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Sirman Pizza Dough Mixers , model Hercules 20-30-40-50 2v :

- 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.
 - Grill cover, no CE markets only.



Wheels optional



Grill cover optional, no CE markets only

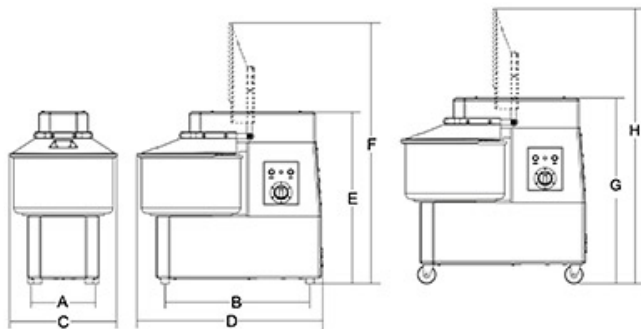


S/S bowl and shaft



Optional timer

Data sheet



Technical data

Model	HERCULES 20 2V	HERCULES 30 2V	HERCULES 40 2V	HERCULES 50 2V
Power	watt 750-1100 Hp 1-1,5	watt 1300-1700 Hp 1,8-2,3	watt 1500-2200 Hp 2-3	watt 1500-2200 Hp 2-3
Power source	1ph/3ph	1ph/3ph	1ph/3ph	1ph/3ph
Revolution tank/spiral rpm	1V= 10 - 85 2V= 20 - 170	1V= 10 - 85 2V= 20 - 170	1V= 10 - 85 2V= 20 - 170	1V= 10 - 85 2V= 20 - 170
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 830	mm 830
H	mm 1030	mm 1130	mm 1215	mm 1285
Net weight	kg 72	kg 118,5	kg 123,5	kg 149
Shipping	mm 530x830x1000	mm 530x830x1000	mm 630x980x1008	mm 630x980x1008
Gross weight	kg 84	kg 133,5	kg 138,5	kg 168

HS-CODE	84388099
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