



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> <div></div>	<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>	<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> <div></div>	<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>	<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> <div></div>	<div>SIRMAN - Hopper for adding ingredients</div>	<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

					A	B	C	D	E	F	G	H			
	max1/3p		mm	kg	mm	mm	mm	mm	mm	mm	mm	mm	kg	mm	kg
IP 50 XP BA	1ph 370/0.592 3ph 550/0.592	1ph/3ph	420x600	88,50	810	630	730	1030	1617	1220	500	468	85	1200x760x300	109,5
IP 80 XP BA	1ph 370/0.592 3ph 550/0.592	1ph/3ph	620x600	110,80	1000	630	730	1030	1617	1220	500	468	90	1200x760x300	120,5
IP 120 XP BA	1ph 750/1.020 3ph 1.100/1.592	1ph/3ph	660x650	162,120	1092	700	855	1030	1717	1209	620	357	138	1450x760x300	160,5
IP 180 XP BA	3ph 1.100/1.592	3ph	995x550	250,180	1422	700	855	1030	1717	1209	620	357	152	1450x760x300	180,5