



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

STAINLESS STEEL MEAT MIXER with 80 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 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: 620x500 mm
- Tank capacity: 110 l - 80 kg
- Dimensions: 1000 x 630 x 1030 mm
- Net weight: 90kg
- Gross weight: 120.5 kg

Accessories/Options :

- Hopper adding ingredients.

CE mark

Made in Italy

TECHNICAL CARD

| | |
|--------------------------|-------|
| net weight (Kg) | 90 |
| gross weight (Kg) | 120,5 |
| breadth (mm) | 1000 |
| depth (mm) | 630 |
| height (mm) | 1030 |

AVAILABLE MODELS

SI-80XPBA/T



SIRMAN - Stainless steel meat mixer, 80 Kg tank, Three-phase, V.400/3, mod.80XPBA/T

Meat mixer in stainless steel, bowl capacity 80 Kg, removable stainless steel blades, V.400/3, Kw.0,55, Weight 90 Kg, dim.mm.1000x630x1030h

€ 4.318,75

VAT excluded
Shipping to be calculated

Delivery from 8 to 15 days

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

Meat mixer in stainless steel, bowl capacity 80 Kg, removable stainless steel blades, V.230/1, Kw.0,37, Weight 90 Kg, dim.mm.1000x630x1030h

€ 4.456,51

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

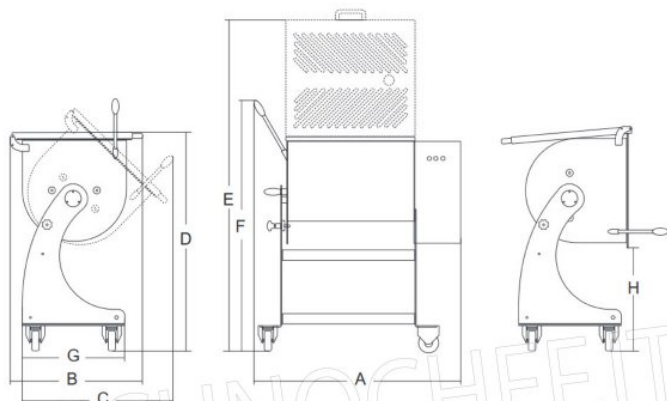









Pala facilmente rimovibile
Removable mixing arms



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 | 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(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 |