



**TECNOSERVICE'21 srl**

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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



Delivery from 8 to 15 days

##### **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

##### SI-IP30M/T







Delivery from 8 to 15 days

##### **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

#### TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
<b>SI-TRM</b> 	<b>SIRMAN - Hopper for adding ingredients</b> Hopper for adding ingredients, for mod. IP30M / IP50M meat mixers	<b>Delivery</b>
<b>SI-GBP</b> 	<b>SIRMAN - Low legs with foot</b> Low legs with foot for meat mixers mod. IP30M / IP50M	<b>Delivery</b> from 4 to 9 days
<b>SI-GMR</b> 	<b>SIRMAN - Medium legs with wheels</b> Medium legs with wheels, for meat mixers mod. IP30M / IP50M	<b>Delivery</b> from 4 to 9 days
<b>SI-GAR/30</b> 	<b>SIRMAN - High legs with wheels</b> High legs with wheels, for meat mixers mod. IP30M	<b>Delivery</b> from 4 to 9 days

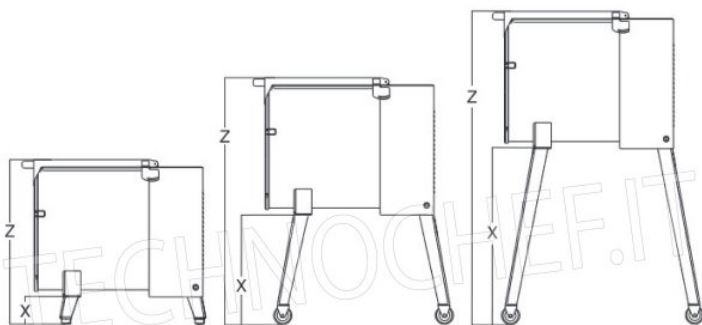




Gambe con ruote opzionali



Opzione tramoggia per aggiunta ingredienti  
Optional feed tray for add ingredients



**Gambe opzionali / Optionals legs**

Gambe basse + piedino  
Short legs + feet

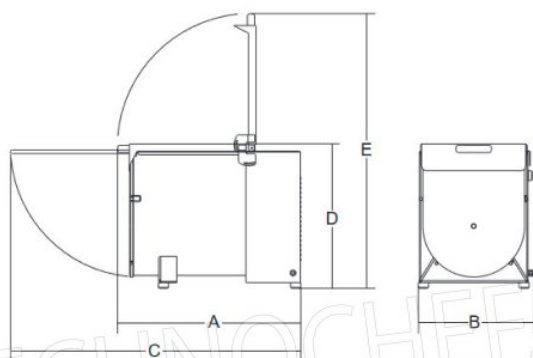
**IP 30 M Y14**  
X: 150 mm / Z: 650 mm  
**IP 50 M Y14**  
X: 150 mm / Z: 720 mm








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/kg	mm	mm	mm	mm	mm	kg	mm	kg
<b>IP 30 M Y14</b>	1ph 1.150/1.5 3ph 1.472/2	1ph/3ph	300x600	42/30	680	365	1120	530	975	49	750x580x800	59
<b>IP 50 M Y14</b>	1ph 1.150/1.5 3ph 1.472/2	1ph/3ph	410x480	86/50	750	465	1250	595	1120	59	850x640x830	74