



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 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 and ring.
- IP 67 stainless steel kneading and extruding controls.
- Forced air-cooling system for heavy-duty use.
- Full availability of any kind of dies.
- Variable-speed pasta cutter available.



Removable funnel to add liquid ingredients during processing



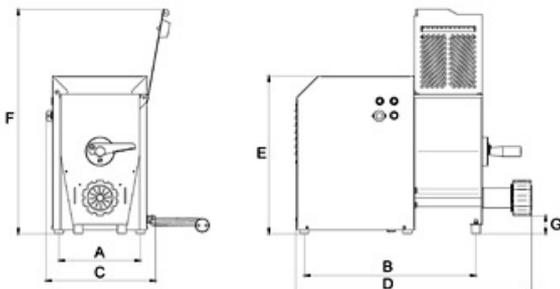
Optional pasta cutter



Knife pasta cutter



Data sheet



Technical data

Model	Concerto 5
Power	watt 750
Power source	230V/50Hz
Bowl capacity	lt 10
Dough capacity	kg 4
Output/h.	kg/h. 8
ø dies	ø mm 75
A	mm 226

## Concerto : Concerto 5

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B	mm 476
C	mm 305
D	mm 665
E	mm 442
F	mm 630
G	mm 50
H	mm 391
Net weight	kg 42
Shipping	mm 760x640x770
Gross weight	Kg 50
HS-CODE	84381090