DATA SHEET

Sirman Concerto 5 Benchtop Pasta Machine 10 Litre Capacity | 4.2 kg Batch

40115052-1



Build

- Designed to fit on any benchtop, the Concerto 5 pasta machine features the most extensive range of interchangeable dies, allowing you to create a variety of pasta shapes and sizes for maximum menu versatility.
- Independent controls for mixing the pasta dough and extrusion ensure precise kneading and optimal output, resulting in consistently high-quality pasta.
- 10-liter tank capacity accommodates batch sizes of up to 4.2 kg.
- Produces approximately 8.4 kg of fresh pasta per hour.
- Equipped with a Ø 75 mm die size for efficient operation tailored to small to medium establishments.
- IP67-rated stainless steel waterproof controls ensure dependable operations and longevity.
- Powerful Air-cooled motor paired with an oil bath gearbox reducer minimizes overheating and ensures reliable performance during extended operation.
- 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 with a reinforced anodized aluminum tank for robustness and easy maintenance.

Technical specifications

External Size

External Width	305mm
External Depth	660mm
External Height	457mm

Weight

Net weight	42 kg
package weight	*

Connection requirements electric

Electrical connected loads	**750W**
Voltage	240 V
Plug Supplied	10A

Technical Fixtures

Litre Capacity	10L
Production Capacity	8.4kg/hr
Batch Quantity	4.2kg
Die Size	75mm

Warranty

2 Year Warranty	2 years parts and labour

**Subject to a prevantitive maintence plan*

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Optional accessories

☐ Pasta Cutter SKU 40115150	☐ Pappardelle 15mm SKU 28180038	☐ Casarecce / Strozzapreti 8.8 mm SKU 28180220
☐ Adjustable Sheeter SKU 28181000	☐ Reginette 12mm SKU 28180055	☐ Fusilli 7 mm 2P SKU 28180230
☐ Spaghetti 1.1mm SKU 28180005	☐ Reginette 16mm SKU 28180056	☐ Fusilli 12.6 mm 2P SKU 28180232
☐ Spaghetti 1.5mm SKU 28180007	☐ Maccheroni lisci 5 mm SKU 28180062	☐ Fusilli 8.4 mm 3P SKU 28180240
☐ Spaghetti 1.7mm SKU 28180008	☐ Cannelloni 25 mm SKU 28180069	☐ Spirale 15.5 mm 2P SKU 28180242
☐ Spaghetti 1.9mm SKU 28180009	☐ Maccheroni rigati 4.8 mm SKU 28180075	☐ Girandole 10.5 mm 3P SKU 28180246
☐ Spaghetti 2.1mm SKU 28180010	☐ Maccheroni rigati 8 mm SKU 28180077	☐ Trottole 10.4 mm SKU 28180250
☐ Spaghetti 2.3mm SKU 28180011	☐ Maccheroni rigati 10 mm SKU 28180078	☐ Radiatori 17.5 mm SKU 28180260
☐ Bigoli / Pici Toscani 3mm SKU 28180013	☐ Maccheroni rigati 12 mm SKU 28180079	☐ Campanelle 8.3 mm SKU 28180267
☐ Bigoli / Pici Toscani 4mm SKU 28180015	☐ Maccheroni rigati 15 mm SKU 28180080	☐ Fusillone rustico SKU 28180366
☐ Linguine 3x1.6mm SKU 28180021	☐ Maccheroni rigati 20 mm SKU 28180081	☐ Strozzapreti rustici SKU 28180368
☐ Linguine 3.5x1.6mm SKU 28180021A	☐ Cannelloni rigati 25 mm SKU 28180082	☐ Nodi marini SKU 28180370
☐ Spaghetti Quadri / Chitarrine 2mm SKU 28180024	☐ Gramigne 3 mm SKU 28180091	☐ Ziti SKU 28180372
☐ Spaghetti Quadri / Chitarrine 1.8mm SKU 28180025	☐ Canestri 9.8 mm SKU 28180095	☐ Granfusilli SKU 28180380
☐ Spaghetti Quadri / Chitarrine 2.5mm SKU 28180026	☐ Creste rigate 8.6 mm SKU 28180144	☐ Sedani triangolari SKU 28180386
☐ Spaghetti Quadri / Chitarrine 3mm SKU 28180027	☐ Creste rigate 10 mm SKU 28180145	☐ Paccheri SKU 28180397
☐ Tagliolini 1.8mm SKU 28180030	☐ Gnocchetti sardi 19 mm SKU 28180191	☐ Penne rigate 7 mm SKU 28180114
☐ Tagliolini 2.5mm SKU 28180031	☐ Gnocchetti sardi 19.5 mm SKU 28180193	☐ Penne liscie 8 mm SKU 28180115
☐ Tagliolini 3.5mm SKU 28180032	☐ Celentani 7.8 mm SKU 28180200	☐ Penne rigate 8.8 mm SKU 28180116
☐ Tagliatelle 4.5mm SKU 28180033	☐ Gnocchi lisci 27 mm SKU 28180210	☐ Penne rigate 10 mm SKU 28180117
☐ Tagliatelle 6mm SKU 28180034	☐ Gnocchi rigati 27 mm SKU 28180211	☐ Custom penne Die SKU POA
☐ Tagliatelle 8mm SKU 28180035	☐ Gemelli 6.4mm SKU 28180214	☐ Penne Kit knife+spacers SKU 40115112
☐ Tagliatelle 10mm SKU 28180036	☐ Gemelli 8.8 mm SKU 28180215	☐ Custom Standard Die SKU --

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