



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

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

- **Modern design** and **robust structure in thick AISI 304** ;
- **Tilting tank** with **automatic locking system** and safety lock;
- **Swiveling stainless steel wheels with brakes** ;
- Classic system with 2 masts side by side;
- **AISI 304 stainless steel blades** easily removable without tools;
- **Carter with total protection** of the gearboxes/controls;
- **Oil bath** reduction unit with hardened and ground helical gears;
- Double oil seal liquid protections: on tank and on reducer;
- Control system with **standard IP 67 stainless steel controls** :
  - forward and reverse,
  - automation with auto shut off,
  - automation with standard inversion;
- **Lid in stainless steel** with safety micro;
- **Minimum load 40% tank capacity** ;
- **Ideal for hard doughs and salads** .

#### TECHNICAL DATA :

- Power 370/550W
- Power supply: 230/400V
- Bowl dimensions: 420x500 mm
- Bowl capacity: 88 l - 50 kg
- Dimensions: 810 x 630 x 1030mm
- Net weight: 85kg
- Gross weight: 109.5kg

#### Accessories/Options :

- Hopper for adding ingredients.

**CE mark**  
**Made in Italy**

#### TECHNICAL CARD

<b>net weight (Kg)</b>	85
<b>gross weight (Kg)</b>	109,5
<b>breadth (mm)</b>	810
<b>depth (mm)</b>	630
<b>height (mm)</b>	1030

#### AVAILABLE MODELS

##### SI-50XPBA/T



##### **SIRMAN - Stainless steel meat mixer, 50 kg tank, three-phase, V.400/3, mod.50XPBA/T**

Meat mixer in stainless steel, bowl capacity 50 Kg, removable stainless steel blades, V.400/3, Kw.0,55, Weight 85 Kg, dim.mm.810x630x1030h

**Delivery** from 8 to 15 days

**SI-50XPBA/M****Delivery** from 8 to 15 days**SIRMAN - Stainless steel meat mixer, 50 Kg bowl, Single phase, V.230/1, mod.50XPBA/M**

Meat mixer in stainless steel, bowl capacity 50 Kg, removable stainless steel blades, V.230/1, Kw.0,37, Weight 85 Kg, dim.mm.810x630x1030h

**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



Ribaltamento vasca  
Tank overturn

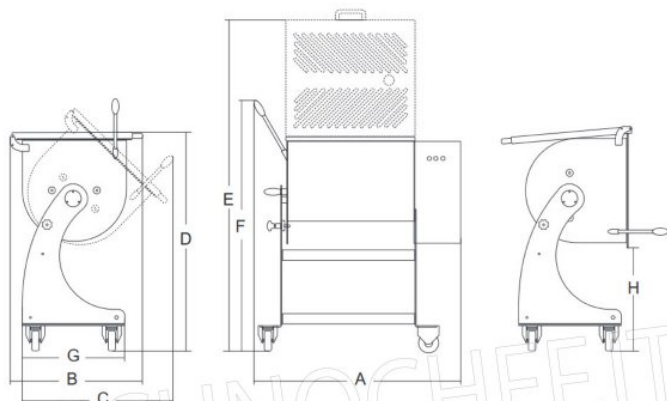
















Pala facilmente rimovibile  
 Removable mixing arms



Sistema di controllo: 2 programmi + uso manuale

Control system: 2 prest programs + manual use



															
	Watt/Kg	mm	kg/kg	mm	mm	mm	mm	mm	mm	mm	mm	kg	mm	kg	
IP 50 XP BA	1ph 370/0.5x2 3ph 550/0.75x2	1ph/3ph	420x500	88/50	810	630	730	1030	1617	1220	500	468	85	1200x670x1300	109.5
IP 80 XP BA	1ph 370/0.5x2 3ph 550/0.75x2	1ph/3ph	620x500	110/80	1000	630	730	1030	1617	1220	500	468	90	1200x670x1300	120.5
IP 120 XP BA	1ph 750/1.1x2 3ph 1.100/1.5x2	1ph/3ph	660x550	162/120	1092	700	855	1030	1717	1209	620	357	138	1450x760x1300	163
IP 180 XP BA	3ph 1.100/1.5x2	3ph	995x550	250/180	1422	700	855	1030	1717	1209	620	357	152	1450x760x1300	180.5