



Sirman Spa  
 Viale dell'Industria 9/11  
 35010 PIEVE DI CURTAROLO (PD), Italy  
 Tel./Fax. +39 049 9698666 / +39 049 9698688  
 email: info@sirman.com



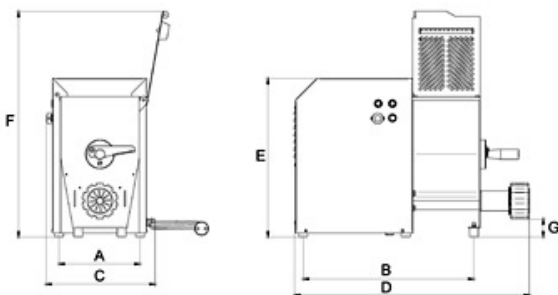
Sirman Pasta Machines , model Sinfonia 2 :

- 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 and easy to remove kneading paddle.
- Interlocked stainless steel lid.
- Convenient removable funnel to add liquid ingredients during processing.
- Stainless steel worm, head and ring.
- Full availability of any kind of dies.
- Variable-speed pasta cutter available.
- Bowl made of anodized aluminium
- IP 54 controls
- Forced air-cooling system for heavy-duty use.



Optional variable speed pasta cutter

Data sheet



Technical data

Model	Sinfonia 2
Power	watt 370 - Hp 0,50
Power source	230V/50Hz
Bowl capacity	lt 6
Dough capacity	kg 2,5
Output/h.	kg/h. 5
ø dies	mm ø 59
A	mm 206
B	mm 411
C	mm 263
D	mm 577
E	mm 407
F	mm 489
G	mm 65
H	mm 353
Net weight	-
HS-CODE	84381090

