



solo per professionisti

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Sirman Vegetable-cutter , model TM Inox :

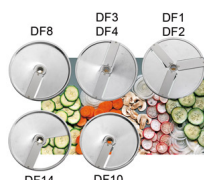
- Aluminium alloy and S/S construction.
- Ventilated motor for continuous operation.
- Thanks to its compact design the machine is easy to install inside every kitchen.
- The exclusive feeding system makes easy to process also soft products like moz-zarella cheese.
- Safe operation is ensured by interlock switches on product pusher, lid and collect-ing tray.
- Version with dishwashing safe S/S lid available.
- Large number of discs available for every purpose.



disc DF5



Discs holder



discs DF



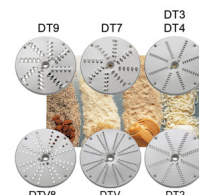
Chute for continuous product ejection, with safety microswitch



discs DQ



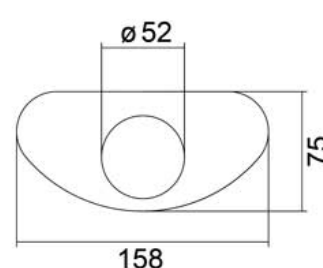
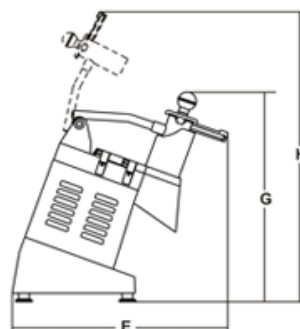
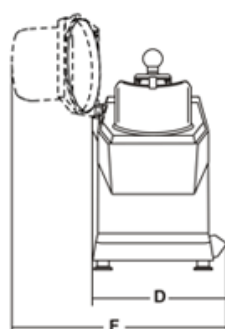
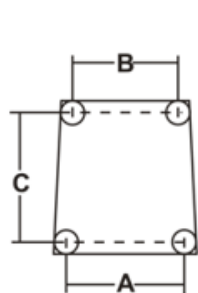
discs PS



discs DT



Data sheet



Technical data

Model	TM INOX
Power	Watt 515 - Hp 0,7
Power source	1ph/3ph
Disc revolutions	r.p.m. 300
A	mm 225
B	mm 195
C	mm 255
D	mm 280

E	mm 510
F	mm 400
G	mm 510
H	mm 770
Net weight	Kg 18,5
Shipping	mm 720x350x500
Gross weight	Kg 22
HS-CODE	84386000