



SINFONIA 2 - CONCERTO 5

pasta machines



SINFONIA 2

CONCERTO 5
shown w/ Pasta Cutter Accessory

- Designed for medium-duty operations, ideal for small to medium-size restaurants.
- Reliable, user-friendly and easy to clean.
- Stainless steel AISI 304 construction.
- 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.
- Full availability of any kind of dies.
- Variable-speed pasta cutter accessory available.

Sinfonia 2

- Bowl made of anodized aluminum
- IP 54 controls
- Forced air-cooling system for heavy-duty use.

Concerto 5

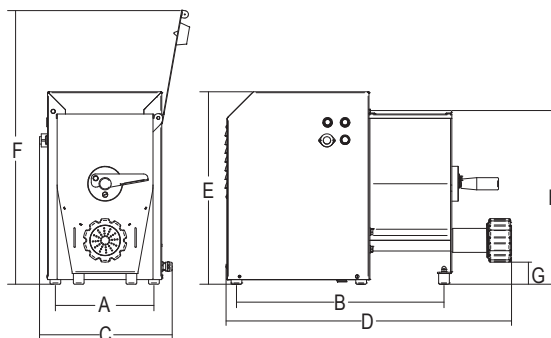
- IP 67 stainless steel kneading and extruding controls.
- Forced air-cooling system for heavy-duty use.



Pasta Cutter Accessory



Dough



	Power	Power source	Bowl capacity	Dough capacity	Output/h.	Dies	A	B	C	D	E	F	G	H	Net weight	Shipping	Gross weight
	watt/Hp		lt	kg	kg/h.	ø mm	mm	mm	mm	mm	mm	mm	mm	mm	Lbs	Inch	Lbs
Sinfonia 2	370/0,5	110V/60Hz	6 (6 qt)	2,5 (5 lbs 8 oz)	5 (11 lbs)	59	206	411	263	577	407	489	65	353	62	30" x 23" x 32"	82
Concerto 5	750/1	110V/60Hz	10 (10 qt)	4 (8 lbs 12oz)	8 (17 lbs 8 oz)	75	226	476	305	665	442	630	50	391	93	30" x 23" x 32"	110



CONCERTO 5

