



**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)  
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Services and Technologies for professional catering since 1973



**PROFESSIONAL DESCRIPTION**

#### STAINLESS STEEL MEAT MIXER with 50 Kg BOWL :

- **Construction** in **Aisi 304 stainless steel** ;
- **Shovel in Aisi 304 stainless steel** easily removable without tools;
- Powerful 2 Hp engine;
- **Oil bath** reduction unit 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 410x480
- Bowl capacity: 88 l - 50 kg
- Dimensions: 750 x 465 x 595mm
- Net weight: 59kg
- Gross weight: 74kg

#### Accessories/Options :

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

**CE mark**

**Made in Italy**

#### TECHNICAL CARD

<b>net weight (Kg)</b>	59
<b>gross weight (Kg)</b>	74
<b>breadth (mm)</b>	750
<b>depth (mm)</b>	465
<b>height (mm)</b>	595

#### AVAILABLE MODELS

##### SI-IP50M/M



**SIRMAN - Stainless steel meat mixer, 530 kg tank, single phase, V.230/1, mod. IP50M/M**  
Meat mixer in stainless steel, bowl capacity 50 Kg, removable stainless steel blade, V.230/1, Kw.1,1, Weight 49 Kg, dim.mm.750x465x595h

**Delivery** from 8 to 15 days

**SI-IP50M/T****Delivery** from 8 to 15 days**SIRMAN - Stainless steel meat mixer, 530 Kg tank, Three-phase, V.400/3, mod.IP50M/T**

Meat mixer in stainless steel, bowl capacity 50 Kg, removable stainless steel blade, V.400/3, Kw.1,472, Weight 49 Kg, dim.mm.750x465x595h

**TECHNICAL CARD****CODE/PICTURES****DESCRIPTION****PRICE/DELIVERY****SI-TRM****Delivery****SIRMAN - Hopper for adding ingredients**

Hopper for adding ingredients, for mod. IP30M / IP50M meat mixers

**SI-GBP****Delivery** from 4 to 9 days**SIRMAN - Low legs with foot**

Low legs with foot for meat mixers mod. IP30M / IP50M

**SI-GMR****Delivery** from 4 to 9 days**SIRMAN - Medium legs with wheels**

Medium legs with wheels, for meat mixers mod. IP30M / IP50M

**SI-GAR/50****Delivery** from 4 to 9 days**SIRMAN - High legs with wheels**

High legs with wheels, for meat mixers mod. IP50M



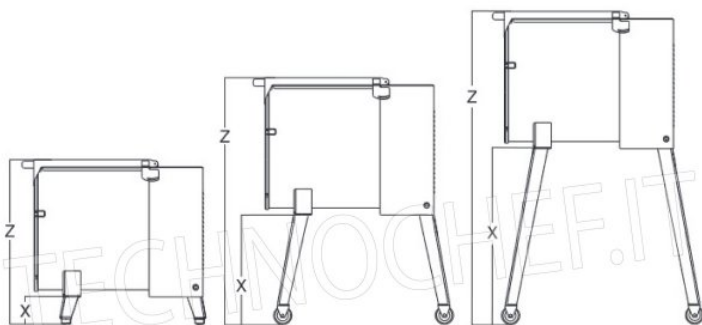
Gambe con ruote opzionali  
Optional legs with wheels



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

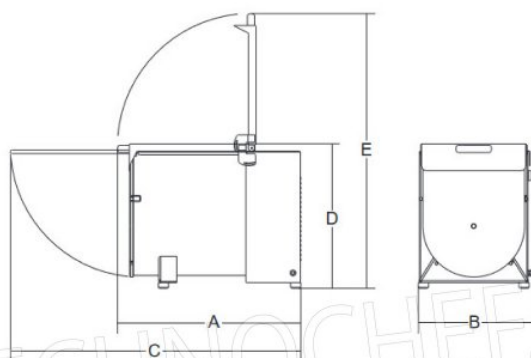
Gambe alte + ruote + freno  
Longer legs + wheels + brake








**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	lb/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