



Authorized Distributor:
FOODSERVICE EQUIPMENT MARKETING
 10 CARRON PLACE-KELVIN IND.ESTATE G75 0YL GLASGOW()
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Sirman Pasta Machines , model Concerto 5 :

- Designed for medium-duty operations, ideal for medium-size restaurants.
 - Reliable, user-friendly and easy to clean.
 - AISI 304 stainless steel body.
 - Powerful, air-cooled motor with oil bath gear box reducer.
 - High-performance and easy to remove kneading paddle.
 - Interlocked stainless steel lid.
 - Convenient removable funnel to add liquid ingredients during processing.
 - Stainless steel worm, head and ring.
 - Bowl made of anodized aluminium.
 - Full availability of any kind of dies.
 - IP 67 stainless steel controls.
 - Forced air-cooling system for heavy-duty use.
- Options:
- Variable-speed pasta cutter.
 - Optional kit for "penne" die.
 - Bologna EL ravioli maker and molds.



Adjustable sheeter - Sheet width mm 173

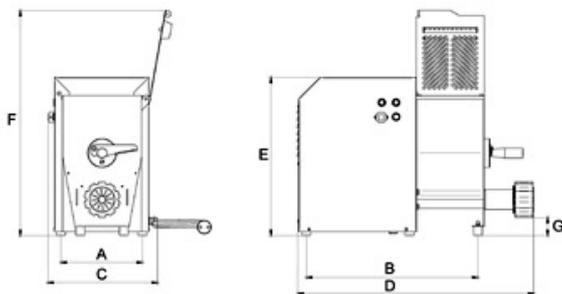


Bologna EL



Concerto 5 with pasta cutter - optional

Data sheet



Technical data

Model	Concerto 5
Power	watt 750 - Hp 1
Power source	1ph
Bowl capacity	lt 10
Dough capacity	kg 4.2
Output/h.	kg/h. 8.4
ø dies	ø mm 75
A	mm 226
B	mm 476

Concerto : Concerto 5

C	mm 305
D	mm 660
E	mm 457
F	mm 630
G	mm 50
H	mm 391
Net weight	kg 42
Shipping	mm 750x580x800
Gross weight	Kg 50
HS-CODE	84381090