



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
SI-180XPBA	Stainless steel meat mixer, bowl capacity 180 Kg, removable stainless steel blades, V.400/3, Kw.1,1, Weight 152 Kg, dim.mm.1422x700x1030h	€ 5.531,03 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days
PROFESSIONAL DESCRIPTION		

STAINLESS STEEL MEAT MIXER with 180 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 1100W
- Power supply: V 400/3
- Bowl dimensions: 995x550 mm
- Tank capacity: 250 lt - 180 kg
- Dimensions: 1422 x 700 x 1030 mm
- Net weight: 152kg
- Gross weight: 180.5 kg

Accessories/Options :

- Hopper adding ingredients.

CE mark
Made in Italy

TECHNICAL CARD		
	power supply	Trifase
	Volts	V 400/3
	frequency (Hz)	50
	motor power capacity (Kw)	1,1
	net weight (Kg)	152
	gross weight (Kg)	180,5
	breadth (mm)	1422
	depth (mm)	700
	height (mm)	1030
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

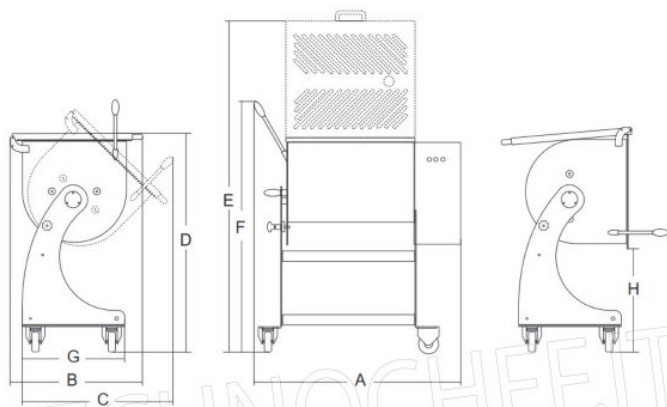



















Pala facilmente rimovibile
Removable mixing arms



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



															
	widthHp		mm	kg	mm	mm	mm	mm	mm	mm	mm	mm	kg	mm	kg
IP 50 XP BA	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
IP 80 XP BA	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
IP 120 XP BA	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
IP 180 XP BA	3ph 1.100(1.5)(2)	3ph	995x550	250/180	1422	700	855	1030	1717	1209	620	357	152	1450x760x1300	180.5