DATA SHEET

Sirman Raviomatic Ravioli Maker

40111562-1

Build

- Innovative design revolutionizes fresh ravioli production in professional kitchens with a patented system.
- Easily connects to Sirman Concerto 5 or Orchestra 10 pasta machines for on-demand ravioli production.
- Create single-layer extruded ravioli in various shapes and sizes, with fillings ranging from classic cheese and vegetables to seafood and poultry.
- Multiple interchangeable molds allow for a variety of ravioli shapes and sizes, enabling customization to suit any menu offering.
- Each component in contact with the pasta can be easily dismantled, allowing for efficient and rapid cleaning to maintain high hygiene standards.
- Various dies for different sheet thicknesses 0.8mm and 1mm
- Features a practical filling adjustment mechanism for optimal filling amounts, enhancing quality and consistency.
- Equipped with a variable-speed independent motor that adapts to different machines and flow rates, ensuring smooth operation.
- All components in contact with pasta can be quickly dismantled for thorough cleaning, maintaining hygiene standards without interrupting kitchen workflow.
- Made from high-quality materials, including electro-polished AISI 304 stainless steel and anodized aluminum, ensuring durability and maximum hygiene.
- The cylinder is constructed from electro-polished
- AISI 304 stainless steel, ensuring durability, resistance to corrosion, and maximum hygiene in food preparation.
- The funnel and pad are made from POM-C, a high-quality, durable material that ensures excellent wear resistance and maintains hygienic standards in food production.
- The filling cup is made of AISI stainless steel, providing durability and ensuring high hygiene standards in the ravioli production process.
- The metal panels that hold the sheet of pasta are made of AISI 304 stainless steel with a QuanTanium coating, enhancing durability and providing excellent non-stick properties for improved performance.
- The molds are constructed from anodized aluminum, offering enhanced durability and ensuring maximum hygiene during the ravioli production process.
- TPU conveyor belt certified for food contact, enhancing safety in the ravioli-making process.
- Enhances menu offerings with fresh, artisanal ravioli while improving production efficiency in any pasta establishment.



Technical specifications

External Size

External Width	311mm
External Depth	346mm
External Height	561mm

Weight

Net weight	20 kg
package weight	*

Connection requirements electric

Electrical connected loads	**100W**
Voltage	240 V
Plug Supplied	10A

Warranty

2 Year Warranty	2 years parts and labour

**Subject to a prevantitive maintence plan*

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Optional accessories

Filling Cylinder

S/steel support cylinder	
SKU	40111570

Kit funnel from mm ø8	
SKU	LF02300025

Kit funnel from mm ø12	
SKU	LF02300030



Ravioli Dies

Large ravioli 0.8 mm	
SKU	LF202505330

Large ravioli 1 mm	
SKU	LF202505331

Small ravioli 0.8 mm	
SKU	LF202505333

Small ravioli 1 mm	
SKU	LF202505334



Device for interchangeable moulds

Device for interchangeable moulds	
SKU	LF02300110100



Interchangeable moulds

Rettangolare piccolo seghettato 63 x h.45mm	
SKU	LF20250136A

Rettangolare grande seghettato 94 x h.52mm	
SKU	LF20250136B

Mezzaluna piccolo seghettato 63 x h.45mm	
SKU	LF20250136C

Mezzaluna grande seghettato 94 x h.55mm	
SKU	LF20250136D

Schlutzkrapfen mezzaluna piccolo liscio63 x h.39mm	
SKU	LF20250136E

Triangolare 94 x h.45mm	
SKU	LF20250136G

Schlutzkrapfen mezzaluna grande liscio 94 x h.45mm	
SKU	LF20250136H

Quadrato seghettato 37 x h.37mm	
SKU	LF20250136I

Cuore 63x45mm	
SKU	--



Interchangeable teflon moulds

Rettangolare piccolo seghettato 63 x h.45mm	
SKU	LF20250137A

Rettangolare grande seghettato 94 x h.52mm	
SKU	LF20250137B

Mezzaluna piccolo seghettato 63 x h.45mm	
SKU	LF20250137C

Mezzaluna grande seghettato 94 x h.55mm	
SKU	LF20250137D

Schlutzkrapfen mezzaluna piccolo liscio 63 x h.39mm	
SKU	LF20250137E

Triangolare 94 x h.45mm	
SKU	LF20250137G

Schlutzkrapfen mezzaluna grande liscio 94 x h.45mm	
SKU	LF20250137H

Quadrato seghettato 37 x h.37mm	
SKU	LF20250137I

Cuore 63x45mm	
SKU	--



Ravioli moulds

ST. RAVIOLI RETTANG.IRR.PICC.SEGHETT	
SKU	40111600A

ST.RAVIOLI MEZZALUNA PICC.SEGHETT	
SKU	40111600C

ST.RAVIOLI MEZZALUNA GRAN.SEGHETT	
SKU	40111600D

ST.RAVIOLI MEZZALUNA PICC.LISCIO	
SKU	40111600E

ST.RAVIOLI TRIANGOLARE	
SKU	40111600G

ST.RAVIOLI MEZZALUNA GRANDE LISCIO	
SKU	40111600H

ST.RAVIOLI QUADRATO C/CAPPE 37x37	
SKU	40111600I



Connection kits

Connection kit orchestra 10	
SKU	LF202505338

Connection kit Concerto 5	
SKU	LF202505340



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