



Sirman Spa
 Viale dell'Industria 9/11
 35010 PIEVE DI CURTAROLO (PD), Italy
 Tel./Fax. +39 049 9698666 / +39 049 9698688
 email: info@sirman.com



Sirman Pizza Dough Mixers , model Hercules 20-30-40-50 :

- Made from large thickness C40 steel.
 - Scratch resistant powder coating.
 - Bowl with reinforced edge and AISI 304 S/S shaft.
 - Forged spiral tool.
 - Lid with opening to add ingredients during operation.
 - High efficiency ventilated motor with oil-bath gear box.
 - Thermal overload protection circuit breaker.
 - Reinforced chain drive.
 - Low voltage IP67 protection rated controls.
 - This mixers are suitable for all kinds of pizza doughs.
- Optionals:
- Wheels and timer.
 - 2 speed version
 - Grill cover, no CE markets only.



Optional wheels



Grill cover optional, no CE markets only

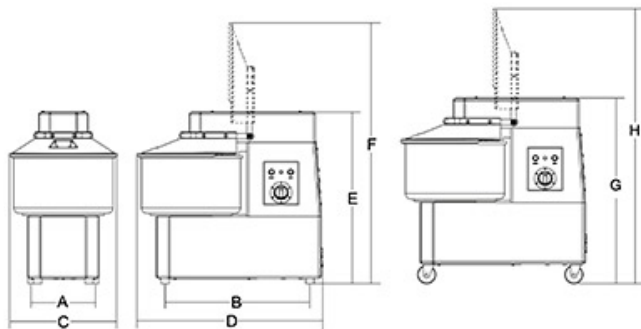


S/S bowl and shaft



Optional timer

Data sheet



Technical data

Model	HERCULES 20 / 20B	HERCULES 30	HERCULES 40	HERCULES 50
Power	watt 750 / Hp 1	watt 1100 / Hp 1,5	watt 1500 / Hp2	watt 1500 / Hp2
Power source	1ph/3ph	1ph/3ph	1ph/3ph	1ph/3ph
Revolution tank/spiral rpm	10/85	10/85	10/85	10/85
Tank dimensions	mm ø360x210	mm ø400x260	mm ø452x260	mm ø500x270
Tank capacity	lt 21	lt 32	lt 41	lt 52
Dough capacity	kg 17	kg 25	kg 35	kg 44
A	mm 230	mm 270	mm 310	mm 310
B	mm 530	mm 590	mm 660	mm 680
C	mm 390	mm 440	mm 480	mm 540
D	mm 680	mm 740	mm 825	mm 880
E	mm 625	mm 700	mm 730	mm 750
F	mm 950	mm 1050	mm 1135	mm 1205
G	mm 705	mm 780	mm 810	mm 830
H	mm 1030	mm 1130	mm 1215	mm 1285
Net weight	kg 72/66	kg 118,5	kg 123,5	kg 149
Shipping	mm 530x830x1000	mm 530x830x1020	mm 630x970x1070	mm 630x970x1070
Gross weight	kg 84/76	kg 133,5	kg 138,5	kg 168
HS-CODE	84388099			

