

Sirman Concerto 5 Pasta Machine with Tagliatelle 6mm Die DM689-TAG

for Tagliatelle

View Product

Code : DM689-TAG



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 fusilli 6mm die.

Size

Unit	Height	Width	Depth
Mm	630	665	305
Cm	63	66.5	30.5
Inches (approx)	24	26	12

- 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