

ORCHESTRA 10

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

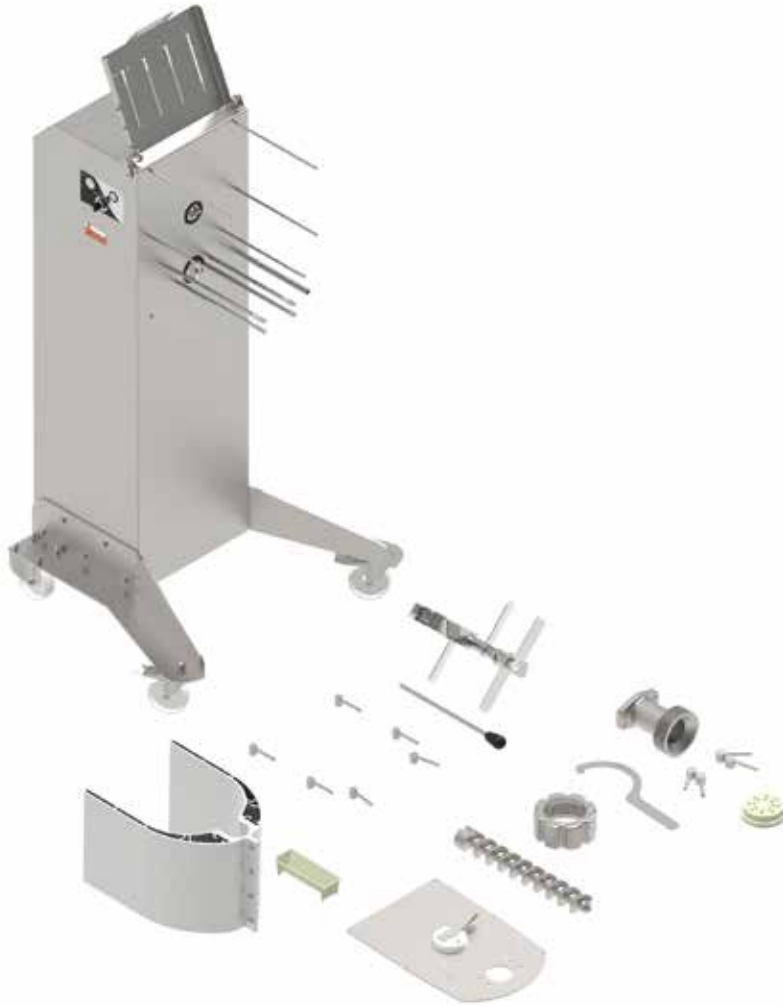
Specifications

- 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: SJTO AWG 14, NEMA 6-15 P
Controls: ON/OFF stainless steel keypad. IP 67 waterproof. No voltage release.



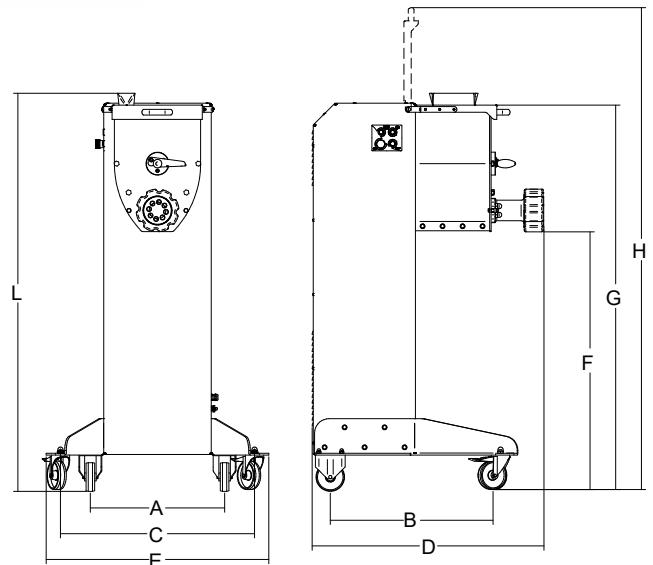
Certified to UL Standard 763 and NSF Standard 08
 Certified to CSA Standard C22.2



Optionals
 RACK: tray holder
 DRYER: pasta dryer



Short pasta
 Optional pasta cutter



	Power	Power source +/- 10%	Bowl capacity	Dough capacity	Output/h.	Dies	A	B	C	D	E	F	G	H	L	Net weight	Shipping	Gross weight
	watt/Hp	230V/60Hz	qt	lbs.	lbs./h.	ø mm	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	lbs.	inch.	lbs.
Orchestra 10	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