



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



#### TECHNICAL CARD

<b>net weight (Kg)</b>	59
<b>gross weight (Kg)</b>	74
<b>breadth (mm)</b>	750
<b>depth (mm)</b>	465
<b>height (mm)</b>	595

#### PROFESSIONAL DESCRIPTION

##### STAINLESS STEEL MEAT MIXER with 50 kg TANK :

- **Construction** in Aisi 304 stainless steel ;
- **Aisi 304 stainless steel blade** easily removable without tools;
- Powerful 2 Hp engine;
- **Oil bath reducer** with tempered and ground helical gears;
- **Gear protection system** with double oil seal;
- Lid with **safety micro** ;
- **Bowl door opens** to remove blade and dough;
- IP54 controls with reversal;
- **Available in single-phase** or **three-phase** versions.

##### TECHNICAL DATA :

- Power: 1ph watt 1100/Hp 1.5 - 3ph watt 1472/Hp 2
- Power supply: 230 /400 V
- Tank dimensions: mm 410x480
- Tank capacity: 88 lt - 50 kg
- Dimensions: 750 x 465 x 595 mm
- Net weight: 59 kg
- Gross weight: 74 kg

##### Accessories/Optional :

- Low, medium and high stainless steel legs with wheels
- Hopper added ingredients

CE mark

Made in ITALY

AVAILABLE MODELS



SI-IP50M/T

Stainless steel meat mixer, bowl capacity 50 Kg, removable stainless steel blade, V.400/3, Kw.1,472, Weight 49 Kg, dim.mm.750x465x595h

€ 2.121,49

VAT excluded  
Shipping to be calculated

Delivery from 8 to 15 days



SI-IP50M/M

Stainless steel meat mixer, bowl capacity 50 Kg, removable stainless steel blade, V.230/1, Kw.1.1, Weight 49 Kg, dim.mm.750x465x595h

€ 2.169,71

VAT excluded  
Shipping to be calculated

Delivery from 8 to 15 days

TECHNICAL CARD

CODE/PICTURES

DESCRIPTION

PRICE/DELIVERY



SI-TRM

SIRMAN - Hopper for adding ingredients

€ 17,38

VAT excluded  
Shipping to be calculated

Delivery



SI-GBP

SIRMAN - Low legs with foot

€ 138,87

VAT excluded  
Shipping to be calculated

Delivery from 4 to 9 days



SI-GMR

SIRMAN - Medium legs with wheels

€ 262,51

VAT excluded  
Shipping to be calculated

Delivery from 4 to 9 days

SI-GAR/50

SIRMAN - High legs with wheels

€ 346,55

VAT excluded  
Shipping to be calculated

Delivery from 4 to 9 days



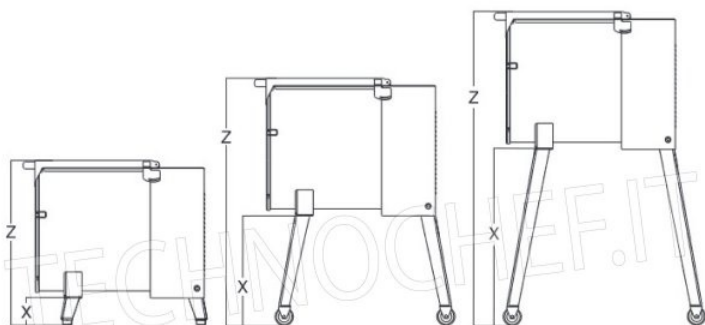
Gambe con ruote opzionali  
Optional legs with wheels



Gambe con ruote opzionali



Opzione tramoggia per aggiunta ingredienti  
Optional feed tray for add ingredients



**Gambe opzionali / Optionals legs**

Gambe basse + piedino  
Short legs + feet

Gambe medie + ruote + freno  
Medium legs + wheels + brake

Gambe alte + ruote + freno  
Longer legs + wheels + brake

**IP 30 M Y14**

X: 150 mm / Z: 650 mm

**IP 30 M Y14**

X: 440 mm / Z: 940 mm

**IP 30 M Y14**

X: 610 mm / Z: 1110 mm

**IP 50 M Y14**

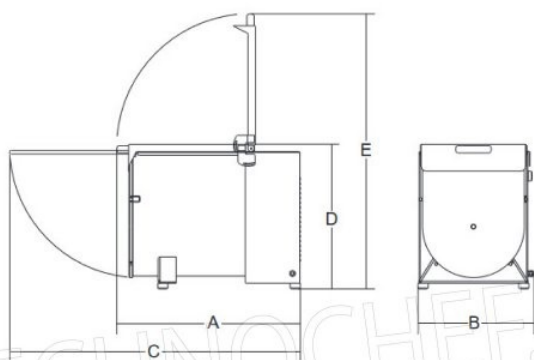
X: 150 mm / Z: 720 mm












**IP 50 M Y14**

X: 440 mm / Z: 1010 mm

**IP 50 M Y14**

X: 610 mm / Z: 1180 mm



												
	watt/Ph		mm	litri/kg	mm	mm	mm	mm	mm	kg	mm	kg
<b>IP 30 M Y14</b>	1ph 1.100/1.5 3ph 1.472/2	1ph/3ph	300x600	42/30	680	365	1120	530	975	49	750x590x800	59
<b>IP 50 M Y14</b>	1ph 1.100/1.5 3ph 1.472/2	1ph/3ph	410x480	86/50	750	465	1250	595	1120	59	850x640x830	74