



**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:

- **Modern design** and **sturdy structure in 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 gear,
  - automation with self-shutdown,
  - 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 370/550 W
- Power supply: 230/400 V
- Bowl dimensions: 420x500 mm
- Tank capacity: 88 l - 50 kg
- Dimensions: 810 x 630 x 1030 mm
- Net weight: 85kg
- Gross weight: 109.5 kg

#### Accessories/Options :

- Hopper 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

**€ 3.960,58**

*VAT excluded*  
**Shipping to be calculated**

**Delivery** from 8 to 15 days

SI-50XPBA/M



**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

**€ 4.098,34**

*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**



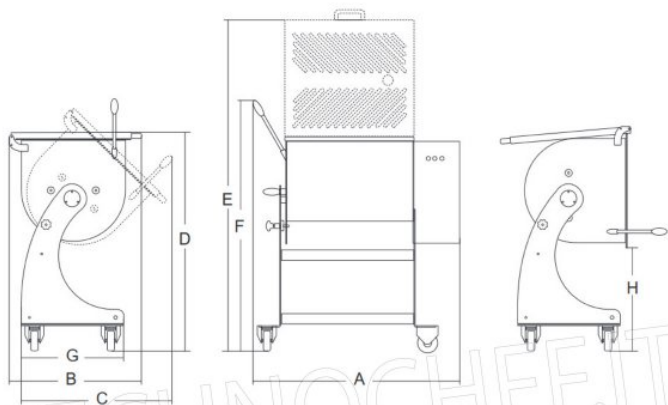
Ribaltamento vasca  
Tank overturn



Pala facilmente rimovibile  
*Rmovable mixing arms*



Sistema di controllo: 2 programmi + uso manuale  
Control system: 2 prest programs + manual use



	watt/hp				mm	mm	mm	mm	mm	mm	mm	mm	kg	mm	kg
<b>IP 50 XP BA</b>	1ph 370(0.5)(2) 3ph 550(0.75)(2)	1ph/3ph	420x500	88/50	810	630	730	1030	1617	1220	500	468	85	1200x670x1300	109.5
<b>IP 80 XP BA</b>	1ph 370(0.5)(2) 3ph 550(0.75)(2)	1ph/3ph	620x500	110/80	1000	630	730	1030	1617	1220	500	468	90	1200x670x1300	120.5
<b>IP 120 XP BA</b>	1ph 750(1)(2) 3ph 1.100(1.5)(2)	1ph/3ph	660x550	162/120	1092	700	855	1030	1717	1209	620	357	138	1450x760x1300	163
<b>IP 180 XP BA</b>	3ph 1.100(1.5)(2)	3ph	995x550	250/180	1422	700	855	1030	1717	1209	620	357	152	1450x760x1300	180.5