



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

net weight (Kg)	85
gross weight (Kg)	109,5
breadth (mm)	810
depth (mm)	630
height (mm)	1030

PROFESSIONAL DESCRIPTION

STAINLESS STEEL MEAT MIXER with 50 kg TANK:

- **Modern design and robust structure in AISI 304** with high thickness;
- **Tilting tub with automatic locking system** and safety lock;
- **Swivel and braked stainless steel wheels** ;
- Classic system with 2 trees side by side;
- **AISI 304 stainless steel blades** easily removable without tools;
- **Carter with total protection** of the reducer/control part;
- **Oil bath reducer** with tempered and ground helical gears;
- Double oil seal fluid protection: on tank and on reducer;
- **Control system with IP 67 stainless steel controls as standard** :
 - forward and reverse march,
 - automatic switch-off,
 - automatic with series reversal;
- **Stainless steel lid** with safety micro;
- **Minimum load 40% of tub capacity** ;
- **Ideal for hard doughs and salads** .

TECHNICAL DATA :

- Power 370/550 W
- Power supply: 230/400 V
- Tank dimensions: 420x500 mm
- Tank capacity: 88 l - 50 kg
- Dimensions: 810 x 630 x 1030 mm

- Net weight: 85 kg
- Gross weight: 109.5 kg

Accessories/Optional :

- Hopper added ingredients.

CE mark
Made in ITALY

AVAILABLE MODELS		
<div>SI-50XPBA/T</div> 	Stainless steel meat mixer, bowl capacity 50 Kg, removable stainless steel blades, V.400/3, Kw.0.55, Weight 85 Kg, dim.mm.810x630x1030h	<div> € 3.960,58 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days </div>
<div>SI-50XPBA/M</div> 	Stainless steel meat mixer, bowl capacity 50 Kg, removable stainless steel blades, V.230/1, Kw.0.37, Weight 85 Kg, dim.mm.810x630x1030h	<div> € 4.098,34 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days </div>
TECHNICAL CARD		
CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
<div>SI-TRM</div> 	SIRMAN - Hopper for adding ingredients	<div> € 17,38 <i>VAT excluded</i> Shipping to be calculated Delivery </div>



Ribaltamento vasca
Tank overturn

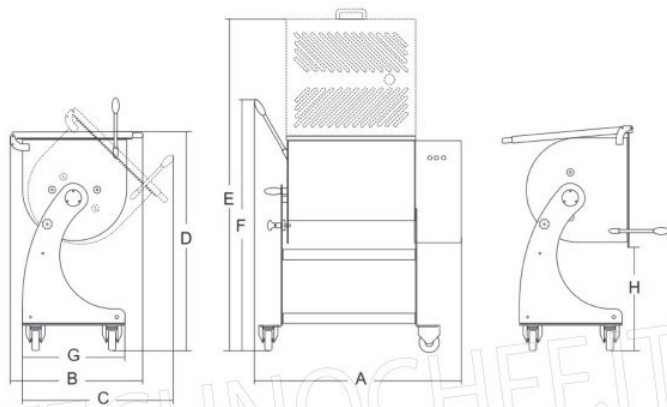




Pala facilmente rimovibile
Removable mixing arms



Sistema di controllo: 2 programmi + uso manuale
Control system: 2 preset programs + manual use



	max 5hp		mm	kg	mm	mm	mm	mm	mm	mm	mm	mm	kg	mm	kg
IP 50 XP BA	1ph 370(0.5kV) 3ph 550(0.75kV)	1ph/3ph	420x500	88/50	810	630	730	1030	1617	1220	500	468	85	1200x670x1300	109.5
IP 80 XP BA	1ph 370(0.5kV) 3ph 550(0.75kV)	1ph/3ph	620x500	110/88	1000	630	730	1030	1617	1220	500	468	98	1200x670x1300	123.5
IP 120 XP BA	1ph 750(1kV) 3ph 1.100(1.5kV)	1ph/3ph	660x550	162/120	1092	700	855	1030	1717	1209	620	357	138	1450x790x1300	163
IP 180 XP BA	3ph 1.100(1.5kV)	3ph	995x550	250/180	1422	700	855	1030	1717	1209	620	357	152	1450x790x1300	180.5