



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

STAINLESS STEEL MEAT MIXER with 50 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** and **three-phase** versions.

TECHNICAL DATA :

- Power: 1ph watt 1100/Hp 1.5 - 3ph watt 1472/Hp 2
- Power supply: 230 /400 V
- Bowl dimensions: 410x480 mm
- Tank capacity: 88 lt - 50 kg
- Dimensions: 750 x 465 x 595 mm
- Net weight: 59kg
- Gross weight: 74kg

Accessories/Options :

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

CE mark

Made in Italy

TECHNICAL CARD

net weight (Kg)	59
gross weight (Kg)	74
breadth (mm)	750
depth (mm)	465
height (mm)	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

€ 2.169,71

VAT excluded
Shipping to be calculated

Delivery from 8 to 15 days

SI-IP50M/T

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

€ 2.121,49

VAT excluded
Shipping to be calculated

Delivery from 8 to 15 days**TECHNICAL CARD****CODE/PICTURES****DESCRIPTION****PRICE/DELIVERY****SI-TRM****SIRMAN - Hopper for adding ingredients**

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

€ 19,34

VAT excluded
Shipping to be calculated

Delivery**SI-GBP****SIRMAN - Low legs with foot**

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

€ 154,57

VAT excluded
Shipping to be calculated

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

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

€ 292,19

VAT excluded
Shipping to be calculated

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

High legs with wheels, for meat mixers mod. IP50M

€ 385,73

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days



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Gambe con ruote opzionali
Optional legs with wheels



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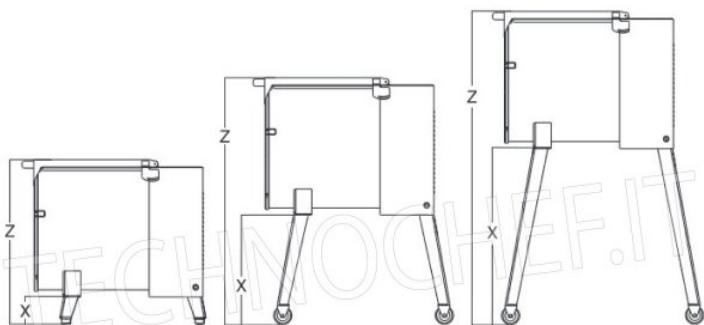


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Gambe con ruote opzionali



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

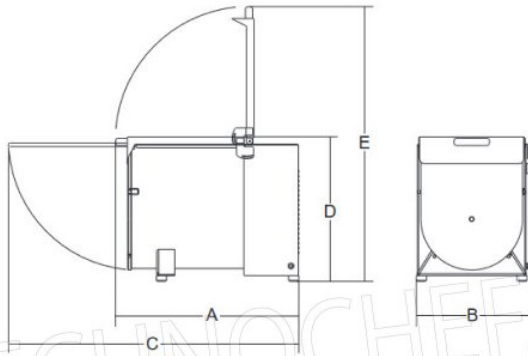
IP 30 M Y14
 X: 440 mm / Z: 940 mm

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



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					A	B	C	D	E			
	wait/tp		mm	litri	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