

Sirman Sinfonia 2 Pasta Machine with Spaghetti 1.9mm Die DM688-SPA

for Spaghetti

View Product

Code : DM688-SPA



33% OFF Sale

£5,256.80

£3,504.53 / exc vat

£4,205.44 / inc vat

Select Shipping Method

- 2-3 Working Days Delivery

- Notes :
- Please check door entry sizes before ordering.
 - Delivery is made to kerbside only.
 - Drivers do not unpack or position goods.
 - A 25% restocking charge will apply for all returned goods.

A superb quality pasta machine, the Sirman Sinfonia 2 is ideal for small to medium sized restaurants which need large quantities of consistently cut pasta.

Designed for reliability and ease of use, the Sinfonia 2 features a high performance air cooled motor and strong stainless steel construction, making it easy to clean and perfect for commercial use.This option includes a 1.9mm spaghetti die.

Size			
Unit	Height	Width	Depth
Mm	650	420	470
Cm	65	42	47
Inches (approx)	25	16	18

- 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, easy-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 strong anodized aluminium
- Forced air-cooling system for heavy duty use
- Material : Stainless Steel