

## **SIRPASTA XP**

### **ELECTRONIC PASTA MAKING MACHINE**

- Planetary spiral system allows for quick and easy mixing while guaranteeing even distribution
- Bowl and spiral are both easily removable for cleaning and sanitizing
- Interlocking lid for safety
- Efficient, fan-cooled motor for constant, non-stop productivity
- Stainless Steel Construction
- Bronze outlet and dies (75mm die included)



**SIRPASTA XP**

### **OPTIONS:** (SOLD SEPARATELY)

- Variable-speed pasta cutter
- Compatible with the **RAVIOMATIC** ravioli maker
- Bronze dies available in a wide range of **RAVIOMATIC** formats
- Second funnel for stuffing pasta with practical support



**SIRPASTA CUTTER**  
VARIABLE-SPEED PASTA CUTTER (SOLD SEPARATELY)

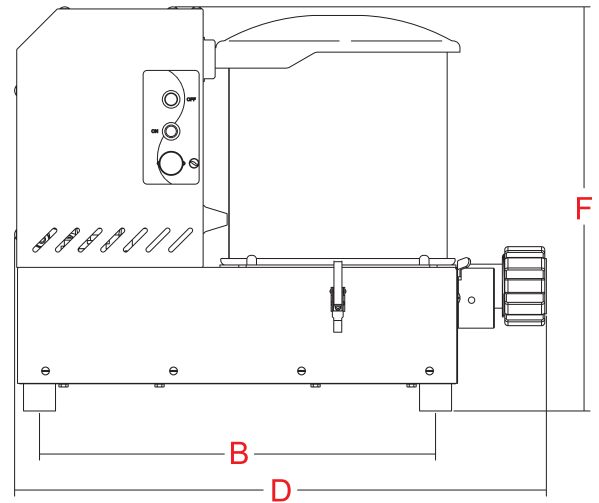
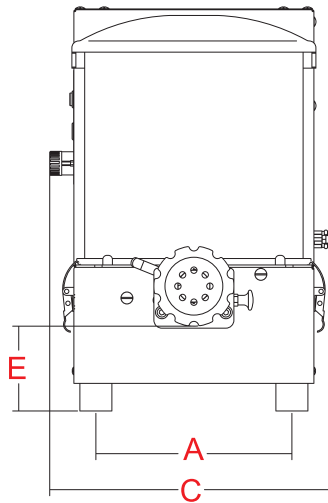


**A:** Exit Closure (While Mixing)

**B:** Liquid Distribution Hopper (Optional)

SIRPASTA XP MADE IN ITALY	
<b>POWER</b>	120V, 950W, 9.5A
<b>NEMA</b>	5-15P
<b>MOTOR POWER</b>	1 HP
<b>BOWL CAPACITY</b>	5.3Gal (20L)
<b>DOUGH CAPACITY*</b>	9.2lbs (4.2kg)
<b>DIAM. OF DIES</b>	2.95"
<b>A</b>	9.5"
<b>B</b>	19.5"
<b>C</b>	14"
<b>D</b>	26"
<b>E</b>	4"
<b>F</b>	20"
<b>NET WEIGHT</b>	115lbs
<b>SHIP DIMENSIONS</b>	30" x 25" x 29"
<b>SHIP WEIGHT</b>	148lbs

\*DOUGH CAPACITY REPRESENTS 2.5 FLOUR/EGG RATIO  
(4.2KG DOUGH = 3KG FLOUR, 1.2KG EGG)  
(9.25LBS DOUGH = 6.6LBS FLOUR, 2.6LBS EGG)



OPTIONAL OUTLETS (SOLD SEPARATELY)
SPAGHETTI: MOULD 9
LINGUINE: MOULD 21
MACCHERONI: MOULD 77

**ONE YEAR WARRANTY ON PARTS AND LABOR.**

