



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
www.technochef.it
www.technochef.eu

Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

STAINLESS STEEL MEAT MIXER with 30 Kg BOWL:

- Construction in **Aisi 304 stainless steel**;
- Shovel in Aisi 304 stainless steel** easily **removable** without tools;
- Powerful 2 Hp engine** ;
- Reducer in oil bath with hardened and ground helical gears;
- Gear protection system** with double oil seal;
- Lid with **safety micro** ;
- Bowl door that can be opened** for peel and dough removal;
- IP54 commands with inversion;
- Available in single-phase or three-phase version** .

TECHNICAL DATA :

- Power: 1ph watt 1100/Hp 1,5 - 3ph watt 1472/Hp 2
- Power supply: 230 /400V
- Bowl dimensions: mm 300x400
- Bowl capacity: 42 l - 30 kg
- Dimensions: 680 x 365 x 530mm
- Net weight: 49kg
- Gross weight: 59kg

Accessories/Options :

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

CE mark

Made in Italy

TECHNICAL CARD

net weight (Kg)	49
gross weight (Kg)	59
breadth (mm)	680
depth (mm)	365
height (mm)	530

AVAILABLE MODELS

SI-IP30M/M



SIRMAN - Stainless steel meat mixer, 30 kg bowl, single phase, V.230/1, mod. IP30M/M

Meat mixer in stainless steel, bowl capacity 30 Kg, removable stainless steel blade, V.230/1, Kw.1,1, Weight 49 Kg, dim.mm.680x365x530h

€ 1.942,40

VAT excluded
Shipping to be calculated

Delivery from 8 to 15 days

SI-IP30M/T



SIRMAN - Stainless steel meat mixer, 30 kg tank, three-phase, V.400/3, mod. IP30M/T





Meat mixer in stainless steel, bowl capacity 30 Kg, removable stainless steel blade, V.400/3, Kw.1,472, Weight 49 Kg, dim.mm.680x365x530h

€ 1.928,63

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 Hopper for adding ingredients, for mod. IP30M / IP50M meat mixers	€ 19,34 <i>VAT excluded</i> Shipping to be calculated Delivery
SI-GBP 	SIRMAN - Low legs with foot Low legs with foot for meat mixers mod. IP30M / IP50M	€ 154,57 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
SI-GMR 	SIRMAN - Medium legs with wheels Medium legs with wheels, for meat mixers mod. IP30M / IP50M	€ 292,19 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
SI-GAR/30 	SIRMAN - High legs with wheels High legs with wheels, for meat mixers mod. IP30M	€ 484,90 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days

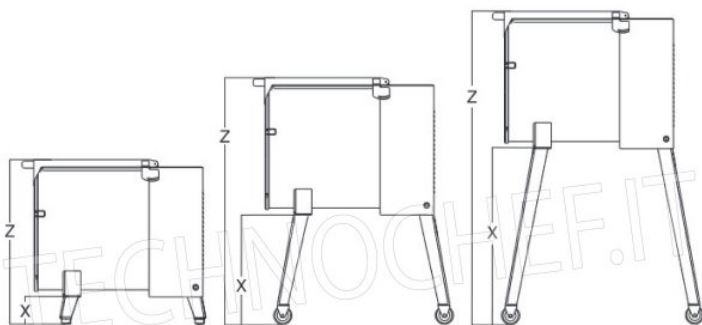




Gambe con ruote opzionali



Opzione tramoggia per aggiunta ingredienti
Optional feed tray for add ingredients



Gambe opzionali / Optionals legs

Gambe basse + piedino
Short legs + feet

IP 30 M Y14

X: 150 mm / Z: 650 mm

IP 50 M Y14

X: 150 mm / Z: 720 mm

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

IP 30 M Y14

X: 440 mm / Z: 940 mm

IP 50 M Y14

X: 440 mm / Z: 1010 mm

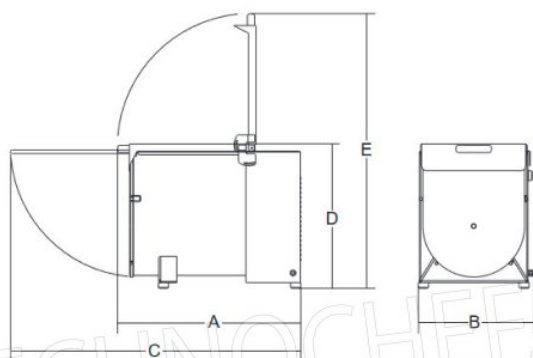
Gambe alte+ruote+freno
Longer legs+wheels+brake







IP 30 M Y14

X: 610 mm / Z: 1110 mm

IP 50 M Y14

X: 610 mm / Z: 1180 mm



					A	B	C	D	E			
	wat/tp		mm	lit/tp	mm	mm	mm	mm	mm	kg	mm	kg
IP 30 M Y14	1ph 1.150/1.5 3ph 1.472/2	1ph/3ph	300x600	42/30	680	365	1120	530	975	49	750x580x800	59
IP 50 M Y14	1ph 1.150/1.5 3ph 1.472/2	1ph/3ph	410x480	86/50	750	465	1250	595	1120	59	850x640x830	74