DATA SHEET

Sirman Orchestra 10T 2V Benchtop Pasta Machine - 21 Litre Capacity | 9.8 kg Batch

84381090B-1



Build

- Benchtop design allows for high-volume fresh pasta production, ideal for establishments seeking significant output.
- Extensive range of interchangeable dies enables chefs to create various pasta shapes and sizes maximising menu versatility.
- Independent controls for mixing the pasta dough and extrusion ensure precise kneading and optimal output, resulting in consistently high-quality pasta.
- 21-liter tank capacity accommodates batch sizes of up to 9.8 kg.
- Produces approximately 20 kg of fresh pasta per hour.
- Equipped with a Ø 110 mm die size for efficient operation tailored to medium to large establishments.
- IP67-rated stainless steel waterproof controls ensure dependable operations and longevity.
- Powerful 3-Phase Inverter Controlled Air-cooled motor paired with an oil bath gearbox reducer minimizes overheating and ensures reliable performance during extended operation.
- Inverter-controlled three-phase motor that operates on a standard 240V 10A power supply, providing flexible installation options and enhancing efficiency in high-volume pasta production.
- Heavy Guage Kneading paddle with Interlocked design for Easy-to-remove allowing for effortless cleaning and maintenance.
- Kneading paddle designed with multiple arms for gentle mixing to achieve the perfect texture prior to extrusion.
- Removable funnel for seamless addition of liquid ingredients.
- Heavy Duty Stainless steel worm, head, and ring contribute to the machine's longevity and reliability.
- Interlocked stainless-steel lid with a safety microswitch enhances operational safety.
- Constructed entirely from AISI 304 stainless steel, the Orchestra 10T features a heavy-gauge, reinforced anodized aluminum tank that ensures robustness while facilitating easy maintenance.

Technical specifications

External Size

External Width	628mm
External Depth	778mm
External Height	493mm

Weight

Net weight	72 kg
package weight	*

Connection requirements electric

Electrical connected loads	**1.875W**
Voltage	240 V
Plug Supplied	10A

Technical Fixtures

Litre Capacity	21L
Production Capacity	20kg/hr
Batch Quantity	9.8kg
Die Size	110mm

Warranty

2 Year Warranty	2 years parts and labour

**Subject to a prevantitive maintence plan*

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Optional accessories

Pasta Cutter	
SKU	40117120

Tray holder	
SKU	LF202510062

Pasta Dryer Rack	
SKU	LF202510068

Adjustable Sheeter	
SKU	28183000

Spaghetti 1.9mm	
SKU	28183009

Bigoli / Pici Toscani 3mm	
SKU	28183013

Linguine 3x1.6mm	
SKU	28183021

Linguine 3.5x1.6mm	
SKU	28183021A

Spaghetti Quadri / Chitarrine 1.8mm	
SKU	28183025

Spaghetti Quadri / Chitarrine 2.5mm	
SKU	28183026

Tagliatelle 6mm	
SKU	28183034

Pappardelle 15mm	
SKU	28183038

Reginette 12MM	
SKU	28183055

Maccheroni Lisci 25mm	
SKU	28183069

Maccheroni rigati 8mm	
SKU	28183077

Maccheroni rigati 10mm	
SKU	28183078

Maccheroni Rig 20mm	
SKU	28183081

Casarecce/Strozzapreti 8.8mm	
SKU	28183220

Fusilli 8.4mm	
SKU	28183240

Fusilli 15.5mm	
SKU	28183242

Conchiglia Rustica	
SKU	28183388

Paccheri	
SKU	28183397

Penne 8.5mm	
SKU	28183116

Knife	
SKU	40117112

Maccheroni Rigati 15mm	
SKU	--

Orecchiette	
SKU	--

Custom standard Die	
SKU	--

Custom Penne Die	
SKU	--

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