

DATA SHEET

Sirman Sinfonia 2 Benchtop Pasta Machine 6 Litre Capacity | 2.1 kg Batch

40116002-1



Build

- Designed to fit on any benchtop, the Sinfonia pasta machine features an extensive range of interchangeable dies, allowing you to create a variety of pasta shapes and sizes for maximum menu versatility.

Independent controls for mixing the pasta dough and extrusion ensure precise kneading and optimal output, resulting in consistently high-quality pasta.

6-liter tank capacity accommodates batch sizes of up to 2.1 kg.

- Produces approximately 4.2 kg of fresh pasta per hour.
- Equipped with a Ø 59 mm die size for efficient operation tailored to smaller establishments. IP54-rated controls ensure dependable operations.
- Powerful Air-cooled motor paired with an oil bath gearbox reducer minimizes overheating and ensures reliable performance during extended operation.
- 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.
- Constructed entirely from AISI 304 stainless steel with a reinforced anodized aluminum tank for robustness and easy maintenance.



Technical specifications

External Size

External Width	263mm
External Depth	577mm
External Height	407mm

Weight

Net weight	28 kg
package weight	*

Connection requirements electric

Electrical connected loads	370W
Voltage	240 V
Plug Supplied	10A

Technical Fixtures

Litre Capacity	6L
Production Capacity	4.2kg/hr
Batch Quantity	2.1kg
Die Size	59mm

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

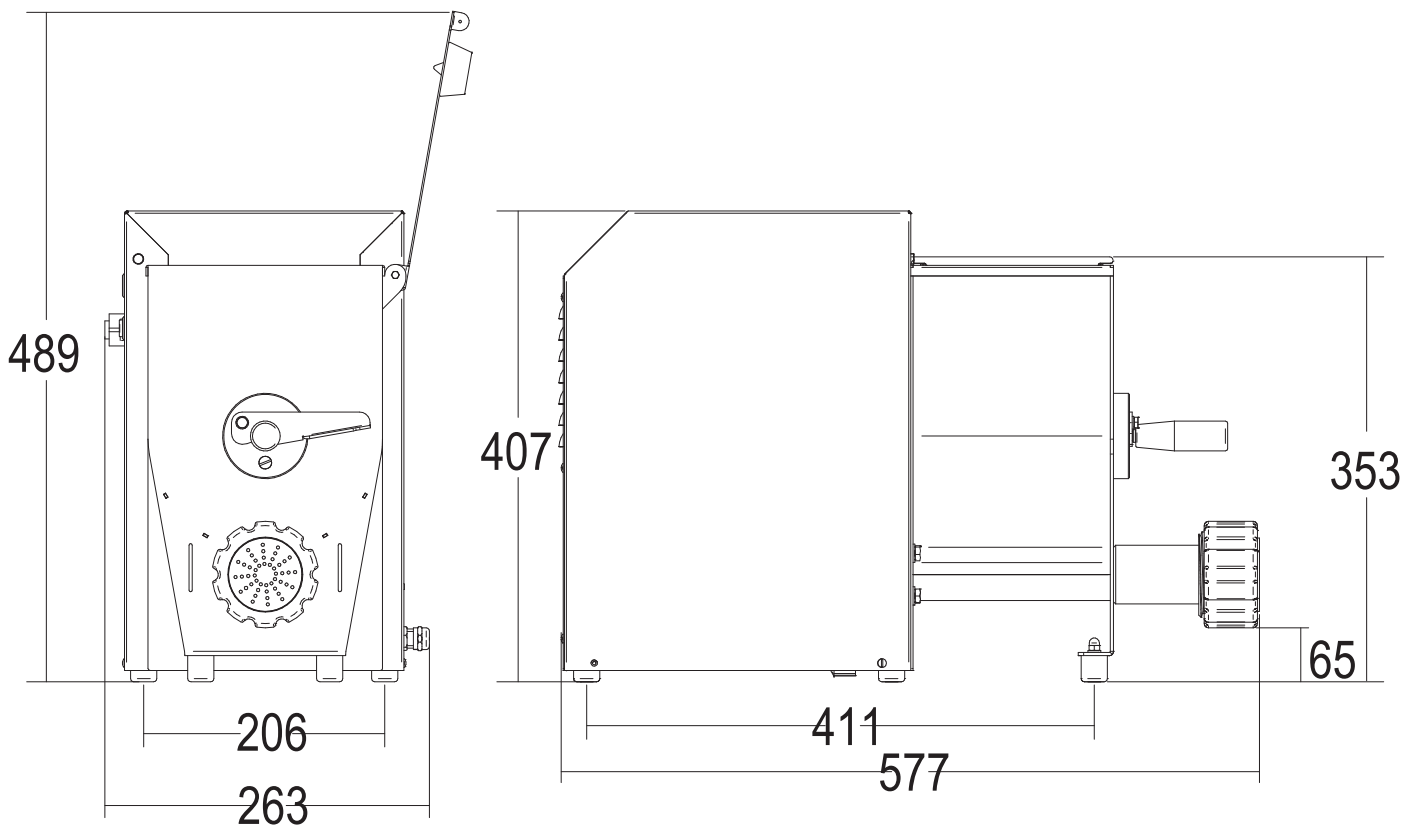
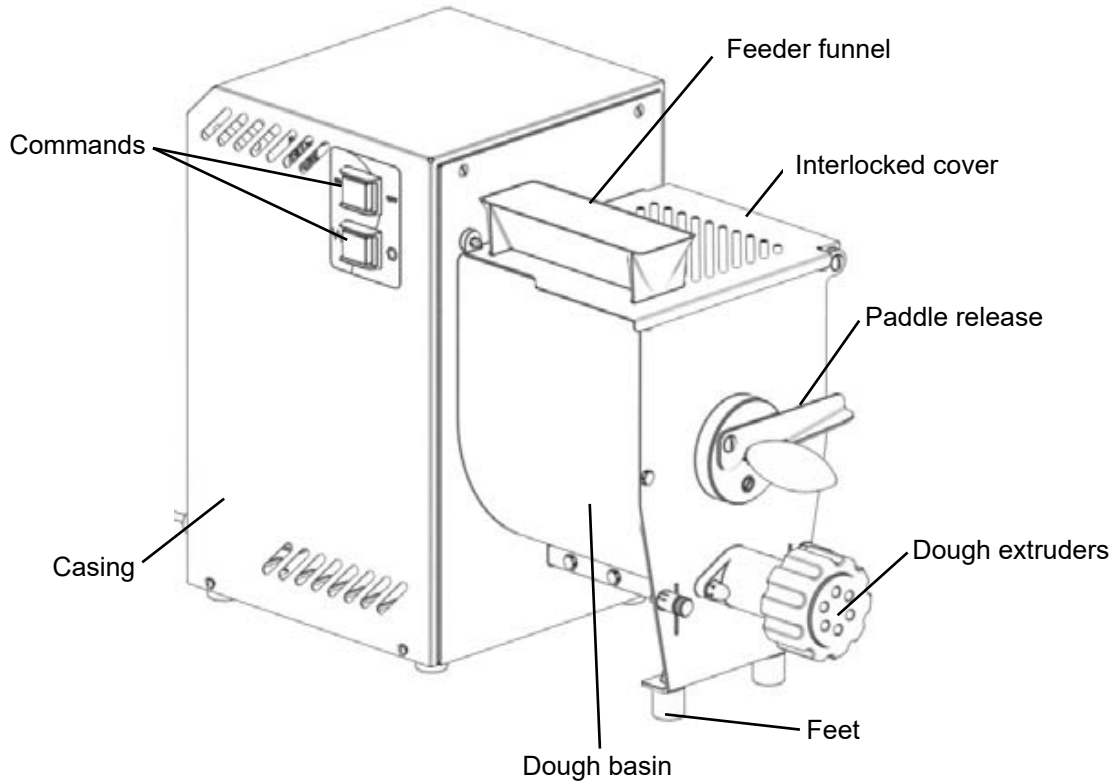
☐	Pasta Cutter	
	SKU	40116150
☐	Adjustable Sheeter	
	SKU	28184000
☐	Spaghetti 1.9mm	
	SKU	28184009
☐	Bigoli / Pici Toscani 3mm	
	SKU	28184013
☐	Linguine 3x1.6mm	
	SKU	28184021
☐	Spaghetti Quadri / Chitarrine 2mm	
	SKU	28184025
☐	Tagliolini 1.8mm	
	SKU	28184030
☐	Tagliolini 3.5mm	
	SKU	28184032
☐	Tagliatelle 6mm	
	SKU	28184034
☐	Pappardelle 15mm	
	SKU	28184038
☐	Maccheroni rigati 8 mm	
	SKU	28184077
☐	Gramigne 3 mm	
	SKU	28184091
☐	Gnocchetti sardi 19 mm	
	SKU	28184191
☐	Casarecce / Strozzapreti 8.8 mm	
	SKU	28184220
☐	Fusilli 8.4 mm 3P	
	SKU	28184240
☐	Trafila Busiata	
	SKU	28184428
☐	Custom Die	
	SKU	--

We reserve the right to alter specifications without notice.

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