

DATA SHEET

Sirman Orchestra 10 2V Freestanding Pasta Machine - 21 Litre Capacity | 9.8 kg Batch

40117052-1



Build

- Freestanding design allows for high-volume fresh pasta production, ideal for establishments seeking significant output.
- The Orchestra 10 is constructed entirely from AISI 304 stainless steel, featuring a self-supporting structure on four lockable heavy duty wheels for enhanced stability and effortless mobility.
- Extensive range of interchangeable dies enables chefs to create various pasta shapes and sizes maximising menu versatility.
- Independent controls for mixing the pasta dough and extrusion ensure precise kneading and optimal output, resulting in consistently high-quality pasta.
- 21-liter tank capacity accommodates batch sizes of up to 9.8 kg.
- Produces approximately 20 kg of fresh pasta per hour.
- Equipped with a Ø 110 mm die size for efficient operation tailored to medium to large establishments.
- IP67-rated stainless steel waterproof controls ensure dependable operations and longevity.
- Powerful 3-Phase Inverter Controlled Air-cooled motor paired with an oil bath gearbox reducer minimizes overheating and ensures reliable performance during extended operation.
- The Orchestra 10 2V features an inverter-controlled three-phase motor that operates on a standard 240V 10A power supply, providing flexible installation options and enhancing efficiency in high-volume pasta production.
- Heavy Gauge 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.
- Heavy-gauge, reinforced anodized aluminum tank, ensuring robustness and facilitating easy maintenance.
- The high extrusion height is specifically designed to create space underneath for optional extras like pasta tray storage and dryers, transforming it into a complete pasta station.



Technical specifications

External Size

External Width	780mm
External Depth	812mm
External Height	1390mm

Weight

Net weight	118 kg
package weight	*

Connection requirements electric

Electrical connected loads	1.875W
Voltage	240 V
Plug Supplied	10A

Technical Fixtures

Litre Capacity	21L
Production Capacity	20kg/hr
Batch Quantity	9.8kg
Die Size	110mm

Warranty

2 Year Warranty	2 years parts and labour
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**Subject to a preventative maintenance plan*

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Optional accessories

☐	Pasta Cutter
SKU	40117120

☐	Tray holder
SKU	LF202510062

☐	Pasta Dryer Rack
SKU	LF202510068

☐	Adjustable Sheeter
SKU	28183000

☐	Spaghetti 1.9mm
SKU	28183009

☐	Bigoli / Pici Toscani 3mm
SKU	28183013

☐	Linguine 3x1.6mm
SKU	28183021

☐	Linguine 3.5x1.6mm
SKU	28183021A

☐	Spaghetti Quadri / Chitarrine 1.8mm
SKU	28183025

☐	Spaghetti Quadri / Chitarrine 2.5mm
SKU	28183026

☐	Tagliatelle 6mm
SKU	28183034

☐	Pappardelle 15mm
SKU	28183038

☐	Reginette 12MM
SKU	28183055

☐	Maccheroni Lisci 25mm
SKU	28183069

☐	Maccheroni rigati 8mm
SKU	28183077

☐	Maccheroni rigati 10mm
SKU	28183078

☐	Maccheroni Rig 20mm
SKU	28183081

☐	Casarecce/Strozzapreti 8.8mm
SKU	28183220

☐	Fusilli 8.4mm
SKU	28183240

☐	Fusilli 15.5mm
SKU	28183242

☐	Conchiglia Rustica
SKU	28183388

☐	Paccheri
SKU	28183397

☐	Penne 8.5mm
SKU	28183116

☐	Knife
SKU	40117112

☐	Maccheroni Rigati 15mm
SKU	--

☐	Orecchiette
SKU	--

☐	Custom standard Die
SKU	--

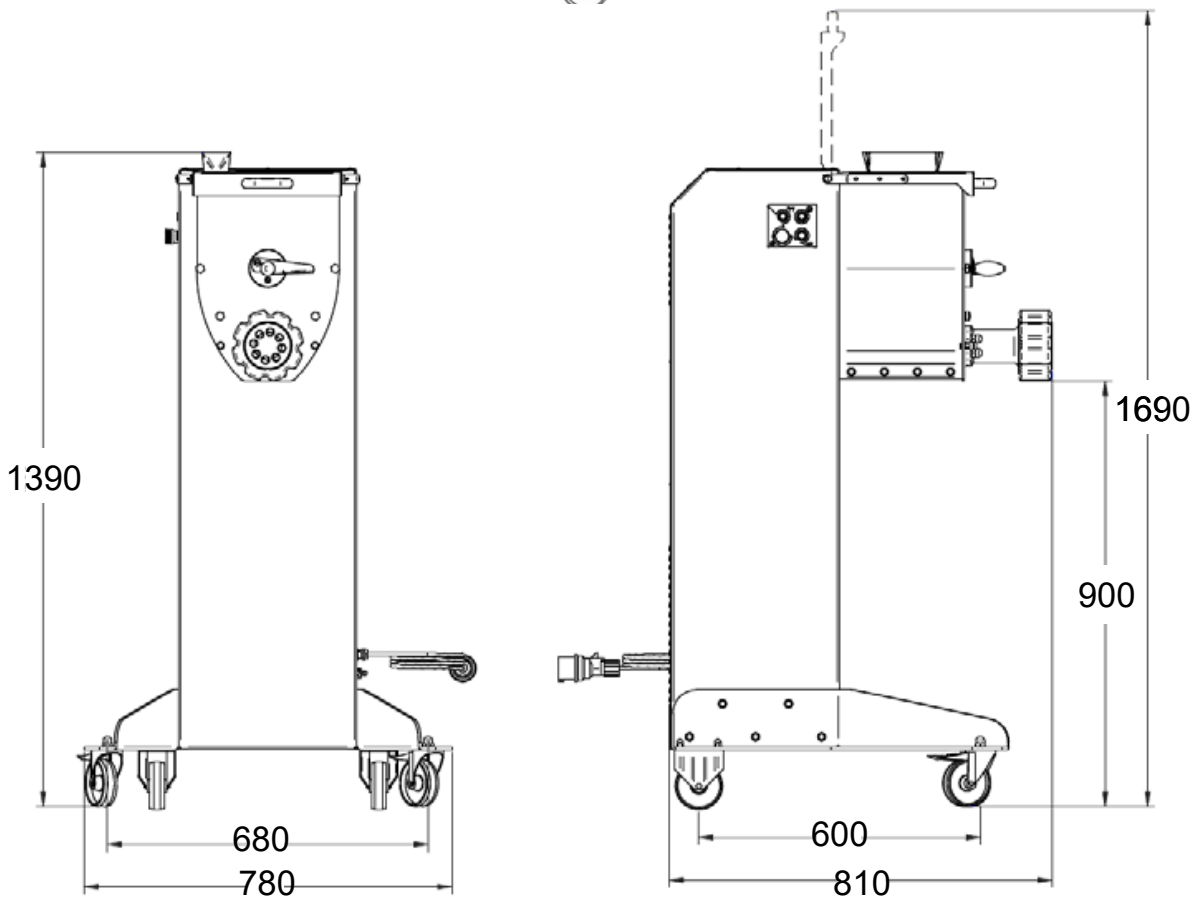
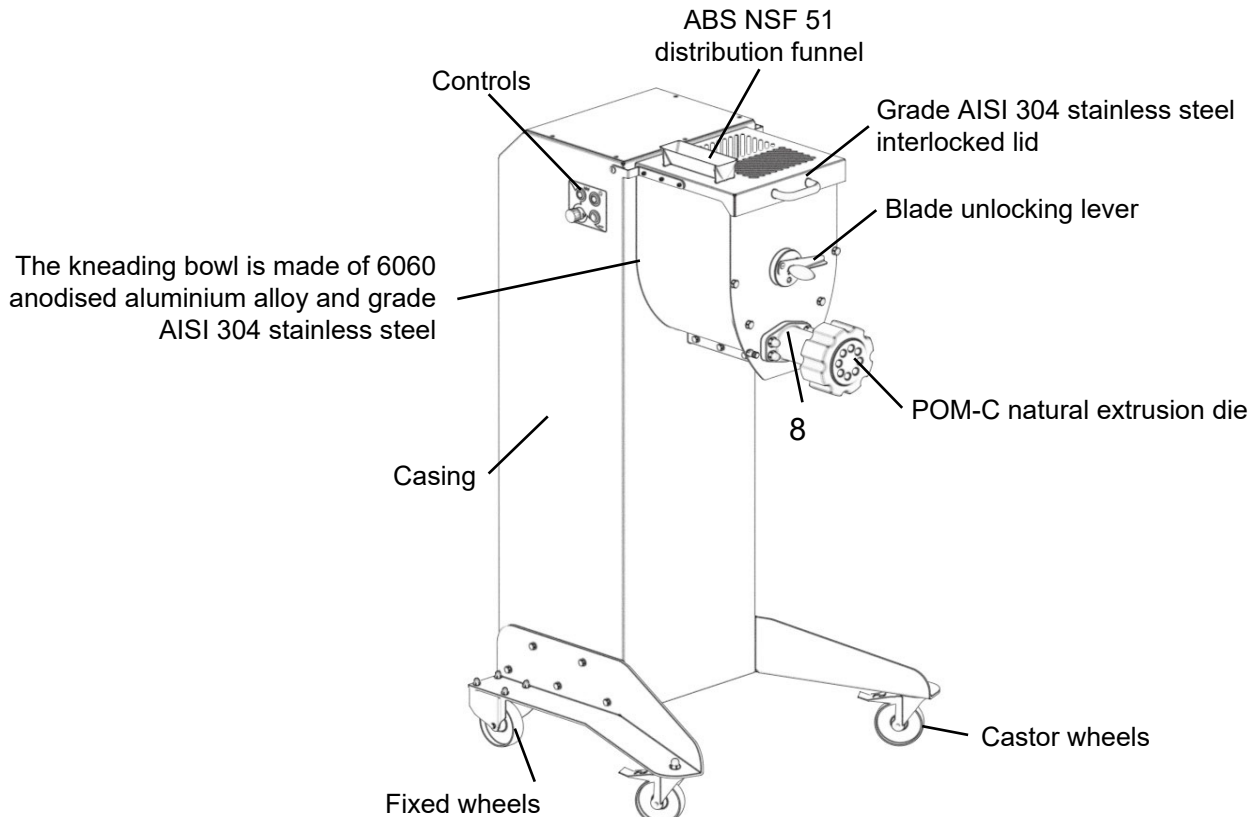
☐	Custom Penne Die
SKU	--

We reserve the right to alter specifications without notice.

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