



CONCERTO 5

Pasta machine



CONCERTO 5

- 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 gearbox.
- Forced air-cooling system for heavy-duty use
- High-performance and easy to remove kneading paddle.
- Interlocked stainless steel lid.
- The bowl is quickly disassembled and removed
- 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 accessory available.



Specifications

Construction: Stainless steel body and anodized aluminium hopper.

Motor: 750W.

Electrical: 120V AC, 60Hz, 6.8A

Pasta cutter: 110V, 60 Hz

Controls:

ON/OFF stainless steel keypad, IP 67 waterproof protection, no-volt release

FWD(mixing)/OFF/REV(extrusion) rotary cam switch

Safety:

- Hopper lid is interlocked
- Overload protection
- No voltage release prevents inadvertent reactivation after a power outage

Sanitation:

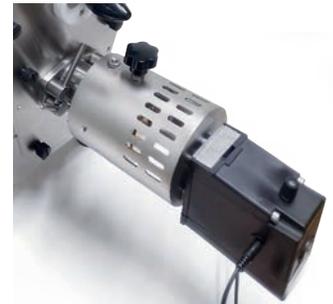
- Bowl is quickly disassembled and removed



Certified to UL Standard 763 and NSF Standard 08
 Certified to CSA Standard C22.2



The bowl is quickly disassembled and removed completely



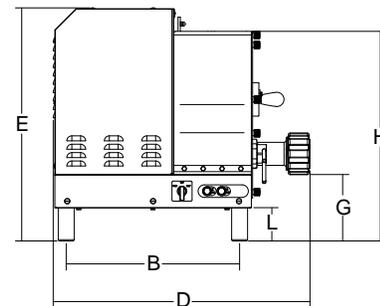
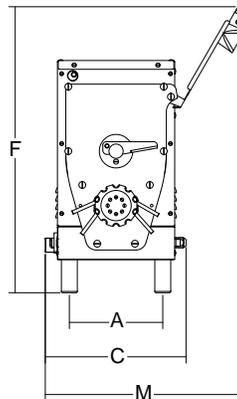
Pasta Cutter optional



Pasta Cutter Accessory



Mixing hopper designed to better knead pasta dough



	Power	Power source	Bowl capacity	Dough capacity	Output/h.	Dies	A	B	C	D	E	F	G	H	M	Net weight	Shipping	Gross weight
	watt/Hp		qt	lbs.	lbs./h.	ø mm	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	lbs.	inch.	lbs.
Concerto 5	745/1	110V/60Hz	10	9	18.5	75	8 ^{25/32} "	16 ^{9/16} "	13 ^{15/64} "	24 ^{1/8} "	21 ^{15/16} "	26 ^{7/8} "	6 ^{5/8} "	19 ^{11/16} "	18 ^{5/32} "	93	30" x 23" x 32"	110