



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

| | |
|--------------------------|------|
| net weight (Kg) | 138 |
| gross weight (Kg) | 163 |
| breadth (mm) | 1092 |
| depth (mm) | 700 |
| height (mm) | 1030 |

PROFESSIONAL DESCRIPTION

STAINLESS STEEL MEAT MIXER with 120 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 gear;
 - 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 750/1100 W
- Power supply: 230/400 V
- Tank dimensions: 660x550 mm

- Tank capacity: 162 l - 120 kg
- Dimensions: 1092 x 700 x 1030 mm
- Net weight: 138 kg
- Gross weight: 163 kg

Accessories/Optional :

- Hopper added ingredients.

CE mark
Made in ITALY

| AVAILABLE MODELS | | |
|---|--|--|
| <div>SI-120XPBA/T</div>  | Stainless steel meat mixer, bowl capacity 120 Kg, removable stainless steel blades, V.400/3, Kw.1.1, Weight 138 Kg, dim.mm.1092x700x1030h | <div>€ 4.979,99</div> <div>VAT excluded</div> <div>Shipping to be calculated</div> <div>Delivery from 8 to 15 days</div> |
| <div>SI-120XPBA/M</div>  | Stainless steel meat mixer, bowl capacity 120 Kg, removable stainless steel blades, V.230/1, Kw.0.75, Weight 138 Kg, dim.mm.1092x700x1030h | <div>€ 5.221,07</div> <div>VAT excluded</div> <div>Shipping to be calculated</div> <div>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</div> <div>VAT excluded</div> <div>Shipping to be calculated</div> <div>Delivery</div> |



Ribaltamento vasca
Tank overturn

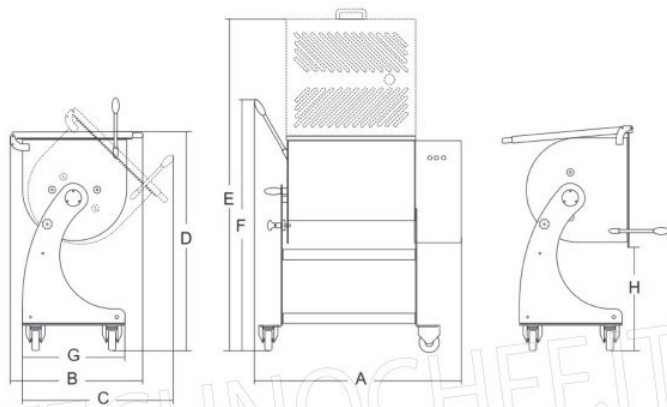




Pala facilmente rimovibile
Removable mixing arms



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 370/0.5kV2 3ph 550/0.75kV2 | 1ph/3ph | 420x500 | 88/50 | 810 | 630 | 730 | 1030 | 1617 | 1220 | 500 | 468 | 85 | 1200x670x1300 | 109.5 |
| IP 80 XP BA | 1ph 370/0.5kV2 3ph 550/0.75kV2 | 1ph/3ph | 620x500 | 110/88 | 1000 | 630 | 730 | 1030 | 1617 | 1220 | 500 | 468 | 98 | 1200x670x1300 | 123.5 |
| IP 120 XP BA | 1ph 750/1kV2 3ph 1.100/1.5kV2 | 1ph/3ph | 660x550 | 162/120 | 1092 | 700 | 855 | 1030 | 1717 | 1209 | 620 | 357 | 138 | 1450x790x1300 | 163 |
| IP 180 XP BA | 3ph 1.100/1.5kV2 | 3ph | 995x550 | 250/180 | 1422 | 700 | 855 | 1030 | 1717 | 1209 | 620 | 357 | 152 | 1450x790x1300 | 180.5 |