

ORCHESTRA 10 2V

Pasta machine



ORCHESTRA 10 2V
with optional pasta cutter



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- 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.

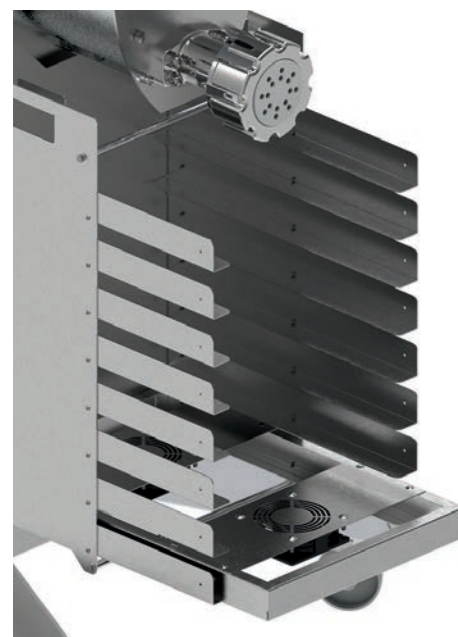
Optional

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

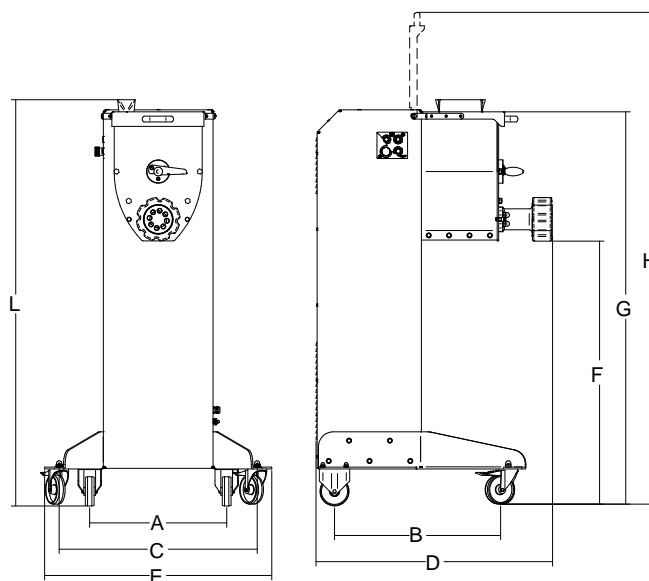
Construction: AISI 304 Stainless Steel
Motor: 750W
Electrical: 220V AC, 60Hz, 13.36A
Pasta cutter: 110V, 60 Hz
Controls: ON/OFF stainless steel keypad. IP 67 waterproof. No voltage release.



Optionals
RACK: tray holder
DRYER: pasta dryer



Optional Raviomatic support



	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	220V/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