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. DN540 dumpling line

AL.MA. Srl (Italy) · output 400–450 kg/h · single-sheet dough products

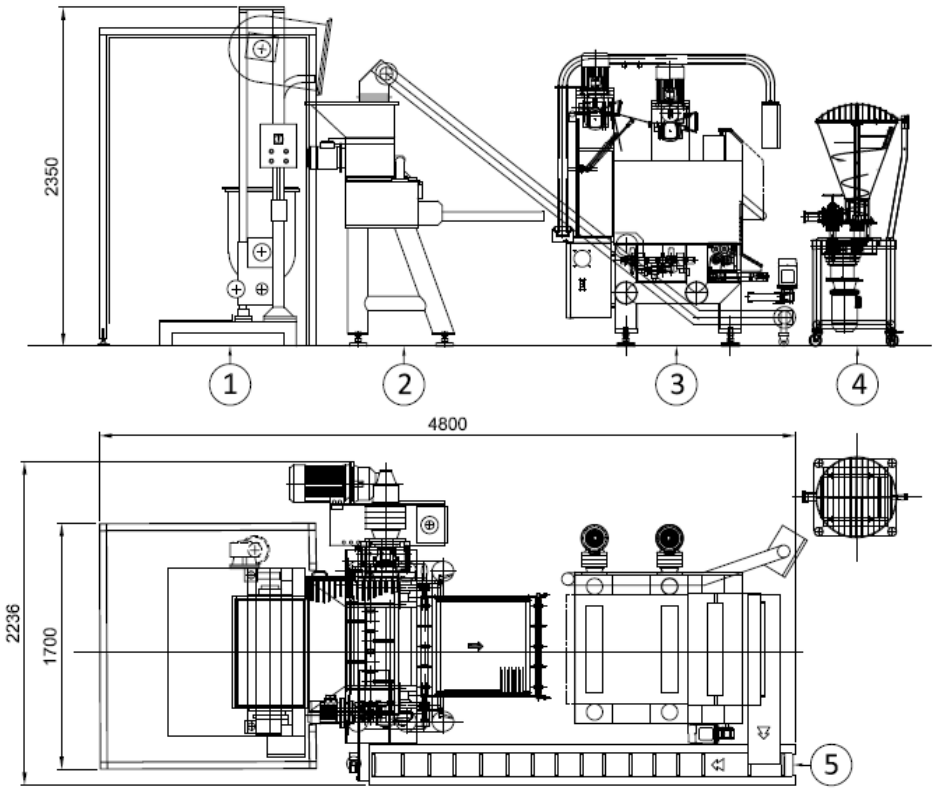
Purpose

An industrial line for producing single-sheet dough products — dumplings, ravioli, cappelletti and tortelloni — at industrial volumes. The dough is mixed in a tilting dough mixer and discharged directly into the sheeter, which produces a 540 mm sheet; the forming machine shapes the product with an interchangeable die while the filling is fed continuously by a lobe pump. Unused dough sheet is returned for reprocessing by the scrap return system.

Line composition

- IMP540-80R dough mixer
- CA540FA sheeter
- DN540 forming machine
- PLA100 lobe pump
- Scrap return system

All parts in contact with dough and filling are made of AISI 304 stainless steel and other non-toxic materials suitable for the food industry. The equipment is designed and manufactured in line with current CE standards.



Line layout, dimensions in mm. The numbers on the drawing match the items in the line composition above.

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

1. IMP540-80R dough mixer

A tilting dough mixer for preparing the dough and discharging it directly into the sheeter.
• bowl entirely of AISI 304 stainless steel, shaft with inclined profiled blades for even dough distribution in the bowl;

• discharge into the sheeter by tilting with vertical lift along two AISI 304 stainless steel rack-and-pinion guides;

• construction entirely of AISI 304 stainless steel, components available on international markets;

• independent drive, control panel on the machine, safety devices;

• noise level at the operator’s position LAeq = 68.0 dB (A).



AL.MA. IMP540-80R dough mixer

Parameter	Value
Bowl capacity (semolina + moisture)	80 kg
Mixing time	10–15 minutes
Depth	1300 mm
Height, width	to be confirmed at order
Weight	585 kg
Installed power	6 kW

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

2. CA540FA sheeter

An automatic machine producing a 540 mm dough sheet required to feed the forming machine.



AL.MA. CA540FA sheeter

Parameter	Value
Output	400/500 kg/h
Dough sheet width	540 mm
Height	1735 mm
Width	2000 mm
Depth	1060 mm (1660 mm with conveyor)
Weight	1250 kg
Installed power	7.5 kW



CA540FA sheeting group

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

3. DN540 forming machine

An industrial machine forming single-sheet dough products with an interchangeable die — one shape per die.



AL.MA. DN540 forming machine

Parameter	Value
Output	400/450 kg/h
Dough sheet width	540 mm
Height	2020 mm
Width	1670 mm
Depth	1590 mm
Weight	1650 kg
Installed power	9.5 kW

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

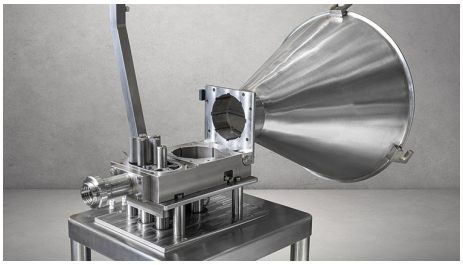
4. PLA100 lobe pump

A lobe pump for continuous filling supply to the forming machine. Its operating principle allows fillings containing pieces — meat, cheese or vegetable — to be fed without damaging their structure.



AL.MA. PLA100 lobe pump

Parameter	Value
Height	1685 mm
Width	760 mm
Depth	720 mm
Weight	200 kg
Installed power	1.5 kW





Inside the pump: the working chamber with lobe rotors, dismantled for sanitary cleaning — 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

5. Scrap return system

The system collects unused dough sheet after the forming machine and returns it for reprocessing. Stainless steel construction, food-grade certified belt. The configuration is selected to match the line layout at the customer's site.



Scrap return system

General specifications

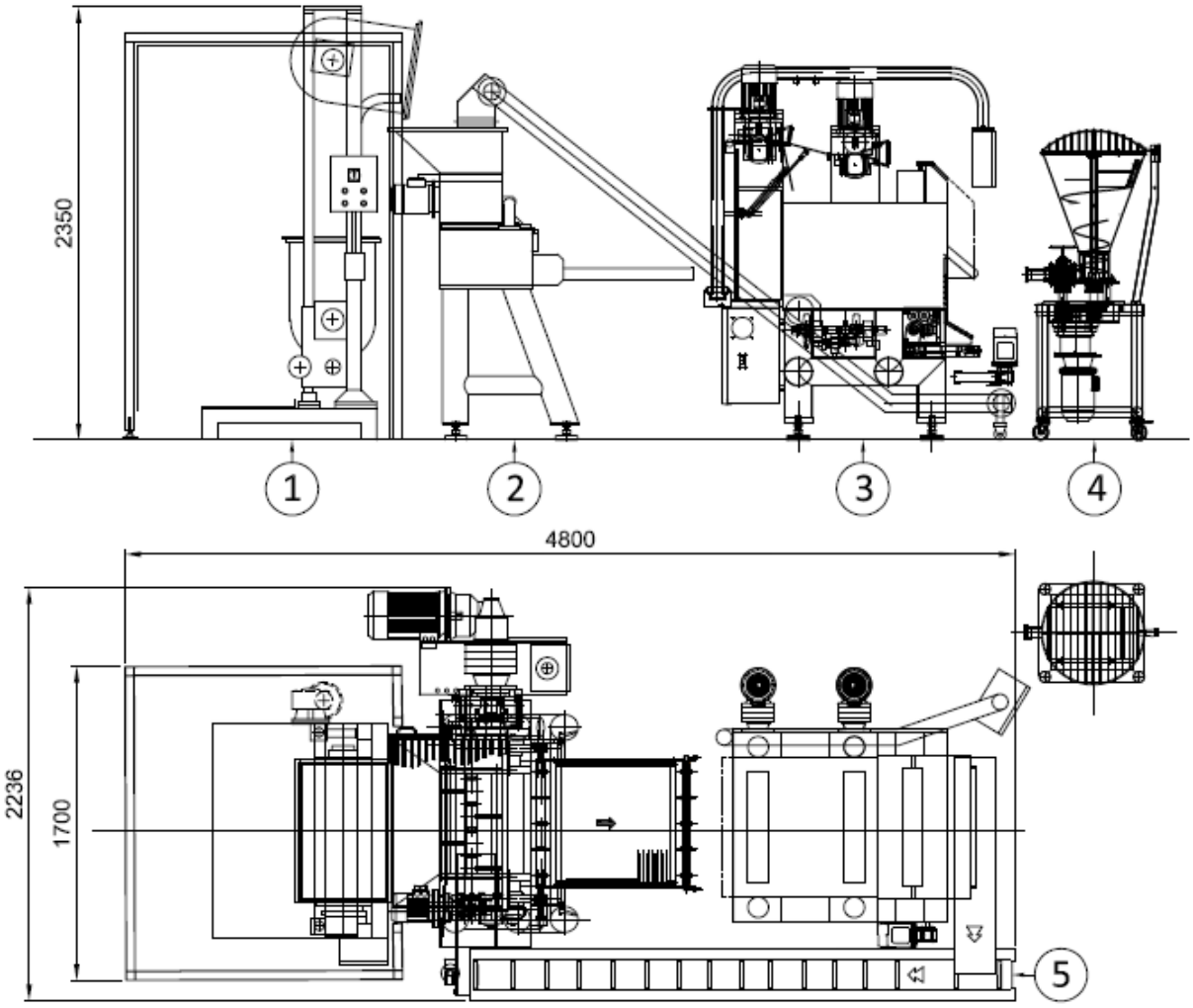
Parameter	Value
Line output	400–450 kg/h (depending on the product)
Dough sheet width	540 mm
Line composition	IMP540-80R dough mixer + CA540FA sheeter + DN540 forming machine + PLA100 lobe pump + scrap return system
Total installed power	24.5 kW
Power supply	380 V / 3 ph + N + E / 50 Hz
Floor area envelope (L×H×D)	4800 × 2350 × 2236 mm
Materials	AISI 304 stainless steel, food-grade certified belts
Conformity	CE standards

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.

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



Line layout, dimensions in mm

No.	Item
1	IMP540-80R dough mixer
2	CA540FA sheeter
3	DN540 forming machine
4	PLA100 lobe pump
5	Scrap return system

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 DN540

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

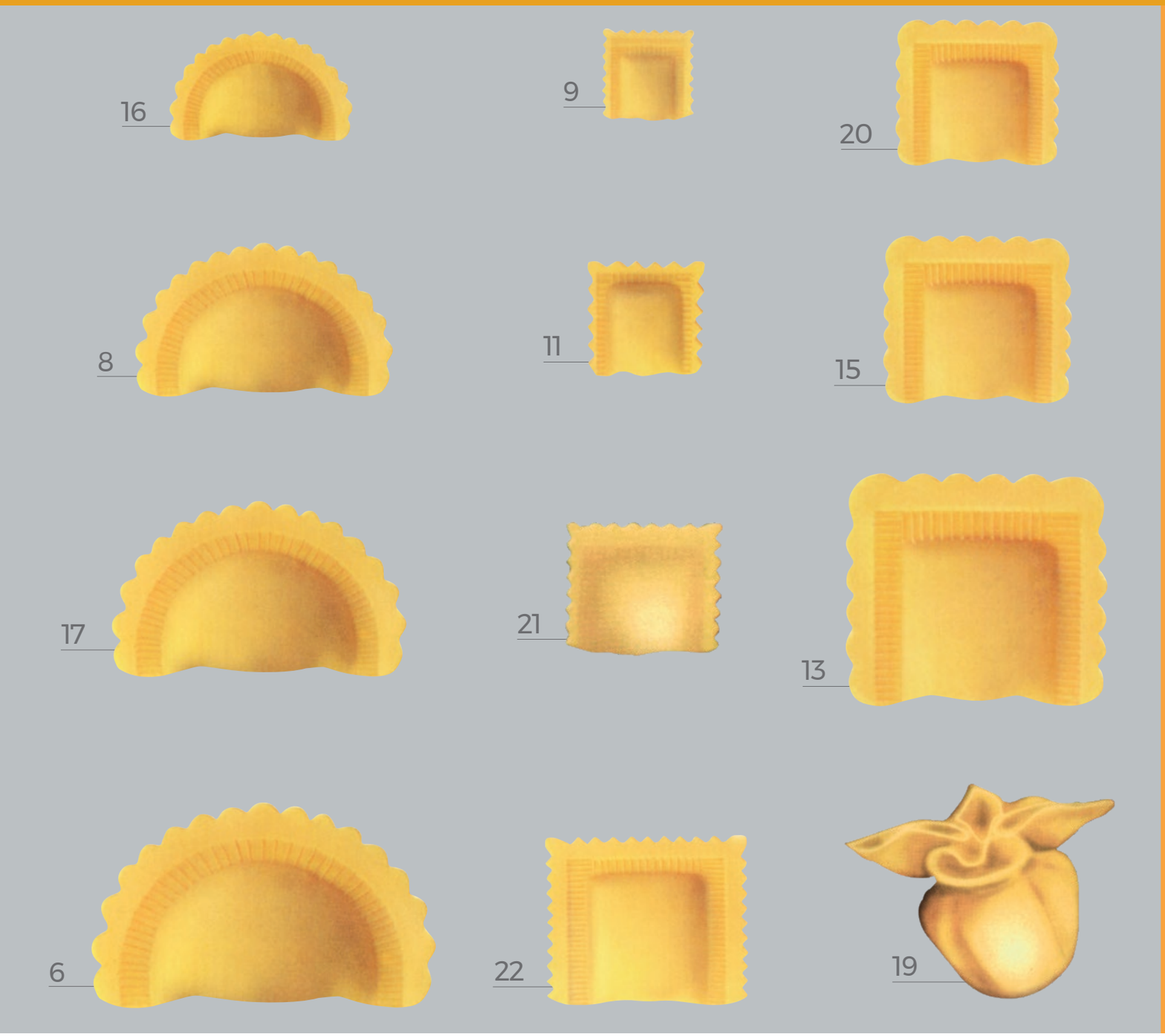
FORMATO *FORMAT*	PESO gr *WEIGHT gr*
10P	2
10	2
26	2
2	3,5
29	12/14
36P	3
5	3,5
27	8
28	10
33	10
30	8
31	8
1	4
3	8,5

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