



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

STAINLESS STEEL MEAT MIXER with 120 Kg TANK:

- **Modern design** and **sturdy structure** in **very thick AISI 304** ;
- **Tilting bowl** 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 gearboxes/controls;
- **Oil bath gearbox** with hardened and ground helical gears;
- **Liquid protections with double oil seals** : on the tank and on the reducer;
- **Control system with IP 67 stainless steel controls as standard** :
 - forward and reverse movement;
 - automatic switch-off;
 - automatic system with standard reversal;
- **Stainless steel lid** with safety micro;
- **Minimum load 40% tank capacity** ;
- **Ideal for hard doughs and salads** .

TECHNICAL DATA :

- Power 750/1100 W
- Power supply: 230/400 V
- Bowl dimensions: 660x550 mm
- Tank capacity: 162 l - 120 kg
- Dimensions: 1092 x 700 x 1030 mm
- Net weight: 138kg
- Gross weight: 163 kg

Accessories/Options :

- Hopper adding ingredients.

CE mark

Made in Italy

TECHNICAL CARD

net weight (Kg)	138
gross weight (Kg)	163
breadth (mm)	1092
depth (mm)	700
height (mm)	1030

AVAILABLE MODELS

SI-120XPBA/T



SIRMAN - Stainless steel meat mixer, 120 Kg tank, Three-phase, V.400/3, mod.120XPBA/T

Meat mixer in stainless steel, bowl capacity 120 Kg, removable stainless steel blades, V.400/3, Kw.1,1, Weight 138 Kg, dim.mm.1092x700x1030h

Delivery from 8 to 15 days

SI-120XPBA/M

Delivery from 8 to 15 days

SIRMAN - Stainless steel meat mixer, 80 Kg tank, Single phase, V.230/1, mod.120XPBA/M

Meat mixer in stainless steel, bowl capacity 120 Kg, removable stainless steel blades, V.230/1, Kw.0,75, Weight 138 Kg, dim.mm.1092x700x1030h

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

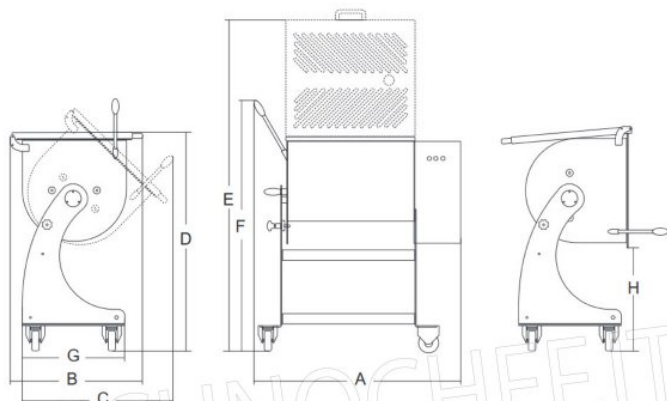


Pala facilmente rimovibile
Removable mixing arms



Sistema di controllo: 2 programmi + uso manuale

Control system: 2 prest programs + manual use



				A	B	C	D	E	F	G	H						
	Watt/kg		mm	mm	mm	mm	mm	mm	mm	mm	mm	kg	mm	kg			
IP 50 XP BA	1ph 370/0.50x2 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 370/0.50x2 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 750/1x2 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		