



**TECNOSERVICE'21 srl**

by Tinti Sergio  
Via Carlo Pisacane, 134  
61032 Fano (PU) Italy  
P.IVA IT0200411413

Tel. +39 0721 805911  
FAX +39 0721 809794  
e-mail: [staff@technochef.it](mailto:staff@technochef.it)  
[www.technochef.it](http://www.technochef.it)  
[www.technochef.eu](http://www.technochef.eu)

Services and Technologies for professional catering since 1973



#### TECHNICAL CARD

<b>net weight (Kg)</b>	90
<b>gross weight (Kg)</b>	120,5
<b>breadth (mm)</b>	1000
<b>depth (mm)</b>	630
<b>height (mm)</b>	1030

#### PROFESSIONAL DESCRIPTION

##### STAINLESS STEEL MEAT MIXER with 80 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 liquid protections** : 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: 620x500 mm

- Tank capacity: 110 l - 80 kg
- Dimensions: 1000 x 630 x 1030 mm
- Net weight: 90 kg
- Gross weight: 120.5 kg



**Accessories/Optional :**

- Hopper added ingredients.


**CE mark**

**Made in ITALY**

**AVAILABLE MODELS**

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
<b>SI-80XPBA/T</b> 	<b>Stainless steel meat mixer, bowl capacity 80 Kg, removable stainless steel blades, V.400/3, Kw.0.55, Weight 90 Kg, dim.mm.1000x630x1030h</b>	<b>€ 4.318,75</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 8 to 15 days
<b>SI-80XPBA/M</b> 	<b>Stainless steel meat mixer, bowl capacity 80 Kg, removable stainless steel blades, V.230/1, Kw.0.37, Weight 90 Kg, dim.mm.1000x630x1030h</b>	<b>€ 4.456,51</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 8 to 15 days

**TECHNICAL CARD**

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
<b>SI-TRM</b> 	<b>SIRMAN - Hopper for adding ingredients</b>	<b>€ 17,38</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b>



Ribaltamento vasca  
Tank overturn



















Pala facilmente rimovibile  
*Removable mixing arms*



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

															
	mm/1/8"	mm	8/16"	mm	mm	mm	mm	mm	mm	mm	mm	kg	mm	kg	
<b>IP 50 XP BA</b>	1ph 370/0.50/2 3ph 550/0.50/2	1ph/3ph	420/500	88/50	810	630	730	1030	1617	1220	500	468	85	1200/670x300	109.5
<b>IP 80 XP BA</b>	1ph 370/0.50/2 3ph 550/0.750/2	1ph/3ph	620/650	110/80	1000	630	730	1030	1617	1220	500	468	90	1200/670x300	120.5
<b>IP 120 XP BA</b>	1ph 370/1.00/2 3ph 1.100/1.50/2	1ph/3ph	660/650	162/120	1092	700	855	1030	1717	1209	620	357	138	1450/760x300	160.5
<b>IP 180 XP BA</b>	3ph 1.100/1.50/2	3ph	995/550	250/180	1422	700	855	1030	1717	1209	620	357	152	1450/760x300	180.5