

Sirman Concerto 5 Pasta Machine with Linguine 3x1.6mm Die DM689-LIN

for Linguine

View Product

Code : DM689-LIN



51% OFF Sale

£7,146.35

£3,466.15 / exc vat

£4,159.38 / 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.

If youre making bulk quantities of pasta, the Sirman Concerto Pasta Machine is an excellent commercial choice for medium-sized restaurants.

Large, powerful and reliable, the Concerto uses a strong, high performance motor to mix and knead pasta, which is then shaped through the linguine 3x1.6mm die.

Size

| Unit | Height | Width | Depth |
|-----------------|--------|-------|-------|
| Mm | 489 | 577 | 263 |
| Cm | 48.9 | 57.7 | 26.3 |
| Inches (approx) | 19 | 22 | 10 |

- 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 : 304 Stainless Steel