



Sirman Spa
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Sirman Vegetable-cutter , model TM Inox :

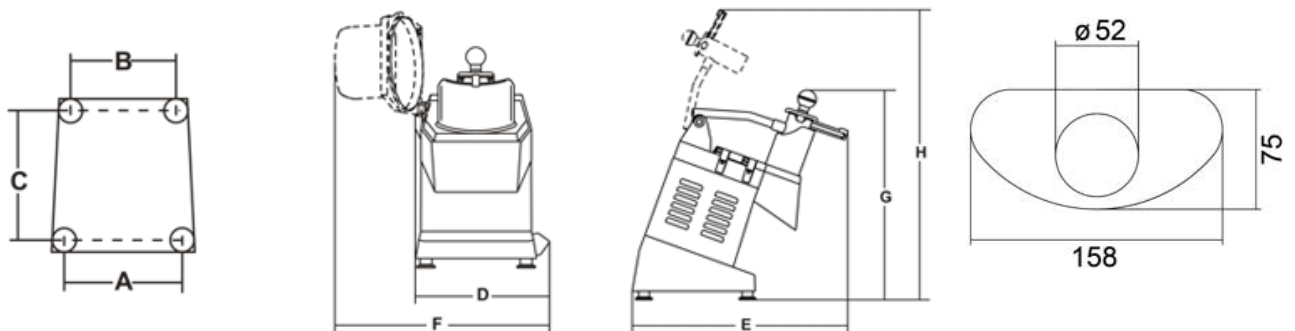
- Aluminium alloy and S/S construction.
- Ventilated motor for continuous operation.
- Thanks to its compact design the machine is easy to install inside every kitchen.
- The exclusive feeding system makes easy to process also soft products like moz-zarella cheese.
- Safe operation is ensured by interlock 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.



Discs holder

Chute for continuous product ejection, with safety microswitch

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 |