



solo per professionisti

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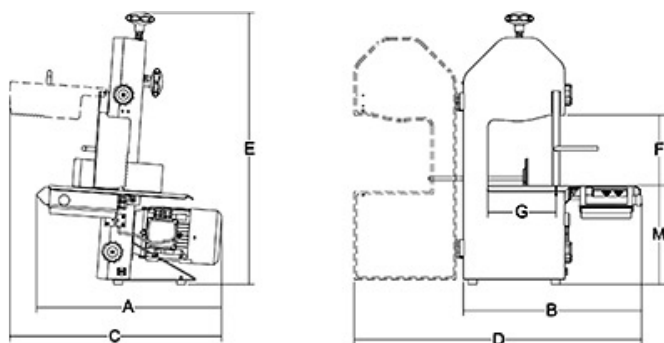


Sirman Bone Saws , model SO 1550 F3 :

- Simple and sturdy machine: safe and easy to use.
- table-top model; cast anodized aluminium alloy construction, polished, hygienic and rustproof.
- cutting table, meat pusher and meat pusher in stainless steel AISI 304.
- 24V controls with safety codified microswitches on the door and motor brake (according to new CE safety rules).
- Maximum blade adhesion to the pulley, thanks to the semi-curved shape of the pulleys and ideal adjustment.
- Watertight bearings on upper pulley.
- Easy cleaning thanks to 2 special manufacturing details:
 - 1) all the electrical parts are located below the cutting table (IP X5 waterprotected);
 - 2) by simply unscrewing two knobs, you can remove the blade, upper pulley and its support.
- 16 mm wide tempered ring-blades useful for cutting bones or meat (frozen or fresh).



Data sheet



Technical data

Model	SO 1550 F3
Blade length	mm 1550
Motor	1ph - Hp 1,5 / rpm 1400 3ph - Hp 2 / rpm 1400
Pulley	mm 210
Working surface	mm 415x430
A	mm 530
B	mm 510
C	mm 606
D	mm 822
E	mm 778
F	mm 215
G	mm 195
M	mm 269
Net weight	kg 33
Shipping	mm 750x580x1050
Gross weight	kg 47
HS-CODE	84385000