

ORCHESTRA 10 2V

Pasta machine



- Designed for medium-duty operations i.e. catering, large restaurants, cafeterias.
- Stainless steel AISI 304 construction. Stainless steel worm, head and ring.
- Powerful, air-cooled motor with oil bath gearbox.
- 2-speed operation, stainless steel controls IP67 dustproof and waterproof rating.
- Reliable, user-friendly and easy to clean. The bowl is quickly disassembled and removed.
- High-performance and easy to remove kneading paddle.
- Interlocked and see-through stainless steel lid.
- Convenient removable funnel to add liquid ingredients during processing.
- Variable-speed pasta cutter accessory available.



Frio 10
Optional head cooling kit

Optional

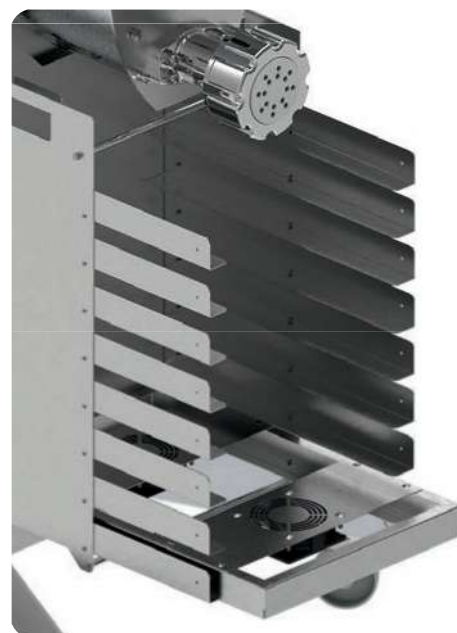
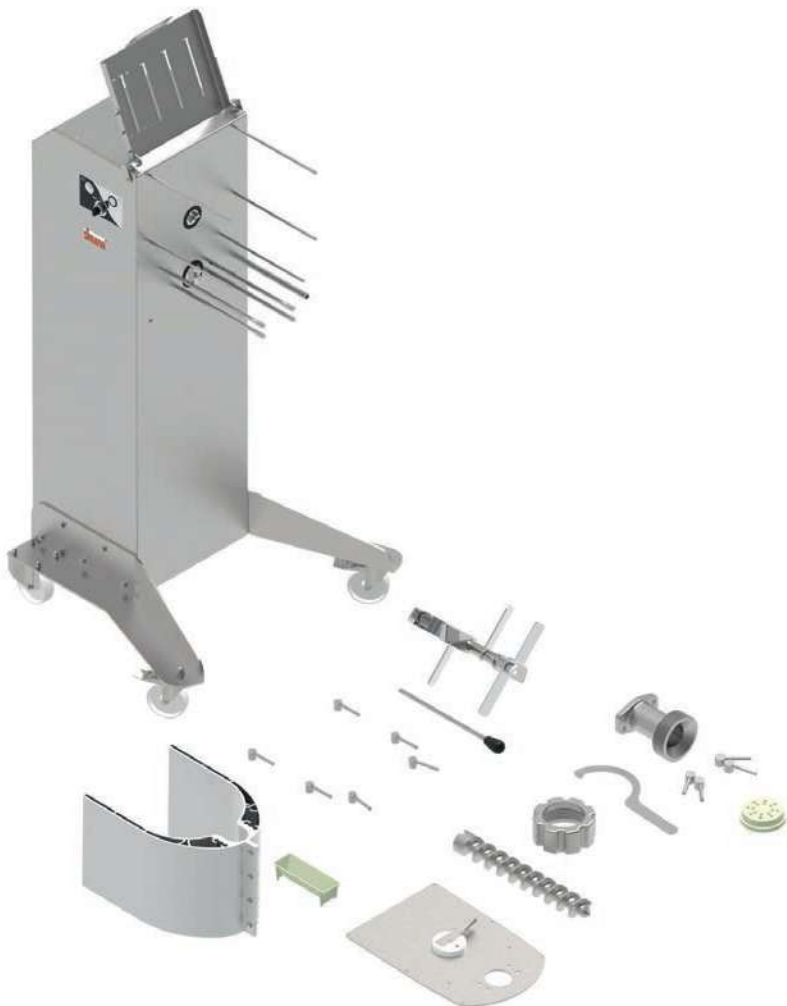
Pasta cutter
Raviomatic support
LF202510062 Rack
LF202510068 Dryer

- Safety:** Bowl lid is interlocked
Overload protection
No voltage release prevents inadvertent reactivation after a power outage
- Sanitation:** Bowl and extruding end are quickly disassembled and removed

- Construction:** AISI 304 Stainless Steel
Motor: 750W
Electrical: 230V AC, 60Hz, 5.5A
Pasta cutter: 110V, 60 Hz
Plug and Cord: NEMA 6-20 P
Controls: ON/OFF stainless steel keypad. IP 67 waterproof. No voltage release.



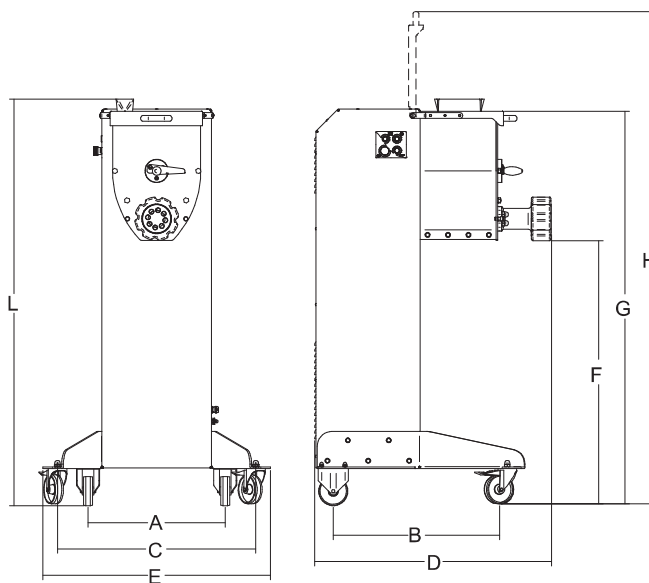
Certified to UL Standard 763 and NSF Standard 08
 Certified to CSA Standard C22.2



Optionals
 RACK: tray holder
 DRYER: pasta dryer



Short pasta
 Optional pasta cutter



	Power	Power source	Bowl capacity	Dough capacity	Output/h.	Dies	A	B	C	D	E	F	G	H	L	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.
Orchestra 10 2V	2.250/3	230V/60Hz	22	21.6	44	110	18 1/2"	22 7/16"	26 49/64"	31 31/32"	30 45/64"	35 33/64"	53"	66 27/64"	54 23/32"	260	37 1 64"x 41 17/32"x 61 1 32"	298

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