



solo per professionisti

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

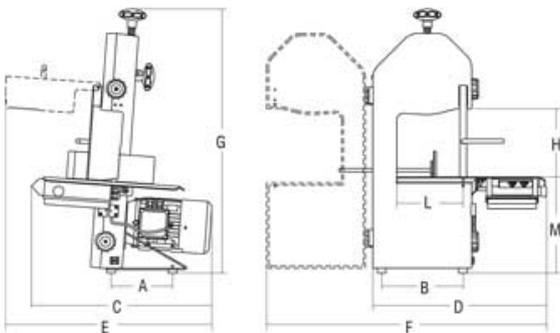


Sirman Bone Saws , model SO 1550 F3 :

- Simple and sturdy machines that are safe and easy to use.
- Stand-alone structure made out of cast anodized aluminium, shiny, hygienic and rustproof.
- Features a counter, meat pusher and serving slicer in stainless steel AISI 304.
- 24V controls with safety micro-switch on door, redundant ECU and motor brake (EC).
- Ease and precision in both horizontal and vertical adjustment of the upper pulley.
- Maximum blade adhesion to the pulley, thanks to the semi-curved shape of the pulleys and ideal adjustment.
- Sealed bearings on upper pulley.
- Smooth cleaning thanks to 2 special manufacturing details:
 - All the electrical parts are located beneath the work surface inside an appropriate IP 65 insulated box.
 - By simply unscrewing two knobs, you can remove the blade, upper pulley and its support, thereby making for a surface void of any encumbrance.
- Powerful asynchronous and ventilated 4-pole motors protected by sealing oil sump.
- Equipped with 16 mm tempered blades for cutting bones, frozen foods and fresh foods.



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 180
B	mm 238
C	mm 530
D	mm 510
E	mm 606
F	mm 822
G	mm 778
H	mm 215
L	mm 195
M	mm 269
Net weight	kg 32
Shipping	mm 720x570x1200
Gross weight	kg 44
HS-CODE	84385000

