

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

Plug and Cord: NEMA 5-15 P

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



Frio 5: Optional head cooling kit



The bowl is quickly disassembled and removed completely



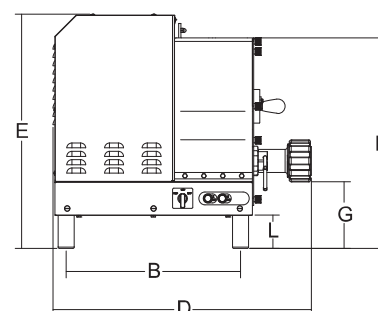
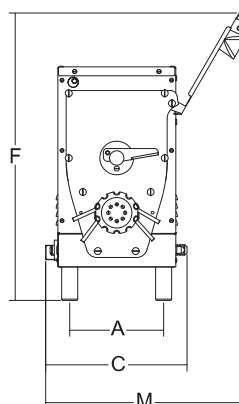
Pasta Cutter optional



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 ⁵ / ₁₆ "	13 ¹⁵ / ₆₄ "	24 ¹ / ₈ "	21 ¹⁵ / ₁₆ "	26 ⁷ / ₈ "	6 ⁵ / ₁₆ "	19 ¹¹ / ₁₆ "	18 ⁵ / ₃₂ "	93	30"x23"x32"	130

PASTA DIES

Concerto 5 and Orchestra 10 - Pasta machines

Available 75MM Concerto 5 and 110MM Orchestra 10 2V dies:

#5 CAPELLINI a.k.a. ANGEL HAIR 1.1MM
#9 SPAGHETTI 1.9MM
#13 BIGOLI 3MM
#21 LINGUINE 3X1.6MM
#25 SPAGHETTI ALLA CHITARRA 2MM
#32 TAGLIOLINI 3.5MM
#34 TAGLIATELLE 6MM
#36 FETTUCCINE 10MM
#38 PAPPARDELLE 15MM
#56 MAFALDINE a.k.a. REGINETTE 16MM
#62 BUCATINI 5MM
#69 PACCHERI a.k.a. MANICOTTI 25MM
#77 RIGATONI 8MM
#91 GRAMIGNE 3MM
#191 GNOCCHI SARDI 19MM
#200 CAVATAPPI a.k.a. CELLENTANI 7.8MM
#220 CASERECCHE 8.8MM
#240 FUSILLI 8.4MM [3P]
#1000 LASAGNA DIE, ADJ. THICKNESS 1-4MM (1/32"-3/16")
#116 PENNE 8.8MM W/DIAGONAL CUTTER KIT



Adjustable sheeter
Lasagna die, adjustable thickness



Penne die 8.8MM with diagonal cutter kit