



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 BATHTUB:

- Construction in **Aisi 304 stainless steel**;
- **Aisi 304 stainless steel shovel** easily **removable** without tools;
- **Powerful 2 Hp engine** ;
- Oil bath gearbox with hardened and ground helical gears;
- **Gear protection system** with double oil seal;
- Lid with **safety micro** ;
- **Opening bowl door** for removing shovel and dough;
- IP54 controls with inversion;
- **Available in single-phase or three-phase versions** .

TECHNICAL DATA :

- Power: 1ph watt 1100/Hp 1.5 - 3ph watt 1472/Hp 2
- Power supply: 230 /400 V
- Bowl dimensions: 300x400 mm
- Tank capacity: 42 liters - 30 kg
- Dimensions: 680 x 365 x 530 mm
- Net weight: 49kg
- Gross weight: 59kg

Accessories/Options :

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





TECHNOCHEF.IT

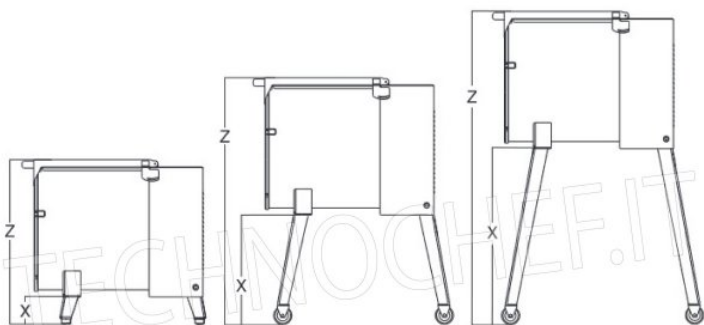


TECHNOCHEF.IT

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

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

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

IP 30 M Y14
 X: 150 mm / Z: 650 mm

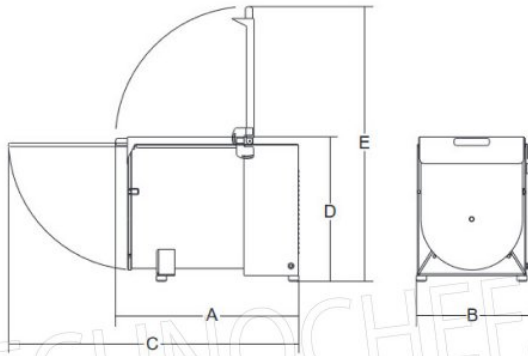
IP 30 M Y14
 X: 440 mm / Z: 940 mm

IP 30 M Y14
 X: 610 mm / Z: 1110 mm

IP 50 M Y14
 X: 150 mm / Z: 720 mm

IP 50 M Y14
 X: 440 mm / Z: 1010 mm

IP 50 M Y14
 X: 610 mm / Z: 1180 mm



TECHNOCHEF.IT

					A	B	C	D	E			
	wait/p		mm	l/kg	mm	mm	mm	mm	mm	kg	mm	kg
IP 30 M Y14	1ph 1.150/1.5 3ph 1.472/2	1ph/3ph	300x400	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	410x490	86/50	750	465	1250	595	1120	59	850x640x830	74