FORMATO *FORMAT*	PESO gr *WEIGHT gr*
10P	2
10	2
26	2
2	3,5
29	12/14
36P	3
5	3,5
27	8
28	10
33	10
30	8
31	8
1	4
3	8,5

Pelmeni

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



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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