FOOD PROCESSING MACHINES

2026

SIRMAN®

THINK BIG

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COMPANY





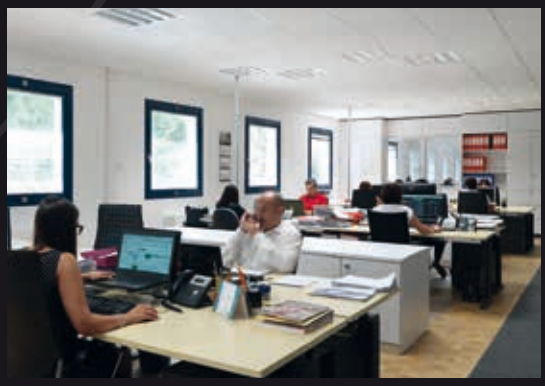




Since 1969 Sirman has been manufacturing the finest food processing machines for the professional kitchen, the small meat processing and retail industry.
From the entrepreneurial idea of the founder Nereo Marzaro to the present time, Sirman has constantly committed with a high level of organization and teamwork to fulfill the needs of over 600 dealers nationally and 126 countries worldwide with products entirely designed and made in Italy.
Today Sirman is a leader in the industry thanks to the most comprehensive range of food processing machines, designed with a perfect combination of technology and dependability, innovations and solutions to meet and exceed the demands of restaurants, bars, pizzerias, butcheries, supermarkets, laboratories, collectivities and plants. This is the outstanding result of engineers working every day in high tech departments for the research and development of effective solutions to further expand the line.
The research & development department boasting 12 engineers with 8 3D modeling stations to manage all stages of the product development process in conjunction to the sales force focused on understanding and addressing the rising and ever changing needs of the customers to create a high-level strategy to be the only global partner in the Italian marketplace and internationally well-recognized.









Sirman ITALIA
Headquarter



SIRMAN ASSEMBLY

An ultra-modern assembly plant of 3.200 m2 provided with an automatic storage and retrieval system, capable of 2.650 pallets to ensure availability of material at each stage of the production process, enhance flexibility and production flow for both stock replenishment and OEM custom made product. The assembly system split into dedicated areas for each product raises Sirman workers' responsibility and confidence during the whole assembly process. At the same time Sirman workers' skills and expertise qualify for the highest degree of quality, worthy of the finest tradition of Italian mechanics, necessary when it comes to the assembly heavy-duty slicers, genuine masterpieces of refined mechanics. The social responsibility to employees and the responsibility to the environment and natural resources are vital codes of Sirman mission sustained by the installation of a 150 Kw photovoltaic system and an innovative floor heating system for a safe, energy saving and comfortable working environment.

1



SIRMAN TECHNICS

Sirman takes pride of a highly-efficient 5.500 m2 metal machining and tooling infrastructure, featuring 8 automatic work centers operating with 3 shifts a day. The new robotic polishing system provided with two Kawasaki robots and 10 different matrix styles is today one of the most advanced worldwide able to achieve perfect results without human interaction. Metal polishing is notoriously a hard and unhealthy work, made easy and secure by Sirman thanks to the investments in automation and a state of the art powder and residues extraction and disposal system.

The new sheet metal cutting department, which started operating in 2016, is a genuine automation jewel, also in terms of Industry 4.0. The core of the department is a combined optical fibre punching-laser machine with automatic magazine, sheet metal loader and a Cartesian arm for stacking the cut pieces. The first installation in Europe of a machine of this type by the Japanese leader Amada, it can manage the Group's entire sheet metal cutting requirements with only two people.

2



ITALCENTRO

6.000 m2 split into 3 production areas. One area has been dedicated to the production of food displays, induction hobs, Softcooker and other modern cooking products, the second one to the production of all bar and beverage machines and immersion blenders, finally the third one is provided with a machining center for stainless steel for the production of panini contact grills, toasters and pizza ovens.

3

The entire manufacturing process is developed in our factories. The latest investment activities indeed contribute to a lean and effective production system and do not give rise to outsourcing of production to the Far East. The logistic area is fully operative with 9 loading docks and manages from the QC test to the packing and delivery of 105.000 machines a year plus 130.000 accessories.

The new Service Department manages 32.000 codes and it's efficiency is supported by a dedicated software to order parts online and 3 vertical warehouses with 240 drawers holding 500 Kg each, equivalent to 800 sqm surface. All this to grant an yearly delivery of 450.000 parts to support the hundreds thousands machines installed all over the world.



SIRMAN 3

The newest production facility of Sirman, dedicated to the production of vacuum packaging machines

This product further expands Sirman line achieving outstanding results in customer satisfaction.

4



SIRMAN MEDOACUS

Dedicated to the production of food preparation machines such as potato peelers and continuous-feed food processors.

An area of 1.700 m2 with an extremely high production yield focusing on products which have made Sirman a renowned name inside the professional kitchens all over the world.

5



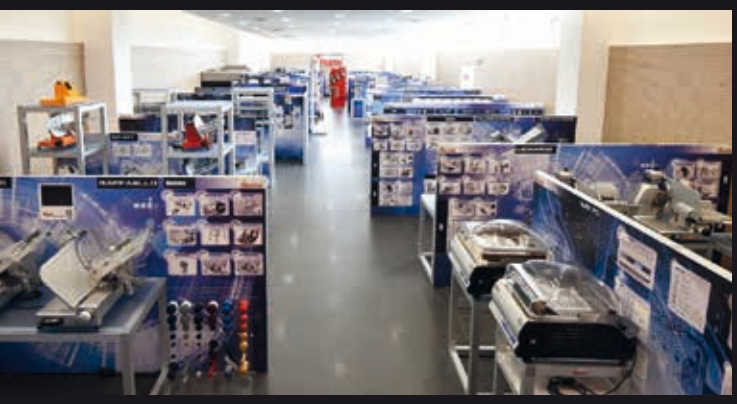
PIAZZOLA

The highly efficient facility of 3.000 m2 destined to the production of meat processing machines features 6 assembly areas capable of producing high-performance machines in accordance to the particular needs of a marketplace or even a single account.

Accuracy and care prevail over yield for the development and implementation of dependable, performing and durable products and solutions.

6

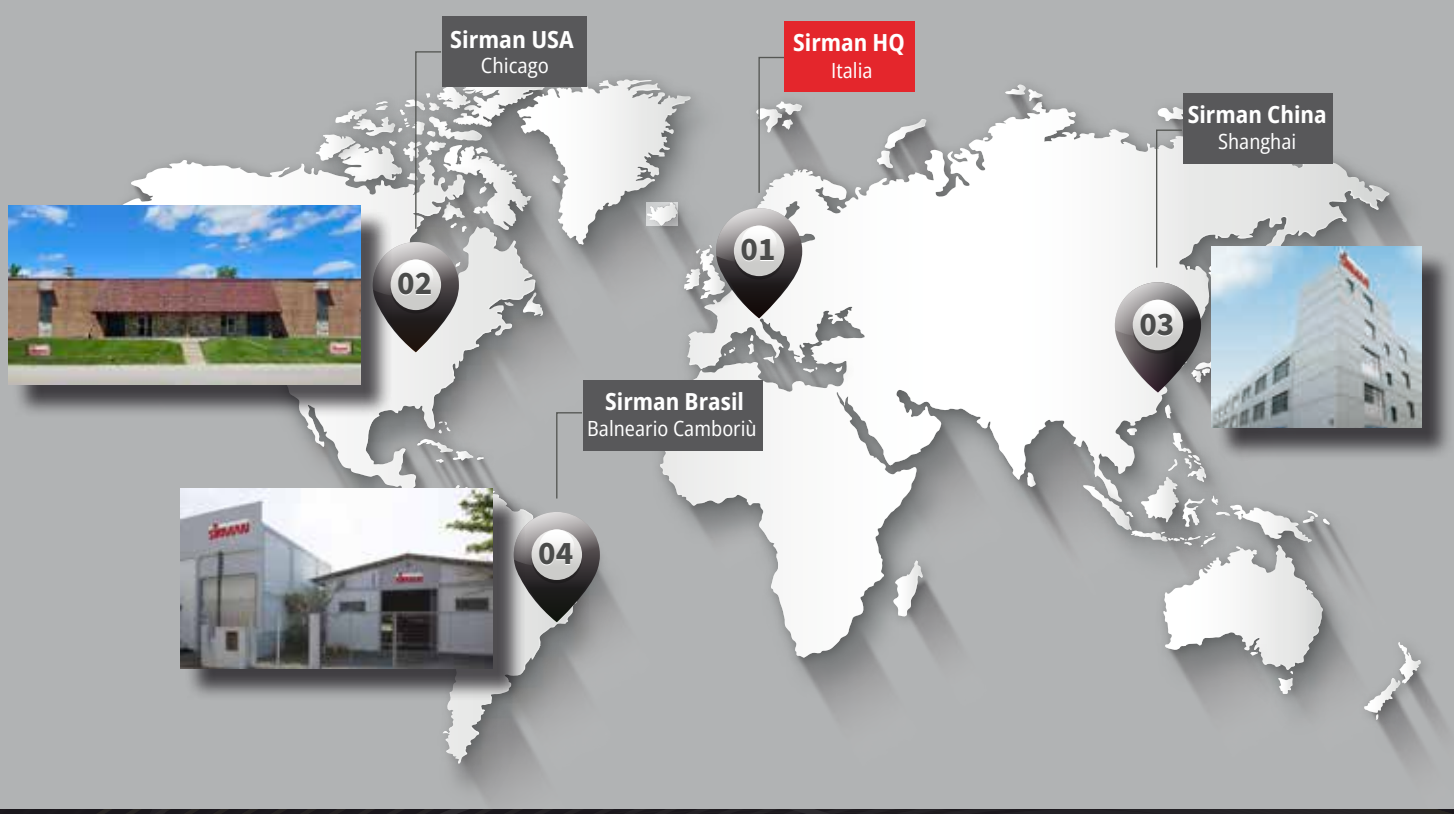
Showroom



Exhibitions







Today Sirman boasts eight manufacturing facilities, proudly located in the Veneto area for the best Made in Italy products, a Chicago branch office since 1999 and a Shanghai one since 2005, both provided with a stocking warehouse and service to better serve the US and Chinese market. Since 2016 a further investment has taken place in Brazil both for the distribution of the "Sirman Made in Italy" products and for the production of slicers dedicated to the internal market, still very difficult and closed, but still incredibly dynamic.









SIRMAN
THINK BIG









FACTORY

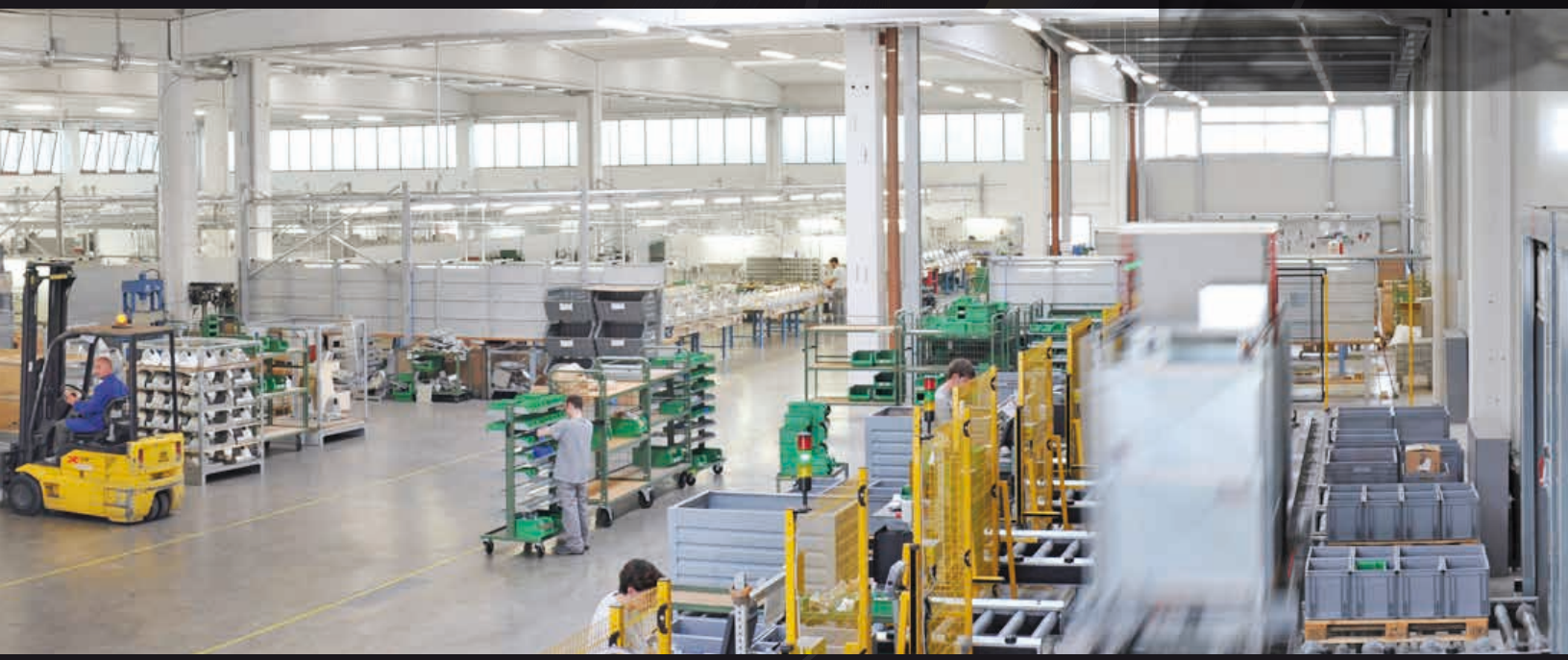
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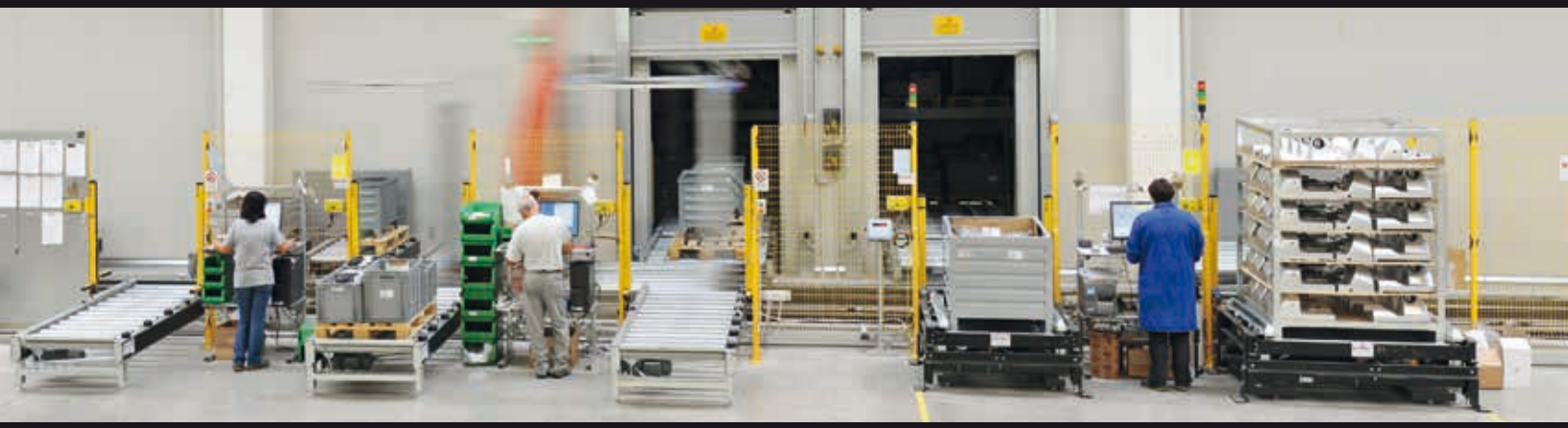






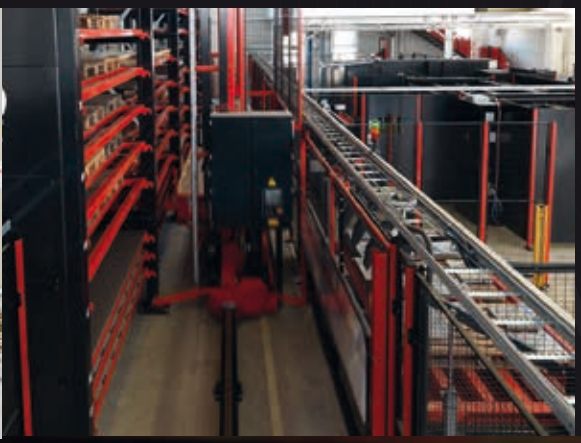

The processing department, SIRMAN TECHNICS, counts 8 automatic double table machining centers and a robotic cleaning area with 2 anthropomorphs that absorb 98% of hard and demanding work.
SIRMAN ASSEMBLY, the assembly department dedicated to slicers is served by an automated warehouse with 2650 pallet locations, perfectly integrated with the company ERP, delivering components to the various assembly lines, avoiding bottlenecks and enhancing efficiency.





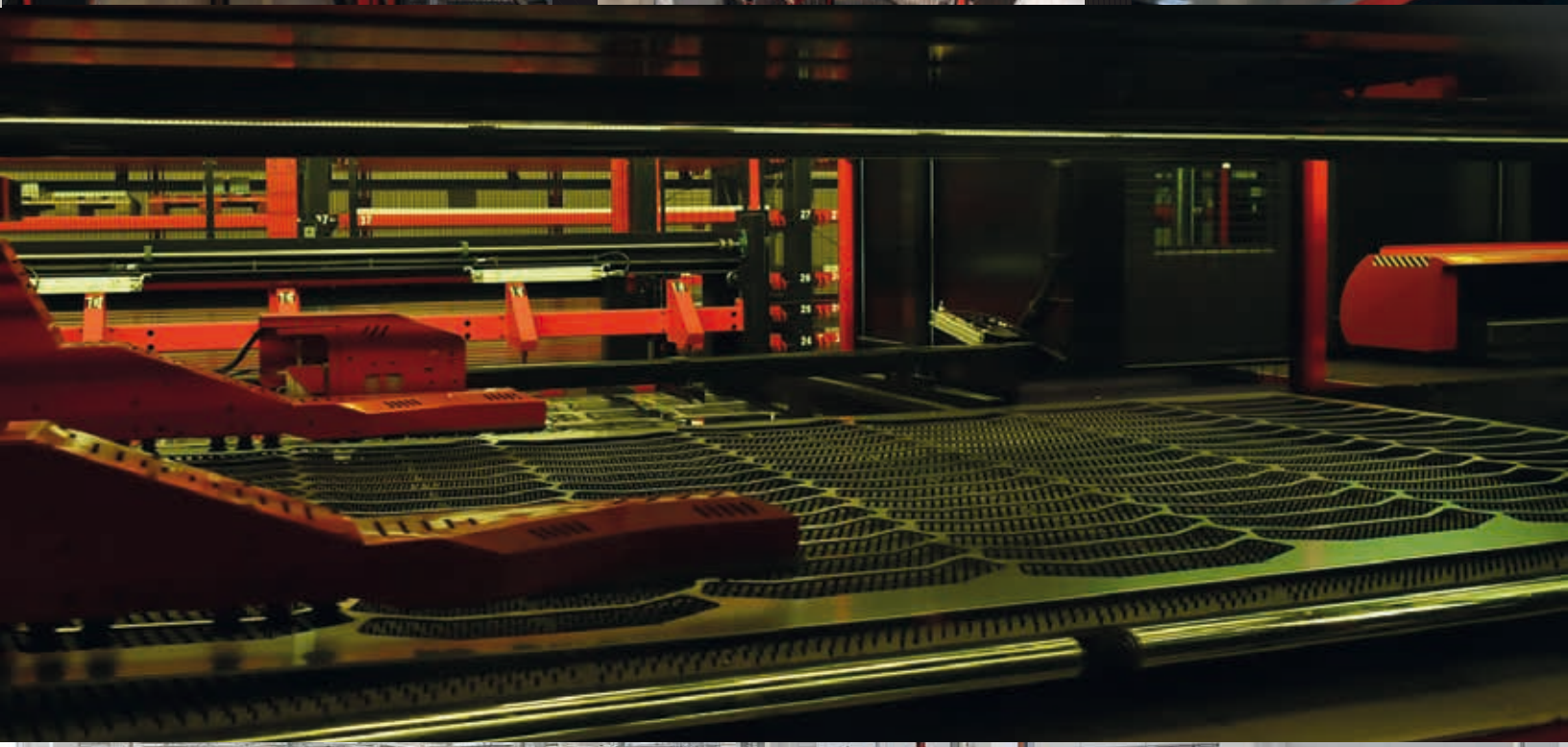
A talented engineering department, ten production facilities backed up by a reliable supply chain and a rigorous test system enable Sirman to control each production stage from planning to implementation: from material machining to the assembly process up to the quality control and delivery of the finished product to the customer. That's a challenging process involving a specialized workforce, skills and accuracy in conjunction with an interdependent teamwork to ensure the highest quality standards and gain the necessary competitive advantage.





















Sirman stays updated with the new food service trends, the most innovative technologies and the demands of the finest Chefs. To do so and provide solutions to an ever changing market place, Sirman values training and development of the Workforce and a comprehensive corporate communication to emphasize a considerable amount of important activities. It is extremely important indeed to acknowledge the quality of the products as it is the only way for Customers to understand the daily advantages of new solutions and fully express skills and abilities.
Sirman intends to promote the quality work of Professionals by means of event sponsorships for the Italian culinary team and famous personalities of the culinary world, classes and seminars conducted by industry Experts, publications of recipe books from world-renowned Master Chefs, multimedia and the Zafferano magazine, entirely dedicated to the food service and culinary Professionals with insights from the finest culinary experts.



www.service.sirman.com



Literature



Magazine of catering and gastronomy

Official sponsor of:

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SRCS
Remote Control System

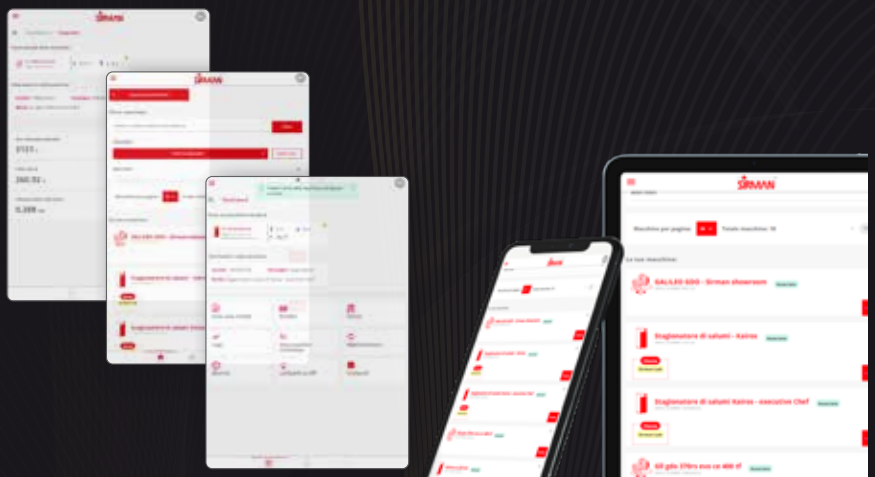
Acronym for Sirman Remote Control System, SRCS is Sirman's cloud platform created to obtain maximum performance and maximum efficiency from your Sirman fleet equipped with WiFi connection and related control systems.

The machines designed to enter the SRCS management are versions of machines equipped with advanced control systems, both native and integrated, thanks to a special control board also called SRCS. Machines already equipped with advanced control electronics, such as the W8, the Barmaster, the Kairos, or the EL versions of the Tuff or Katana, can be quickly and natively connected to the platform thanks to a PWA (Progressive Web App) available for free on the Sirman website at link srcs.sirman.com.

Simpler machines, on the other hand, can be equipped with the optional SRCS board which, by managing various sensors, brings even the most normal machines to an advanced technological level capable of managing their resources and potential in a more intelligent way.

Once connected to the cloud, the machines can be managed through any portable device equipped with a browser, so through a simple smartphone it is possible to access advanced control, management and parameterization functions based on the functionality and type of machine. Through your account you can manage multiple machines, private or shared recipes, save and rename programs, as well as receive alerts of malfunctions or alarms. There is the possibility to monitor consumption, costs, maintenance and organize scheduled and preventive maintenance, with a view to maximum efficiency and energy savings.

Cutting-edge technology and analysis that Sirman developed 12 years ago which today, more than ever, has become more attractive and convenient.





Kairos



W8 Top



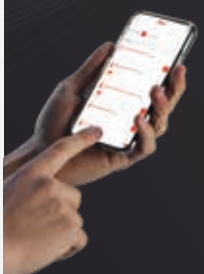
Softcooker
Wi-Food



Barmaster
Wi-Fi



Tuff 10 EL



Download the app for your machine and get started!

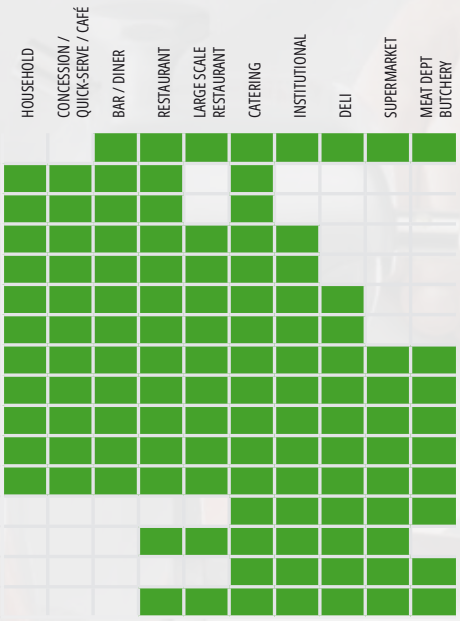
SLICERS

- *The model was Lusso 300, a 12" gravity-feed slicer. It was 1969 when Mr. Nereo Marzaro, the current President of Sirman, introduced his first slicer to the Italian marketplace, the beginning of an inspiring story that chronicles the creation of Sirman food processing machines.*
- *Since then there's always been a special care and accuracy in the manufacturing of slicers.*
- *Dependability, safety and ease of cleaning but also value and style have always been our guidelines to better serve our valuable clients.*
- *Value is the key in foodservice operations, and Sirman, never willing to compromise quality and service, is keen to provide operators with competitive, high-quality slicers.*

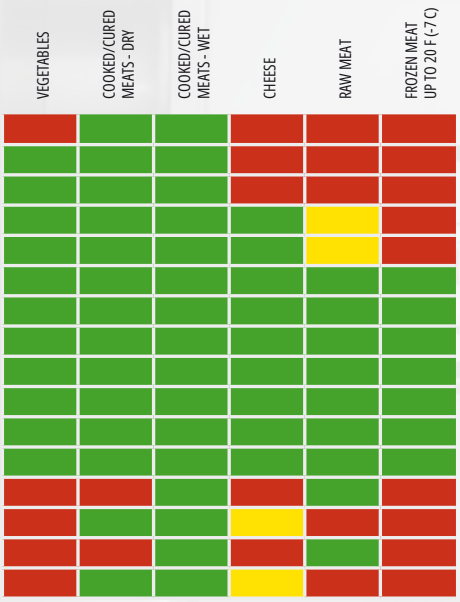
16 ANNIVERSARIO 300 N - 12", ANNIVERSARIO LX 350 N - 14" Flywheel Prosciutto slicers
18 SMART 250 - 10", MIRRA 300 C - 12" Entry slicers
20 MIRRA 250 PLUS - 10", MIRRA 300 PLUS - 12" Medium-duty slicers
22 CANOVA 300 - 12" Heavy-Duty slicer, compact
24 CANOVA 300 AUTOMEC - 12" Automatic slicer, compact
26 PALLADIO 300 EVO - 12", PALLADIO 350 EVO - 14" Heavy-duty slicers
26 PALLADIO 330 ING - 13" Gear driven, Heavy-duty slicer
28 PALLADIO 330 EVO AUTOMEC VV - 13" Automatic slicer, variable speed
30 PALLADIO 330 EVO AUTOMATIC - 13" Automatic slicer, 3 speed, Slicecounter, 3 Strokes
32 PALLADIO 330 EVO TOP - 13" Heavy-duty Deli / Supermarket slicer
34 RAFFAELLO 350 EVO TOP - 14" Heavy-duty Deli / Supermarket slicer
36 GALILEO 350 EVO TOP - 14" Full-size, Heavy-duty Deli / Supermarket slicer
38 MANTEGNA 350 VCS TOP - 14" Straight-feed slicer, for fresh meat and bolas
40 MANTEGNA 350 BS TOP ROSSA - 14" Straight-feed slicer, red finish, for cured meats
42 LEONARDO 370 EVO VCS TOP - 15" Full-size, Straight-feed slicer, for fresh meat and bolas
44 LEONARDO 370 EVO BS2 TOP - 15" Full-size, Straight-feed slicer, for cured meats

SLICER SELECTION GUIDE

BY WORKING ENVIRONMENT



BY PRODUCT



RECOMMENDED
LIMITED TO 30%
NOT RECOMMENDED

ANNIVERSARIO 300 N - 12"
ANNIVERSARIO LX 350 N - 14"

Flywheel prosciutto slicers - pedestal included



- A masterpiece of Style, Ergonomics, Performance and Sanitation. Add elegance to your food environment
- Eye-catching and classical design combined with modern technologies for the best cold cuts
- Convenient carriage removal for safe and thorough sanitation out of the blade area. The only one in the market
- Patented motion system with no visible mechanical parts
- Clamping arm designed for precise slicing and automatic product feeding

Features

Technical:
- Anniversario 300 is constructed from epossidic painted cast aluminum.
- Anniversario LX 350 N is constructed from epossidic painted cast iron.
- Self adjusting blocking arm with stainless steel removable product pusher.
- The sharpener assembly is made entirely from aluminum, no plastic that may break with heavy use.

Sanitary:
- Rounded, edgeless design for a quick thorough cleaning.
- The carriage and the sharpener are quickly removable without tools.

Specifications

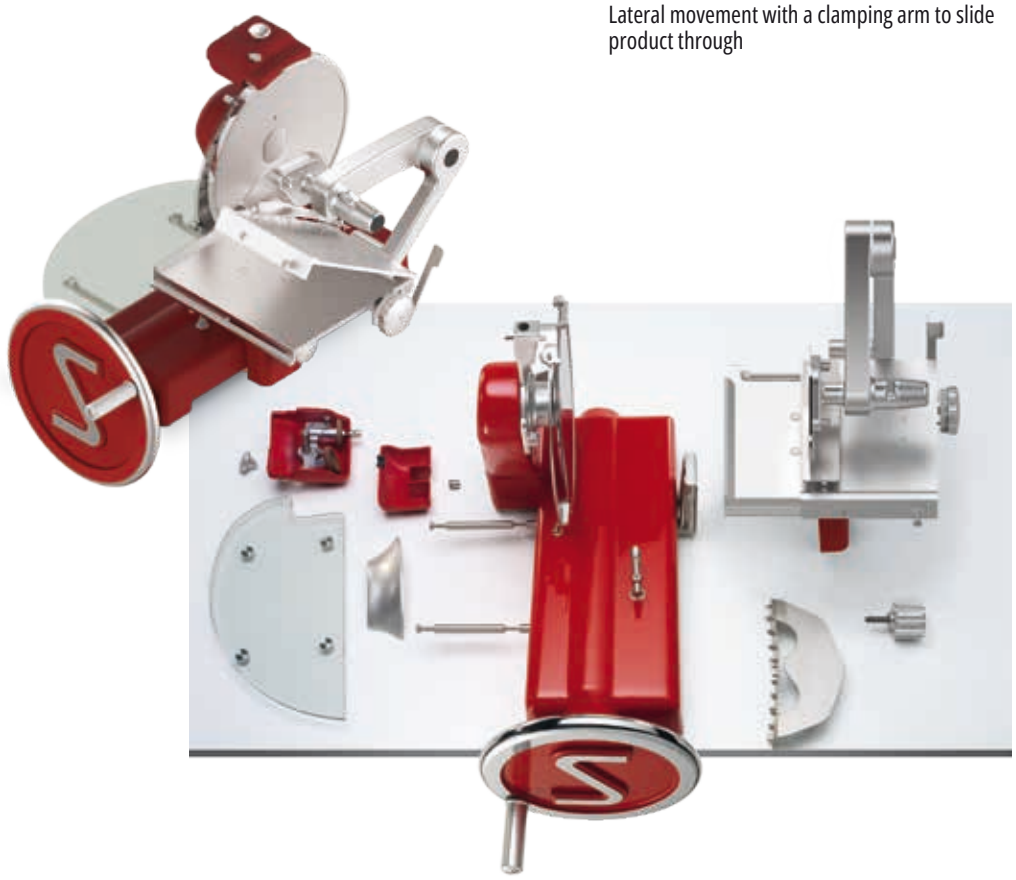
Operation:	Straight feed.
Construction:	Anniversario 300 N: cast aluminum, anodized aluminum alloy. Anniversario LX 350 N: cast iron and polished, anodized aluminum alloy.
Knife:	One piece, chromium plated.
Sharpener:	Built-in, removable, two stone dual action.
Slice thickness:	Up to 1/8" (3mm) adjustable with a dial type regulator.



Lateral movement with a clamping arm to slide product through

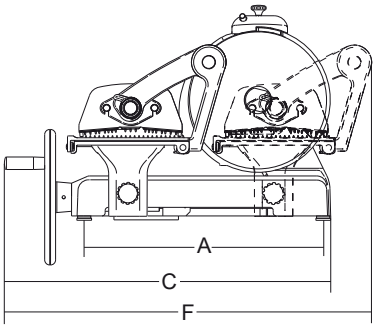


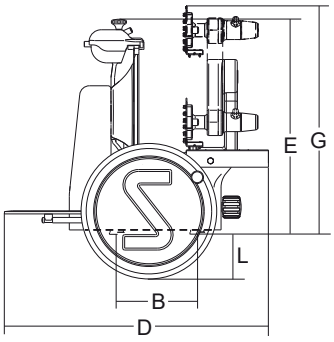
Marble receiving tray option for Anniversario LX 350 only

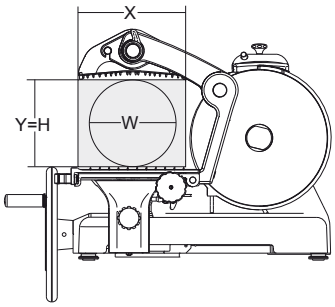


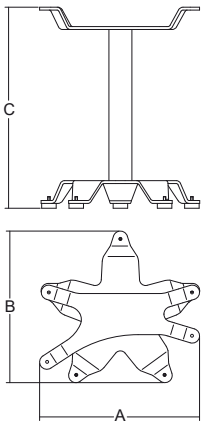


Optional stand wheels









	Ø Blade	Cut thickness	Carriage stroke	Hopper	A	B	C	D	E	F	G	L	X	Y	H	W	Net weight	Shipping	Gross weight
	mm/inch	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	lbs.	inch.	lbs.
Anniversario 300 N	300/12"	up to 1/8"	11 1/4"	10 5/8" x 11 5/8"	20 1/2"	7 1/16"	30 5/16"	24 5/8"	20 1/16"	33 11/16"	23 1/4"	3 9/16"	10 5/8"	7 7/8"	7 7/8"	7 7/8"	132	37 13/16" x 36 1/4" x 33 7/8"	220
Anniversario LX 350 N	350/14"	up to 1/8"	13 9/16"	12 5/8" x 13 3/4"	23 5/16"	7 1/16"	32 5/16"	30 11/16"	22 1/16"	35 13/16"	24 3/16"	4 3/4"	13"	10 1/16"	10 1/16"	10 1/16"	158	37 13/16" x 36 1/4" x 33 7/8"	250
Stand 300 - 350	-	-	-	-	26 1/32"	24 11/16"	32 23/32"	-	-	-	-	-	-	-	-	-		33" x 34" x 40"	200

SMART 250 - 10''
MIRRA 300 C - 12''

Entry slicers



Smart 250

- High-quality, stylish, lightweight and compact space saving design
- Superior die-cast aluminum construction, Smart 250. Anodized aluminum alloy construction, Mirra 300 C
- Easy to carry for catering needs, Mirra 300 C is the most compact 12" slicer in the market
- The only ones in their class featuring a fan-cooled motor to avoid overheating
- Safety hand guard mounted to the carriage
- The easy, fast breakdown and the increased blade and machine body gap makes cleaning a breeze

Features

Technical:
- The slide shaft is made of ground, chromed steel for a smoother operation.
- The high-quality bushings and ball bearings are self-lubricating.
- The dial thickness control cam system allows for an always precise cut.

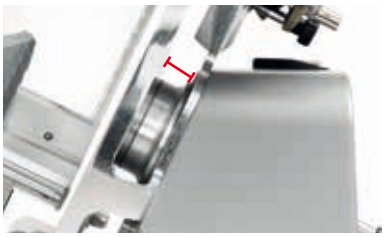
Safety:
- A safety cover is placed under the motor and the electrical components.
- The hopper features an exclusive heavy duty plastic protection to keep operator's hand at a safe distance from the blade while operating the slicer.

Sanitary:
- Easy to clean aluminum alloy construction does not crack or stain.
- The carriage and the blade cover are quickly removable without tools.

Specifications

Operation: Gravity feed.
Construction: Smart 250, die-cast aluminum / Mirra 300 C anodized cast aluminum.
Knife: One piece, chromium plated 100Cr6 forged carbon steel blade.
Sharpener: Built-in, removable two stone dual action.
Slice thickness: Infinitely variable up to 1/2"
Motor: 0.25 Hp (185W), belt-driven, air-cooled.
Electrical: 110-120V AC, 60Hz, 2.5 Amp.
Plug & Cord: Attached, flexible, 3 wire SJTO AWG 18, 6'4" long. NEMA 5-15 P
Switch: ON/OFF Lighted Rocker Switch.

Certified to UL Standard 763
and NSF Standard 08
Certified to CSA Standard C22.2



Wide gap between blade and body

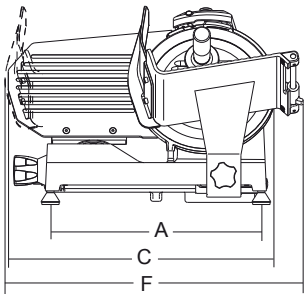


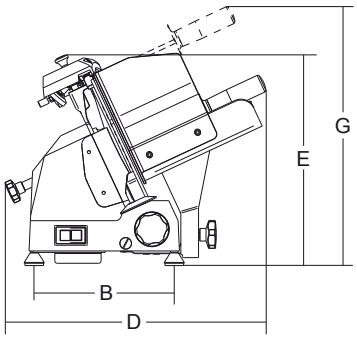
Controls, Smart 250

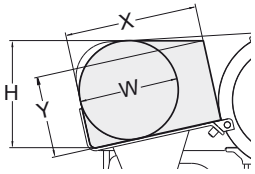


Easy and fast breakdown for cleaning









	Ø Blade	Motor	Cut thickness	Blade rpm	Carriage stroke	Hopper	A	B	C	D	E	F	G	X	Y	H	W	Net weight	Shipping	Gross weight
	mm/inch	*watt/Hp*	*inch.*	*rpm*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*lbs.*	*inch.*	*lbs.*
Smart 250	250/10″	185-0,25	½″	335	9 5/8″	9 1/16″ x 9 1/16″	15 9/16″	9 5/8″	19 11/16″	22 1/16″	14 9/16″	22 7/16″	18 11/16″	8 7/16″	5 11/16″	7 1/16″	6 11/16″	35	23 5/8″ x 19 11/16″ x 16 9/16″	40
Mirra 300 C	300/12″	185-0,25	½″	335	9 5/8″	9 1/16″ x 9 1/16″	15 9/16″	9 5/8″	19 11/16″	22 1/16″	14 9/16″	22 7/16″	18 11/16″	8 7/16″	5 11/16″	8 7/8″	7 1/2″	35	23 5/8″ x 19 11/16″ x 16 9/16″	40

MIRRA 250 PLUS - 10''
MIRRA 300 PLUS - 12''

Medium-duty slicers



Mirra 250 PLUS

- High-quality, stylish, lightweight and compact space saving design
- Great cutting capacity in a compact footprint
- Easy to carry for catering needs
- Fan-cooled motor to avoid overheating
- Permanent blade ring guard for safe and easy sanitation
- Safety hand guard mounted to the carriage
- The easy, fast breakdown and the increased blade and machine body gap makes cleaning a breeze

Features

Technical:
- The slide shaft is made of ground, chromed steel for a smoother operation.
- The high-quality bushings and ball bearings are self-lubricating.
- The dial thickness control cam system allows for an always precise cut.

Safety:
- A safety cover is placed under the motor and the electrical components.
- The hopper features an exclusive heavy duty plastic protection to keep operator's hand at a safe distance from the blade while operating the slicer.

Sanitary:
- Easy to clean aluminum alloy construction does not crack or stain.
- The carriage and the blade cover are quickly removable without tools.

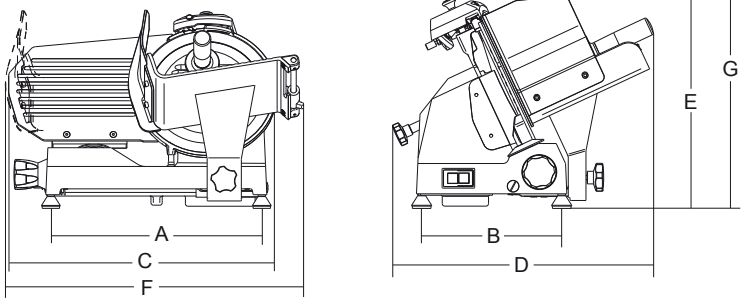
Specifications

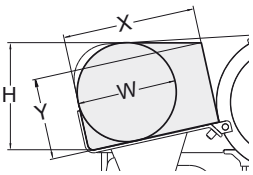
Operation: Gravity feed.
Construction: Polished, anodized aluminum alloy.
Knife: One piece, chromium plated 100Cr6 forged carbon steel blade.
Sharpener: Built-in, removable two stone dual action.
Slice thickness: Infinitely variable up to 1/2"
Motor 250 PLUS: 0.25 Hp (185W), belt-driven, fan-cooled.
Motor 300 PLUS: 0.33 Hp (245W), up to 0.5 Hp peak, belt-driven, fan-cooled.
Electrical 250 PLUS: 110-120V AC, 60Hz, 2.5A
Electrical 300 PLUS: 110-120V AC, 60Hz, 2.5A
Plug & Cord: Attached, flexible, 3 wire SJTO AWG 18, 6'4" long. NEMA 5-15 P
Switch: ON/OFF lighted rocker switch

Certified to UL Standard 763
and NSF Standard 08
Certified to CSA Standard C22.2



Mirra 300 PLUS





	Ø Blade	Motor	Cut thickness	Blade rpm	Carriage stroke	Hopper	A	B	C	D	E	F	G	X	Y	H	W	Net weight	Shipping	Gross weight
	mm/inch	*watt/Hp*	*inch.*	*rpm*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*lbs.*	*inch.*	*lbs.*
Mirra 250 PLUS	250/10"	185-0,25	½"	335	9 5/8"	9 1/16" x 9 1/16"	15 9/16"	9 5/8"	19 11/16"	22 1/16"	14 9/16"	22 7/16"	18 11/16"	8 7/16"	5 11/16"	7 1/16"	6 11/16"	35	23 5/8"x19 11/16"x16 9/16"	40
Mirra 300 PLUS	300/12"	245-0,33 - 0.5 peak	½"	350	11 1/4"	9 13/16" x 10 13/16"	17 1/8"	11 5/8"	23 5/8"	24"	16 9/16"	25 3/16"	20 1/16"	9 13/16"	7 5/16"	8 7/8"	8 1/4"	45	31 1/2"x23 5/8"x20 1/2"	63

CANOVA 300 - 12''

Heavy-duty slicer, compact



- Compact yet sturdy, ideal for heavy-duty use in a limited counter space
- Exclusive high-quality, rounded, no edges design, increased blade and machine body gap, easy breakdown for a fast and effective cleaning
- Inner blade cover ensures a perfectly aligned cut. No waste when cutting same product at different times
- Zero blade exposure due to a permanent blade rim guard and a carriage lockout to prevent exposed blade edge when the carriage and blade guard are removed for cleaning purposes
- Safety hand guard mounted to the carriage
- No voltage release prevents inadvertent reactivation after a power outage

Features

Technical:
- The slide shaft is made of ground, chromed steel for a smoother operation.
- The high-quality bushings and ball bearings are self-lubricating.
- The dial thickness control cam system allows for an always precise cut.

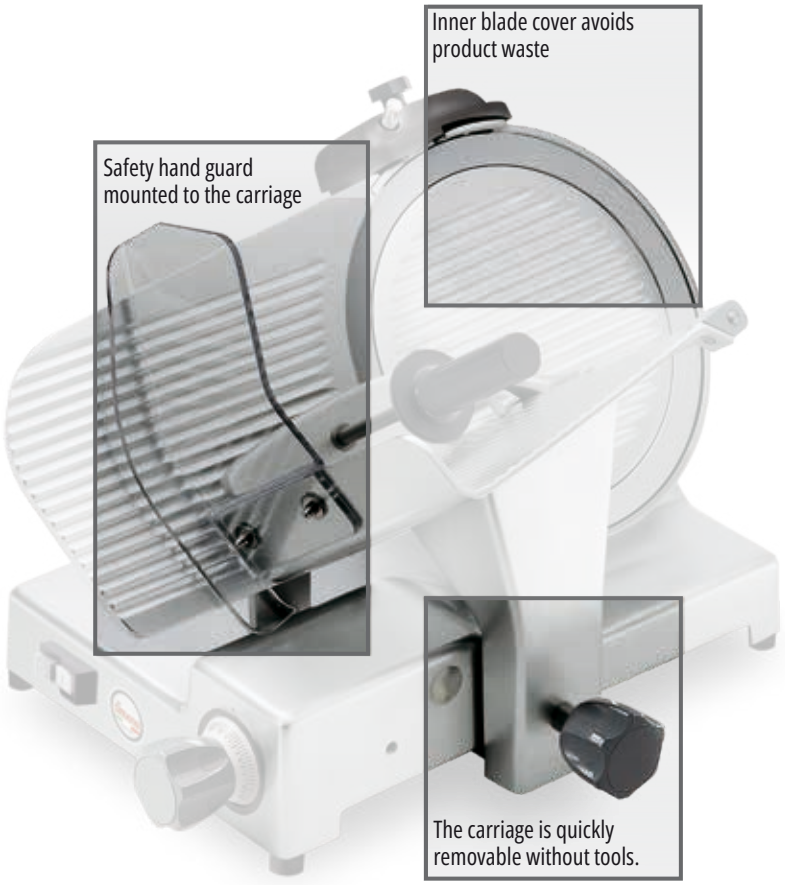
Safety:
- A safety cover is placed under the motor and the electrical components.
- The hopper features an exclusive heavy duty plastic protection to keep operator's hand at a safe distance from the blade while operating the slicer.
- A permanently-mounted knife ring guard covers the non- cutting side of the blade.
- Overcurrent protection

Sanitary:
- Easy to clean aluminum alloy construction does not crack or stain.
- The carriage and the blade cover are quickly removable without tools.

Specifications

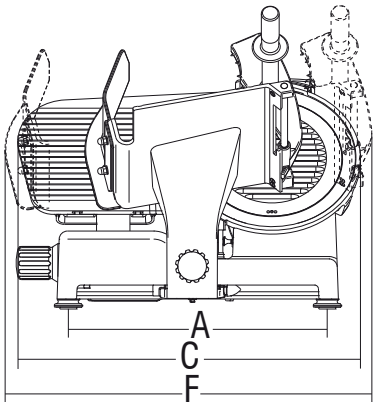
Operation: Gravity feed.
Construction: Polished, anodized aluminum alloy.
Knife: One piece, hollow ground, tempered, chromium plated carbon steel blade.
Sharpener: Built-in, removable two stone dual action.
Slice thickness: Infinitely variable up to 1/2"
Motor: 0.5 Hp (375W), belt-driven, fan cooled.
Electrical: 110-120V AC, 60Hz, 1.8 Amp
Plug & Cord: Attached, flexible, 3 wire SJTO AWG 18, 6'4" long. NEMA 5-15 P
Switch: ON/OFF push button switch with indicator light, no-voltage release

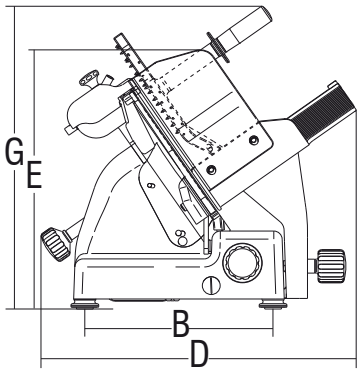
Certified to UL Standard 763
and NSF Standard 08
Certified to CSA Standard C22.2

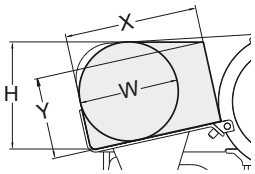




Wide gap between blade and body







	Ø Blade	Motor	Cut thickness	Blade rpm	Carriage stroke	Hopper	A	B	C	D	E	F	G	X	Y	H	W	Net weight	Shipping	Gross weight
	mm/inch	*watt/Hp*	*inch.*	*rpm*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*lbs.*	*inch.*	*lbs.*
Canova 300	300/12"	375 - 0.5 peak	½"	350	10 13/16"	9 7/16" x 9 1/16"	16 7/8"	11 7/16"	23 1/4"	19 1/2"	14"	25 3/16"	19 1/2"	9 1/16"	6 7/8"	8 11/16"	7 7/8"	58	31 1/2" x 23 5/8" x 20 1/2"	69

CANOVA 300 AUTOMEC - 12"

Automatic slicer, compact



- Compact automatic slicer designed for repeatable slicing requiring limited attendance, maximizing the productivity of kitchen labor
- Special end weight and adjustable vertical product fence to provide stability and dispense products evenly
- Carriage release system for manual operation
- Exclusive high-quality, rounded, no edges design, increased blade and machine body gap, easy breakdown for a fast and effective cleaning
- Inner blade cover ensures a perfectly aligned cut. No waste when cutting same product at different times.
- Zero blade exposure due to a permanent blade rim guard, a safety hand guard mounted to the carriage and a carriage lockout to prevent exposed blade edge
- No voltage release prevents inadvertent reactivation after a power outage.

Features

Technical:
- The sharpener assembly is made entirely from aluminum, no plastic presence that may break with heavy use.
- The tie rod assembly and all external screws are made of stainless steel for longer life.
- The slide shaft is made of ground, chromed steel for a smoother operation.
- The high-quality bushings and ball bearings are self-lubricating.
- The dial thickness control cam system allows for an always precise cut.

Safety:
- A safety cover is placed under the motor and the electrical components.
- A permanently-mounted knife ring guard covers the non- cutting side of the blade.
- Overcurrent and no volt release protection

Sanitary:
- Easy to clean aluminum alloy construction does not crack or stain.
- The screws are stainless steel and resist wear and oxidation.
- The carriage and the blade cover are quickly removable without tools.

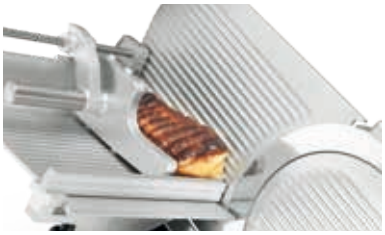
Specifications

Operation: Gravity feed.
Construction: Polished, anodized aluminum alloy.
Knife: One piece, chromium plated 100Cr6 forged carbon steel blade
Sharpener: Built-in, removable two stone dual action.
Slice thickness: Infinitely variable up to 1/2”
Motor: 0.5 Hp (375W), belt-driven, fan cooled.
Electrical: 110-120V AC, 60Hz, 4A
Plug & Cord: Attached, flexible, 3 wire SJTO AWG 18, 6'4" long. NEMA 5-15 P
Blade controls: ON/OFF s/steel keypad. IP 67 waterproof. No voltage release
Carriage controls: ON/OFF s/steel keypad. IP 67 waterproof. No voltage release.

Certified to UL Standard 763
and NSF Standard 08
Certified to CSA Standard C22.2

Uniko hopper



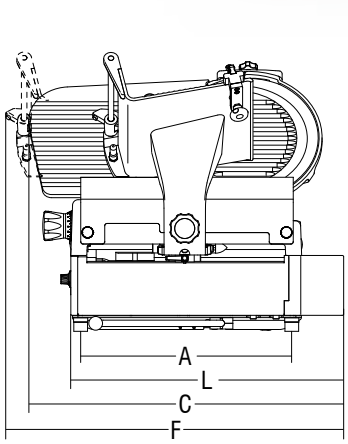


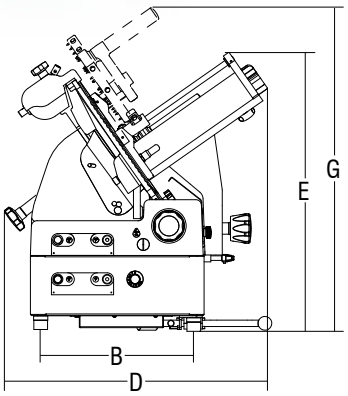


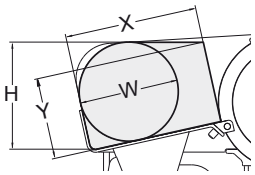



Lift lever









	Ø Blade	Motor	Cut thickness	Blade rpm	Carriage stroke	Hopper	A	B	C	D	E	F	G	X	Y	H	W	Net weight	Shipping	Gross weight
	mm/inch	*watt/Hp*	*inch.*	*rpm*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*lbs.*	*inch.*	*lbs.*
Canova 300 Automec	300/12″	375 - 0.5	½″	350	10 13/16″	9 7/16″ x 9 1/16″	16 7/8″	11 7/16″	23 1/4″	20 25/32″	19″	25 3/16″	24 1/2″	9 1/16″	6 7/8″	8 11/16″	7 7/8″	99	30″ x 26″ x 29″	100

PALLADIO 300 EVO - 12"
PALLADIO 330 ING - 13" GEAR DRIVEN
PALLADIO 350 EVO - 14"

Heavy-duty slicers



Palladio Evo Series

- Heavy-duty ½ Hp slicers, designed for medium to large operations, perfect for cheese slicing
- Exclusive high-quality, rounded, no edges design, increased blade and machine body gap, easy breakdown for a fast and effective cleaning
- The blade cover ensures a perfectly aligned cut. No waste when cutting same product at different times
- Zero blade exposure due to a permanent blade rim guard and a carriage lockout to prevent exposed blade edge when the carriage and blade guard are removed for cleaning purposes
- Safety hand guard mounted to the carriage
- No voltage release prevents inadvertent reactivation after a power outage
- **High-performance gear knife drive on Palladio 330 ING.**



Palladio 330 ING:
motor with gear knife drive

Features

Technical:
- The sharpener assembly is made entirely from aluminum, no plastic presence that may break with heavy use.
- External screws are made of stainless steel for longer life.
- The slide shaft is made of ground, chromed steel for a smoother operation.
- The high-quality bushings and ball bearings are self-lubricating.
- The dial thickness control cam system allows for an always precise cut.

Safety:
- A safety cover is placed under the motor and the electrical components.
- The hopper features an exclusive heavy duty plastic protection to keep operator's hand at a safe distance from the blade while operating the slicer.
- A permanently-mounted knife ring guard covers the non- cutting side of the blade.
- Overcurrent protection

Sanitary:
- Easy to clean aluminum alloy construction does not crack or stain.
- The screws are stainless steel and resist wear and oxidation.
- The carriage and the blade cover are quickly removable without tools.
- Exceptionally easy and roomy access to the back of the blade.

Specifications

Operation: Gravity feed.
Construction: Polished, anodized aluminum alloy.
Knife: One piece, chromium plated 100Cr6 forged carbon steel blade.
Sharpener: Built-in, removable, two stone dual action.
Slice thickness: Infinitely variable up to 1"
Motor PLL 300-350: 0.55 Hp (410 W), fan-cooled, belt driven.
Motor PLL 330 ING: 0.55 Hp (410 W), fan-cooled, GEAR DRIVEN.
Electrical: 110-120V AC, 60Hz, 2A (220V, 50Hz available on request).
Plug & Cord: Attached, flexible, 3 wire SJTO AWG 18, 6'4" long.
NEMA 5-15 P
Controls: ON/OFF push button switch with indicator light, no-voltage release

Certified to UL Standard 763
and NSF Standard 08
Certified to CSA Standard C22.2

Palladio 300 - 350 EVO


Improved blade guard removal system


Completely sealed stainless steel shaft


Increased gap between blade and machine body

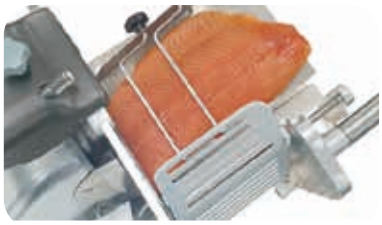

Large receiving tray

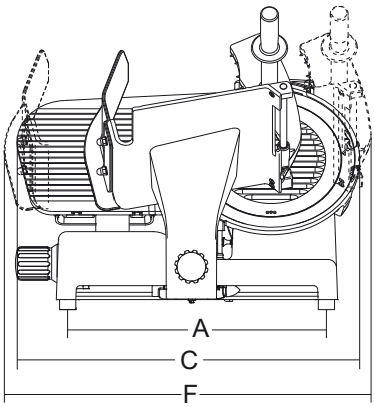

Dual stage cam system allows precise, thin and thick slicing

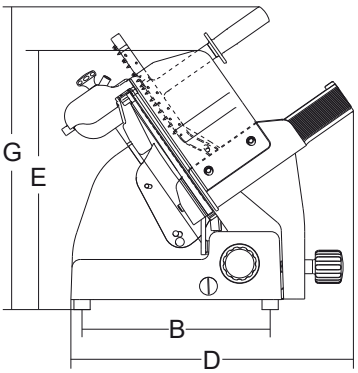

Safety hand guard

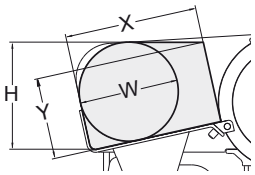

Optional lift lever


Food Tube 2.0 option


Poseidon-Fish tray optional







	Ø Blade	Motor	Cut thickness	Blade rpm	Carriage stroke	Hopper	A	B	C	D	E	F	G	X	Y	H	W	Net weight	Shipping	Gross weight
	mm/inch	*watt/Hp*	*inch.*	*rpm*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*lbs.*	*inch.*	*lbs.*
Palladio 300 EVO	300/12″	410-0,55	1″	340	12 3/16″	12″ x 10 5/8″	18 5/16″	13 3/8″	24 3/16″	21 9/16″	18 5/16″	27 15/16″	21 7/16″	10 5/8″	7 1/2″	9 7/16″	8 11/16″	77	36" x 36" x 25"	125
Palladio 330 ING	330/13″	410-0,55	1″	315	12 3/16″	12″ x 10 5/8″	18 5/16″	13 3/8″	25 3/8″	22 7/16″	17 5/16″	27 15/16″	21 1/16″	10 5/8″	8 1/4″	10 1/4″	9 7/16″	82	36" x 36" x 25"	125
Palladio 350 EVO	350/14″	410-0,55	1″	315	12 3/16″	12″ x 10 5/8″	18 5/16″	13 3/8″	26″	22 5/8″	17 15/16″	27 15/16″	20 7/8″	10 5/8″	8 7/8″	10 13/16″	9 13/16″	82	36" x 36" x 25"	125

PALLADIO 330 EVO AUTOMEC VV 13"

Automatic slicer, variable speed



The ultimate evolution from SIRMAN 13" high-quality, heavy-duty slicer designed for high-volume retail applications, setting the highest standards in the industry for:

- Automatic slicer designed for repeatable slicing requiring limited attendance, maximizing the productivity of kitchen labor. Manual mode included
- Convenient 10-speed dial control
- Special end weight and adjustable vertical product fence to provide stability and dispense products evenly
- Carriage release system for manual operation
- Exclusive high-quality, rounded, no edges design, increased blade and machine body gap, easy breakdown for a fast and effective cleaning
- The blade cover ensures a perfectly aligned cut. No waste when cutting same product at different times
- Zero blade exposure due to a permanent blade rim guard, a safety hand guard mounted to the carriage and a carriage lockout to prevent exposed blade edge
- No voltage release prevents inadvertent reactivation after a power outage

Features

Technical:
- The sharpener assembly is made entirely from aluminum, no plastic presence that may break with heavy use.
- The tie rod assembly and all external screws are made of stainless steel for longer life.
- The slide shaft is made of ground, chromed steel for a smoother operation.
- The high-quality bushings and ball bearings are self-lubricating.
- The dial thickness control cam system allows for an always precise cut.

Safety:
- A safety cover is placed under the motor and the electrical components.
- A permanently-mounted knife ring guard covers the non-cutting side of the blade.
- Overload and no volt release protection

Sanitary:
- Easy to clean aluminum alloy construction does not crack or stain.
- The screws are stainless steel and resist wear and oxidation.
- The carriage and the blade cover are quickly removable without tools.

Optional

- 19705020 Vegetable Chute.

Specifications

Operation: Automatic and manual modes. Gravity feed design.
Construction: Polished, anodized aluminum alloy.
Knife: One piece, chromium plated 100Cr6 forged carbon steel blade.
Sharpener: Built-in, removable, two stone dual action.
Slice thickness: Infinitely variable up to 1"
Slices per minute: From 5 min. to 60 max. Variable speed.
Cutting capacity: 10 5/8" wide x 8 1/4" high rectangle. 9 1/2" diameter round.
Motor: 0.55 Hp (410 W), fan cooled.
Electrical: 110-120V AC, 60Hz, 4A.
Plug & Cord: Attached, flexible, 3 wire SJTO AWG 18, 6'4" long. NEMA 5-15 P
Blade controls: ON/OFF s/steel keypad. IP 67 waterproof. No voltage release
Carriage controls: ON/OFF s/steel keypad. IP 67 waterproof. No voltage release. 10-speed dial control.

Certified to UL Standard 763
and NSF Standard 08
Certified to CSA Standard C22.2



Improved blade guard removal system



Completely sealed stainless steel shaft



Increased gap between blade and machine body



Large receiving tray



Dual stage cam system allows precise, thin and thick slicing



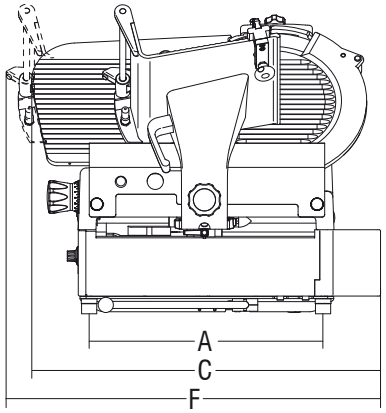
Poseidon-Fish tray optional

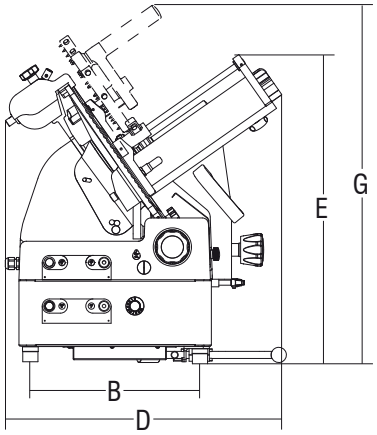


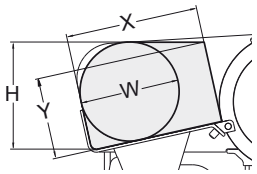
Lift lever



Food Tube 2.0 option







	Ø Blade	Motor	Cut thickness	Blade rpm	Carriage stroke	Hopper	A	B	C	D	E	F	G	X	Y	H	W	Net weight	Shipping	Gross weight
	mm/inch	*watt/Hp*	*inch.*	*rpm*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*lbs.*	*inch.*	*lbs.*
Palladio 330 EVO Automec VV	330/13″	410-0,55	1″	315	12 3/16″	14 3/8″ x 10 5/8″	18 5/16″	13 3/8″	26 15/16″	22 9/16	26 3/8″	27 9/16″	29 1/2″	10 1/4″	8 1/4″	10 1/4″	9 7/16″	127	34 1/4″ x 33 1/16″ x 33 1/2″	165

PALLADIO 330 EVO AUTOMATIC 13''

Automatic slicer, 3 speed, Slicecounter, 3 Strokes



- Ergonomic controls - push buttons with IP67 protection rating
- 3 speed selection
- 3 different adjustments for carriage travel
- Slicecounter
- Slice number setting with automatic stop feature
- Enclosed and sealed drive motor
- Positive drive belt
- Carriage release system for manual slicing
- Output slices per minute: 34 - 70

Features

Technical:

- The sharpener assembly is made entirely from aluminum, no plastic presence that may break with heavy use.
- External screws are made of stainless steel for longer life.
- The slide shaft is made of ground, chromed steel for a smoother operation.
- The high-quality bushings and ball bearings are self-lubricating.
- The dial thickness control cam system allows for an always precise cut.

Safety:

- A safety cover is placed under the motor and the electrical components.
- A permanently-mounted knife ring guard covers the non- cutting side of the blade.
- Overcurrent protection

Sanitary:

- Easy to clean aluminum alloy construction does not crack or stain.
- The screws are stainless steel and resist wear and oxidation.
- The carriage and the blade cover are quickly removable without tools.
- Exceptionally easy and roomy access to the back of the blade.

Specifications

Operation:	Gravity feed.
Construction:	Polished, anodized aluminum alloy.
Knife:	One piece, chromium plated 100Cr6 forged carbon steel blade.
Sharpener:	Built-in, removable, two stone dual action.
Slice thickness:	Infinitely variable up to 1”
Motor:	0.37+0.27 Hp (275+200 W), fan-cooled, belt driven.
Electrical:	110-120V AC, 60Hz, 2.5A.
Plug & Cord:	Attached, flexible, 3 wire SJTO AWG 18, 6'4" long. NEMA 5-15 P

Certified to UL Standard 763
and NSF Standard 08
Certified to CSA Standard C22.2



Improved blade guard removal system



Completely sealed stainless steel shaft



Increased gap between blade and machine body



Large receiving tray



Slice controls



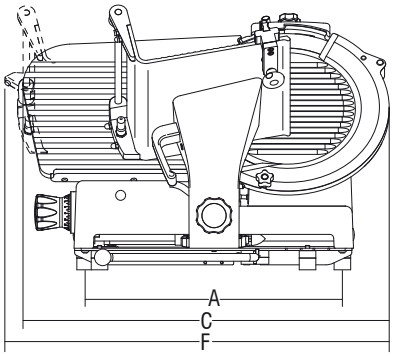
Food Tube 2.0 option

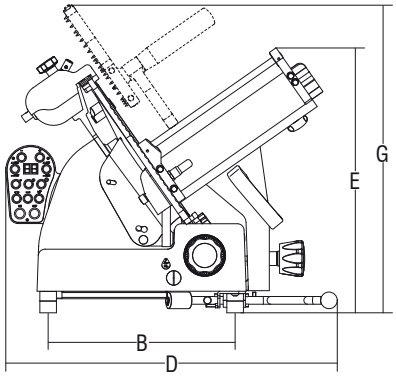


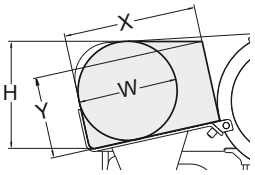
Lift lever



Poseidon-Fish tray optional







	Ø Blade	Motor	Cut thickness	Blade rpm	Carriage stroke	Hopper	A	B	C	D	E	F	G	X	Y	H	W	Net weight	Shipping	Gross weight
	mm/inch	*watt/Hp*	*inch.*	*rpm*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*lbs.*	*inch.*	*lbs.*
Palladio 330 EVO Automec	330/13"	275-200/ 0.37-0.27	1"	315	12 3/16"	14 3/8"x10 5/8"	18 5/16"	13 5/16"	26 1/6"	23 5/8"	18 55/64"	27 9/16"	24 3/8"	10 1/4"	8 1/4"	10 1/4"	9 7/16"	86	36" x 36" x 25"	119

PALLADIO 330 EVO TOP 13"

Heavy-duty Deli / Supermarket slicer



Palladio 330 EVO TOP



Palladio 330 EVO TOP
with scale

The ultimate evolution from SIRMAN
13" high-quality, heavy-duty slicer designed for high-volume retail applications, setting the highest standards in the industry for:

Dependability, Yield and Profitability

- One-piece sanitary polished and anodized aluminum construction
- Widest cutting capacity in a compact footprint
- Low-profile, ergonomic design with an extremely smooth carriage motion
- ½ Hp heavy-duty motor for continuous service and higher torque for cheese slicing
- Stainless steel controls, IP67 dustproof and waterproof rating
- Dual stage cam system allows precise, thin and thick slicing
- Complete stainless steel drive shaft assembly
- Built-in sharpener for perfect results and safety - unlike remote devices
- Waterproof from above

Hygiene and Safety

- Rounded, edgeless design
- Increased gap between blade and machine body
- One-piece carriage with seamless, see-through hand guard
- Improved blade guard removal system
- Zero blade exposure to prevent injuries when cleaning
- Tilt-carriage with zero blade exposure
- Permanent blade rim guard covering the non-slicing portion of the blade edge
- Lift lever to easily and safely clean under the slicer (factory installed)
- Overload protection
- No volt release
- ESS: Automatic turn-off + Thickness dial at zero turn-off + Start at zero

Operation:	Gravity feed.
Construction:	Polished, anodized aluminum alloy.
Knife:	One piece, chromium plated 100Cr6 forged carbon steel blade.
Sharpener:	Built-in, removable, two stone dual action.

Slice thickness:	0-1" (0-24 mm), infinitely variable
Motor:	0.55 Hp (410 W), fan cooled.
Electrical:	110-120V AC, 60Hz, 2A (220V, 50Hz available on request).
Plug & Cord:	Attached, flexible, 3 wire SJTO AWG 18, 6'4" long. NEMA 5-15 P
Controls:	ON/OFF stainless steel keypad, IP 67 waterproof protection. No voltage release.

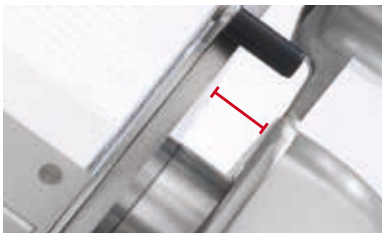
Certified to UL Standard 763
and NSF Standard 08
Certified to CSA Standard C22.2



Improved blade guard removal system



Completely sealed stainless steel shaft



Increased gap between blade and machine body



One-piece carriage with seamless, see-through hand guard



Dual stage cam system allows precise, thin and thick slicing



Food Tube 2.0 option



Tilt-carriage with zero blade exposure



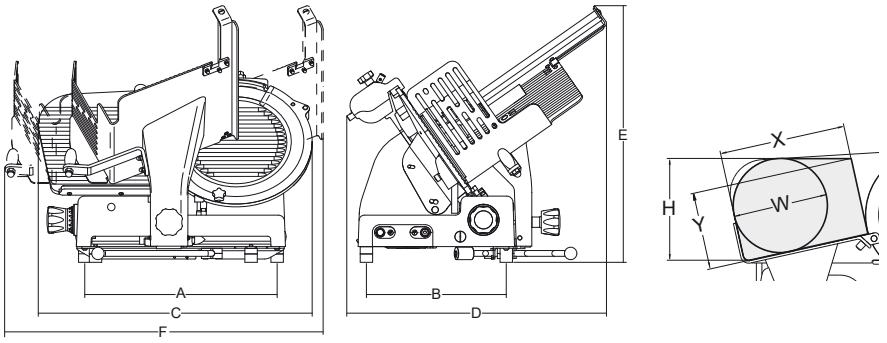
Lift lever



Poseidon-Fish tray optional



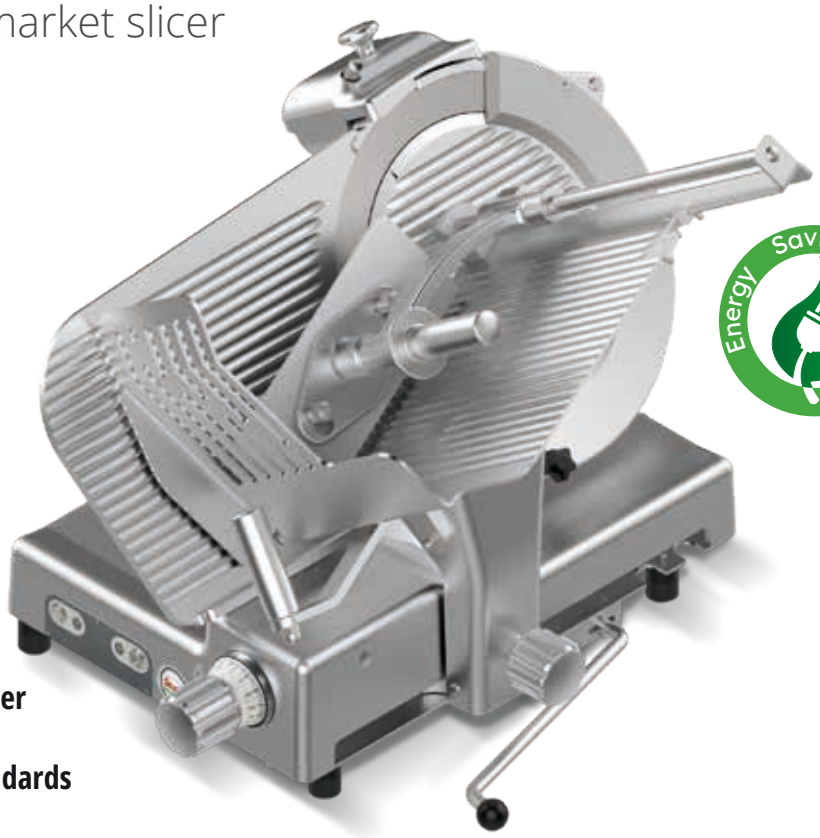
Blade Removal Tool (BRT) option



	Ø Blade	Motor	Cut thickness	Blade rpm	Carriage stroke	Hopper	A	B	C	D	E	F	X	Y	H	W	Net weight	Shipping	Gross weight
	mm/inch	*watt/Hp*	*inch.*	*rpm*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*lbs.*	*inch.*	*lbs.*
Palladio 330 EVO TOP	330/13″	410-0,55	1″	216	$12^{3/16}$″	12″ x $10^{1/4}$″	$18^{5/16}$″	$13^{3/8}$″	$25^{3/16}$″	$24^{3/16}$″	$24^{13/32}$″	$28^{15/16}$″	$10^{1/2}$″	$7^{1/2}$″	$10^{5/8}$″	$9^{1/4}$″	95	33″ x 34″ x 33″	145

RAFFAELLO 350 EVO TOP - 14"

Heavy-duty Deli / Supermarket slicer



The EVOlution continues with Raffaello 350 EVO TOP 14" full-size capacity, heavy duty slicer designed for high-volume retail applications, setting the highest standards in the industry for:

Dependability, Yield and Profitability

- One-piece sanitary polished and anodized aluminum construction
- Longest carriage travel for the widest cut capacity
- Low-profile, ergonomic design with an extremely smooth carriage motion
- ½ Hp heavy-duty motor for continuous service and higher torque for cheese slicing
- Stainless steel controls, IP67 dustproof and waterproof rating
- Dual stage cam system allows precise, thin and thick slicing
- Complete stainless steel drive shaft assembly
- Built-in sharpener for perfect results and safety - unlike remote devices
- Waterproof from above

Hygiene and Safety

- All metal knobs, handles and dials, minimized use of plastic
- Rounded, edgeless design
- Increased gap between blade and machine body
- One-piece carriage with seamless, see-through hand guard
- Improved blade guard removal system
- Zero blade exposure to prevent injuries when cleaning
- Tilt-carriage with zero blade exposure
- Permanent blade rim guard covering the non-slicing portion of the blade edge
- Lift lever to easily and safely clean under the slicer (factory installed)
- Overload protection
- No volt release
- Certified to and exceeding the NSF ANSI 8 2010 standard
- ESS: Automatic turn-off + Thickness dial at zero turn-off + Start at zero

Operation: Gravity feed.
Construction: Polished, anodized aluminum alloy.
Knife: One piece, chromium plated 100Cr6 forged carbon steel blade.
Sharpener: Built-in, removable, two stone dual action.

Slice thickness: 0-1" (0-24 mm), infinitely variable
Motor: 0.55 Hp (410 W), fan cooled.
Electrical: 110-120V AC, 60Hz, 2.6A.
Plug & Cord: Attached, flexible, 3 wire SJTO AWG 18, 6'4" long. NEMA 5-15 P
Controls: ON/OFF stainless steel keypad, IP 67 waterproof protection. No voltage release.

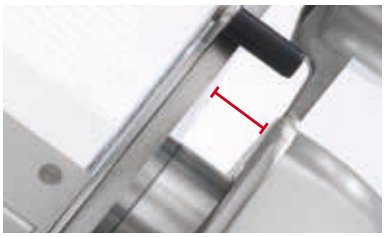
Certified to UL Standard 763
and NSF Standard 08
Certified to CSA Standard C22.2



Improved blade guard removal system



Completely sealed stainless steel shaft



Increased gap between blade and machine body



One-piece carriage with seamless, see-through hand guard



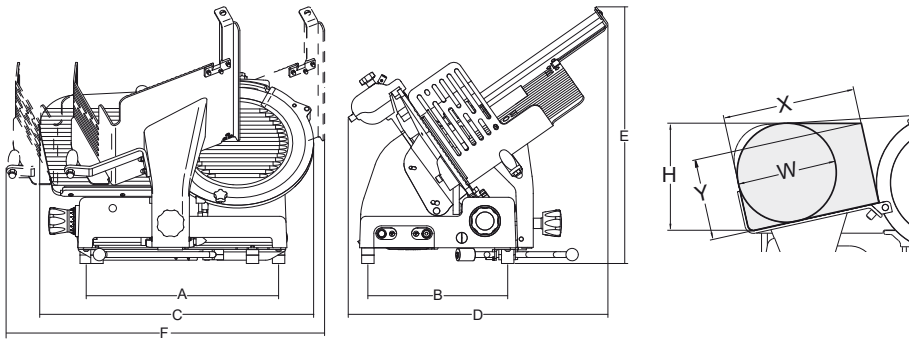
Dual stage cam system allows precise, thin and thick slicing



Tilt-carriage with zero blade exposure



Lift lever



	Ø Blade	Motor	Cut thickness	Blade rpm	Carriage stroke	Hopper	A	B	C	D	E	F	X	Y	H	W	Net weight	Shipping	Gross weight
	mm/inch	*watt/Hp*	*inch.*	*rpm*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*lbs.*	*inch.*	*lbs.*
Raffaello 350 EVO TOP	350/14″	410-0.55	1″	319	14″	13 3/4″ x 11 1/4″	20 3/16″	13 3/8″	28 1/8″	25 9/16″	25″	10 5/8″	12″	7″	10 5/8″	9 5/8″	106	33″ x 34″ x 33″	155

GALILEO 350 EVO TOP - 14"

Full-size, Heavy-duty Deli / Supermarket slicer



The EVOlution continues with Galileo 350 EVO TOP 14" full-size capacity, heavy duty slicer designed for high-volume retail applications, setting the highest standards in the industry for:

- One-piece sanitary polished and anodized aluminum construction
- Longest carriage travel for the widest cut capacity
- Low-profile, ergonomic design with an extremely smooth carriage motion
- ½ Hp heavy-duty motor for continuous service and higher torque for cheese slicing
- Stainless steel controls, IP67 dustproof and waterproof rating
- Dual stage cam system allows precise, thin and thick slicing
- Complete stainless steel drive shaft assembly
- Built-in sharpener for perfect results and safety - unlike remote devices
- Waterproof from above
- All metal knobs, handles and dials, minimized use of plastic
- Rounded, edgeless design
- Increased gap between blade and machine body
- One-piece carriage with seamless, see-through hand guard
- Improved blade guard removal system
- Zero blade exposure to prevent injuries when cleaning
- Removable carriage with zero blade exposure
- Permanent blade rim guard covering the non-slicing portion of the blade edge
- Lift lever to easily and safely clean under the slicer (factory installed)
- Overload protection
- No volt release

Operation: Gravity feed.
Construction: Polished, anodized aluminum alloy.
Knife: One piece, chromium plated 100Cr6 forged carbon steel blade.
Sharpener: Built-in, removable, two stone dual action.

Slice thickness: 0-1" (0-24 mm), infinitely variable
Motor: 0.55 Hp (410 W), fan cooled.
Electrical: 110-120V AC, 60Hz, 4.5A.
Plug & Cord: Attached, flexible, 3 wire SJTO AWG 18, 6'4" long. NEMA 5-15 P
Controls: ON/OFF stainless steel keypad, IP 67 waterproof protection. No voltage release.

Certified to UL Standard 763
and NSF Standard 08



Improved blade guard removal system



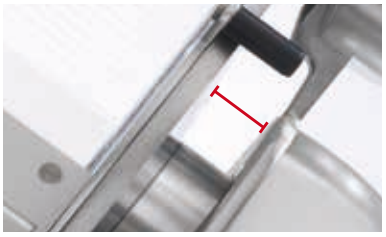
Completely sealed stainless steel shaft



IP67 controls



One-piece carriage with seamless, see-through hand guard



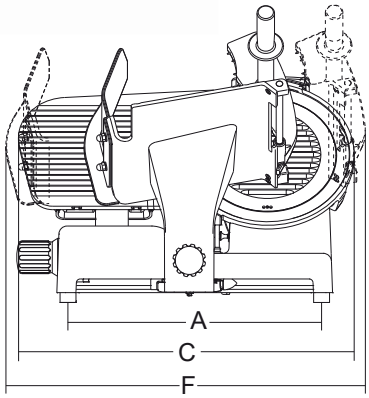
Increased gap between blade and machine body

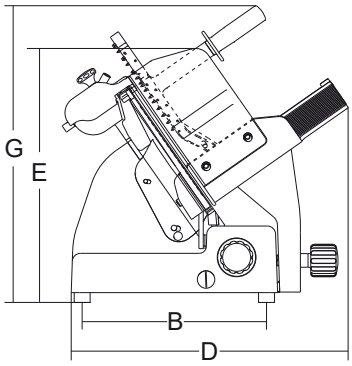


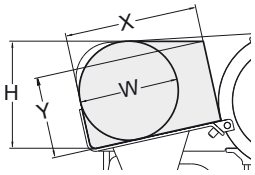
Dual stage cam system allows precise, thin and thick slicing



Lift lever



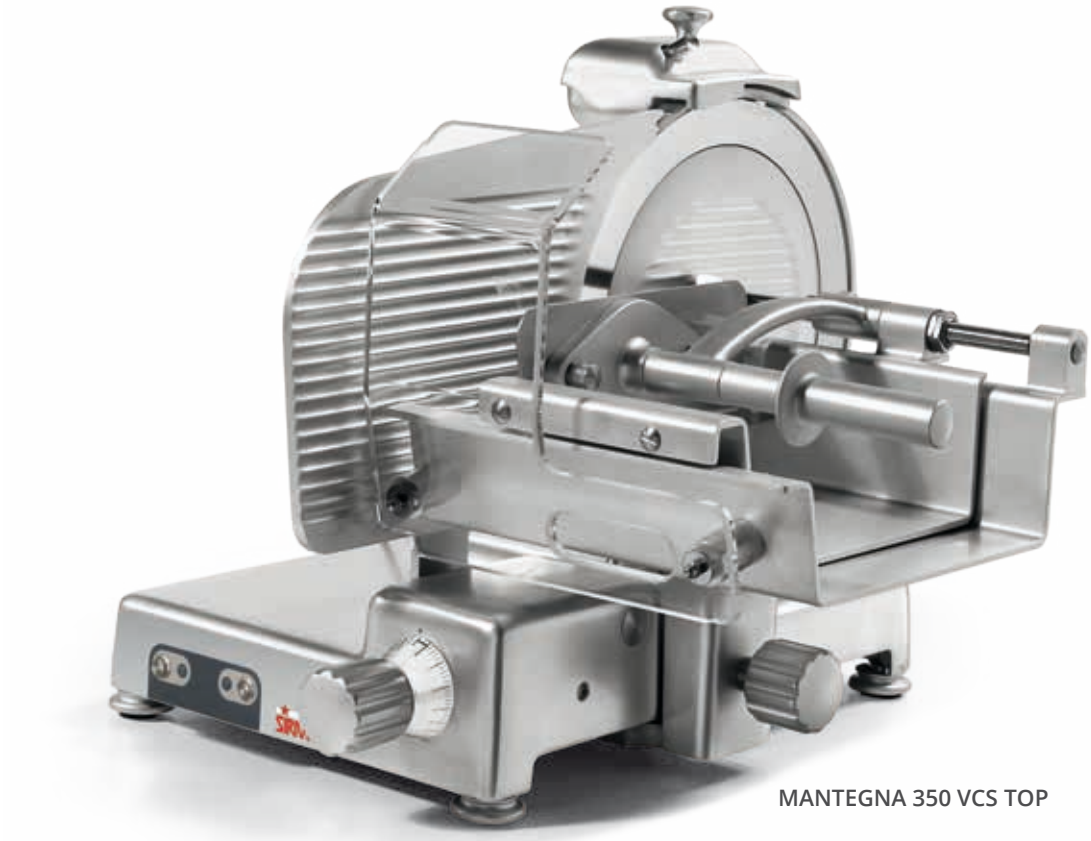




	Ø Blade	Motor	Cut thickness	Blade rpm	Carriage stroke	Hopper	A	B	C	D	E	F	G	X	Y	H	W	Net weight	Shipping	Gross weight
	mm/inch	*watt/Hp*	*inch.*	*rpm*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*lbs.*	*inch.*	*lbs.*
Galileo 350 EVO TOP	350/14″	410-0.55	1″	319	$14^{3/8}$″	$13^{25/32}$″ x $12^{9/32}$″	$20^{9/32}$″	$16^{5/32}$″	$28^{3/4}$″	$29^{9/64}$″	$20^{31/64}$″	$31^{57/64}$″	$22^{3/64}$″	$11^{1/2}$″	$7^{31/64}$″	$11^{39/64}$″	$9^{27/32}$″	132	34″ x 33″ x 33″	168

MANTEGNA 350 VCS TOP - 14"

Straight-feed slicer, for fresh meat and bolas



MANTEGNA 350 VCS TOP

- 14" high-quality, heavy-duty straight-feed fresh meat slicers
- Specially designed double-feed carriage to support fresh meat
- Great for meat depts, butcheries and carnicerias. Perfect for bola (bistecs, arranchera and milanesa)
- The inner blade cover ensure a perfectly aligned cut. No waste when cutting same product at different times.
- The TOP version provides even higher durability in terms of reduced maintenance costs with:
  - all knobs, handles, dials and feet in aluminum
  - fully sealed and waterproof IP 67 controls, with stainless steel ON/OFF buttons
  - no volt release prevents inadvertent reactivation after a power outage
  - complete stainless steel drive shaft assembly

Features

Technical
- The special hopper allows you to slice raw meat (bolas).
- The sharpener assembly is made entirely from aluminum, no plastic that may break with heavy use.
- The tie rod assembly and all screws are made of stainless steel for longer life.
- The slide shaft is made of ground, chromed steel for a smoother operation.
- The high-quality bushings and ball bearings are self-lubricating.
- The dial thickness control cam system allows for an always precise cut.

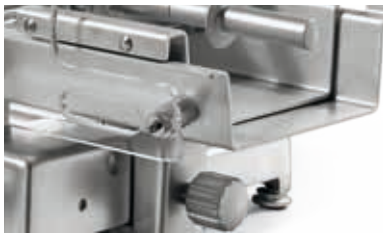
Safety
- A safety cover is placed under the motor and the electrical components.
- The hopper features an exclusive heavy duty plastic protection to keep operator's hand at a safe distance from the blade while operating slicer.

Sanitary
- Easy to clean aluminum alloy construction does not crack or stain.
- The screws are stainless steel and resist wear and oxidation.
- The carriage and the blade cover are quickly removable without tools.

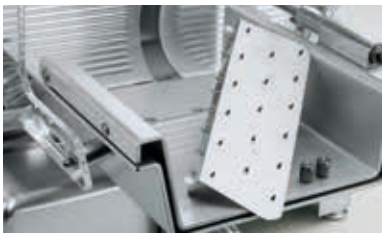
Specifications

Operation:	Straight Feed.
Construction:	Polished, anodized aluminum alloy.
Knife:	14" (350 mm), one piece, chromium plated 100Cr6 forged carbon steel blade.
Sharpener:	Built-in, removable, two stone dual action.
Slice thickness:	Infinitely variable up to $1^{3/16}$"
Motor:	0.5 Hp (410 W), belt driven, fan cooled.
Electrical:	110-120V AC, 60Hz, 2A (220V, 50Hz available on request).
Plug and Cord:	Attached, flexible, 3 wire SJTO AWG 18, 6'4" long, NEMA 5-15 P
Controls:	ON/OFF stainless steel keypad, IP 67 waterproof protection. No voltage release.

Certified to UL Standard 763
Certified to CSA Standard C22.2



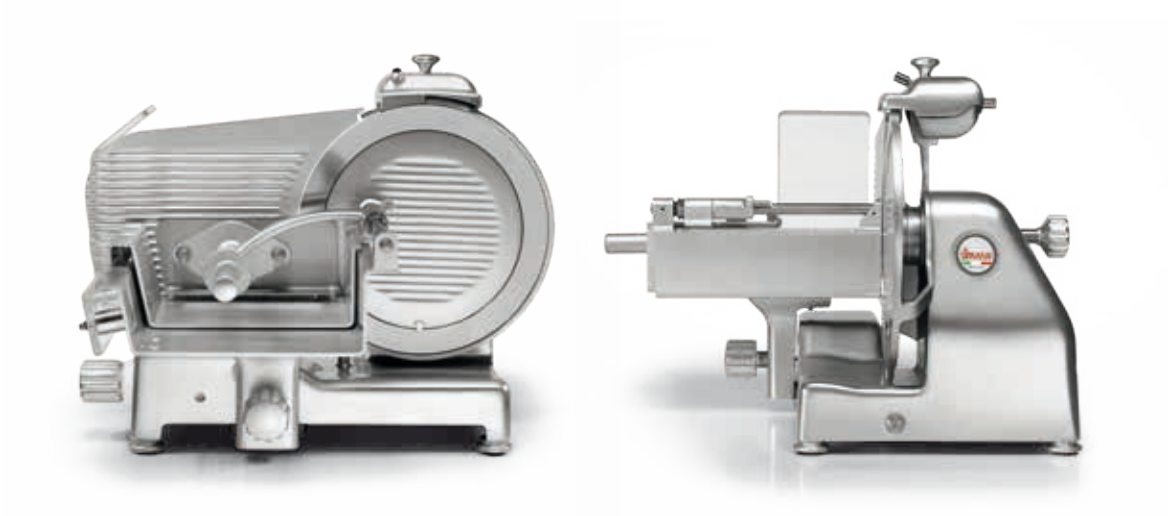
All knobs, handles, dials and feet in aluminum

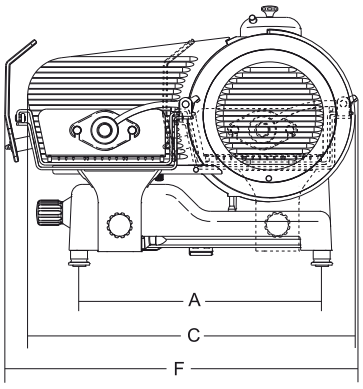


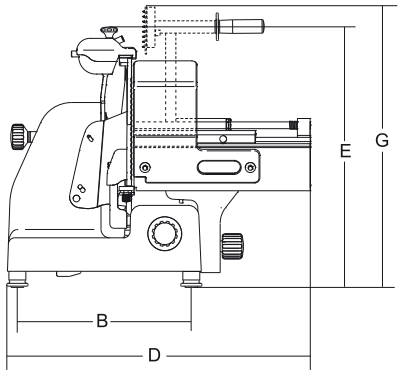
Double-feed carriage specially designed for fresh meat
Removable product pusher

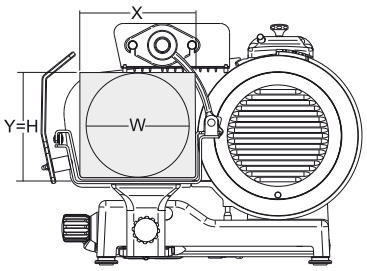


Increased gap between blade and machine body









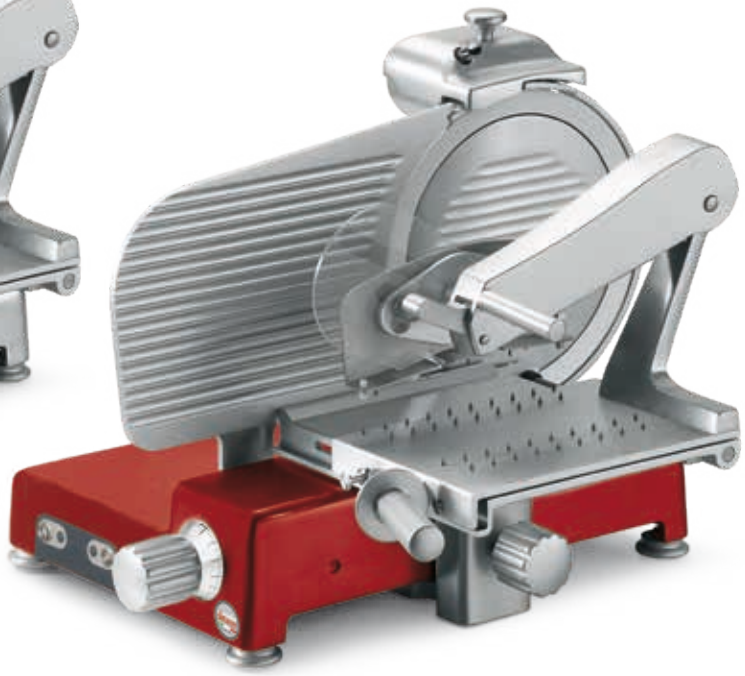
	Ø Blade	Motor	Cut thickness	Blade rpm	Carriage stroke	Hopper	A	B	C	D	E	F	G	X	Y	H	W	Net weight	Shipping	Gross weight
	mm/inch	*watt/Hp*	*inch.*	*rpm*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*lbs.*	*inch.*	*lbs.*
Mantegna 350 VCS TOP	350/14″	410-0,55	1 3/16″	216	12 3/16″	13 3/8″ x 9 13/16″	18 7/16″	13 5/16″	26″	26 15/16″	20 7/8″	28 3/8″	22 1/16″	10″	9 5/8″	9 5/8″	9 5/8″	84	33" x 34" x 33"	142

MANTEGNA 350 BS TOP / ROSSA - 14''

Straight-feed slicer, red finish, for cured meats



Mantegna 350 BS TOP



Mantegna 350 BS TOP ROSSA

- 14” high-quality, heavy-duty straight-feed
- Designed for precise slicing of all kinds of cooked and cured meats
- Fitted with a double-feed carriage with a double articulating clamping arm holding any product firmly in place
- The TOP version provides even higher durability in terms of reduced maintenance costs with:
  - all knobs, handles, dials and feet in aluminum
  - fully sealed and waterproof IP 67 controls, with stainless steel on/off buttons
  - no volt release prevents inadvertent reactivation after a power outage
  - complete stainless steel drive shaft assembly

Features

Technical

- The special carriage allows you to slice any kind of cooked and cured meats.
- The sharpener assembly is made entirely from aluminum, no plastic that may break with heavy use.
- The tie rod assembly and all screws are made of stainless steel for longer life.
- The slide shaft is made of ground, chromed steel for a smoother operation.
- The high-quality bushings and ball bearings are self-lubricating.
- The dial thickness control cam system allows for an always precise cut.

Safety

- A safety cover is placed under the motor and the electrical components.
- The clamping arm features an exclusive heavy duty plastic protection to keep operator’s hand at a safe distance from the blade while operating slicer.

Sanitary

- Easy to clean aluminum alloy construction does not crack or stain.
- The screws are stainless steel and resist wear and oxidation.
- The carriage and the blade cover are quickly removable without tools.

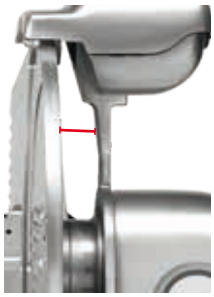
Specifications

Operation:	Straight Feed.
Construction:	Polished, anodized aluminum alloy.
Knife:	14” (350 mm), one piece, chromium plated 100Cr6 forged carbon steel blade.
Sharpener:	Built-in, removable, two stone dual action.
Slice thickness:	Infinitely variable up to $1^{3/16}$”
Motor:	0.5 Hp (410 W), belt driven, fan cooled.
Electrical:	110-120V AC, 60Hz, 2A (220V, 50Hz available on request).
Plug and Cord:	Attached, flexible, 3 wire SJTO AWG 18, 6'4" long, NEMA 5-15 P
Controls:	ON/OFF stainless steel keypad, IP 67 waterproof protection. No voltage release.

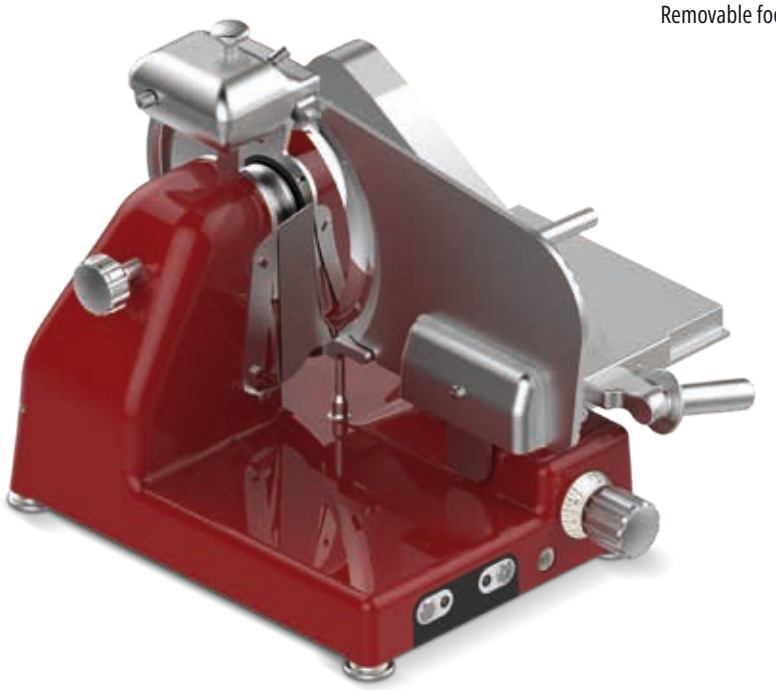
Certified to UL Standard 763
Certified to CSA Standard C22.2
and NSF Standard 08 (not for Rossa model)

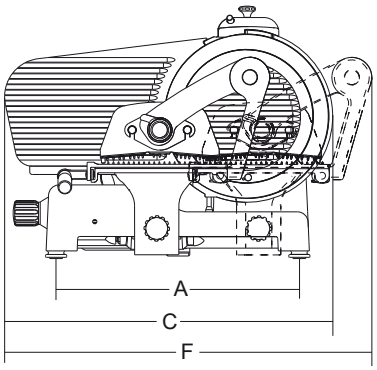


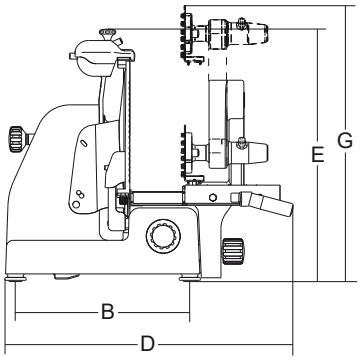
Removable food pusher

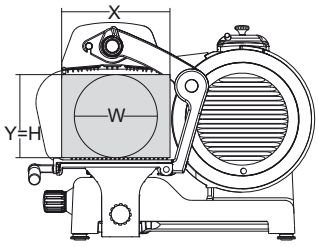


Increased gap between blade and machine body





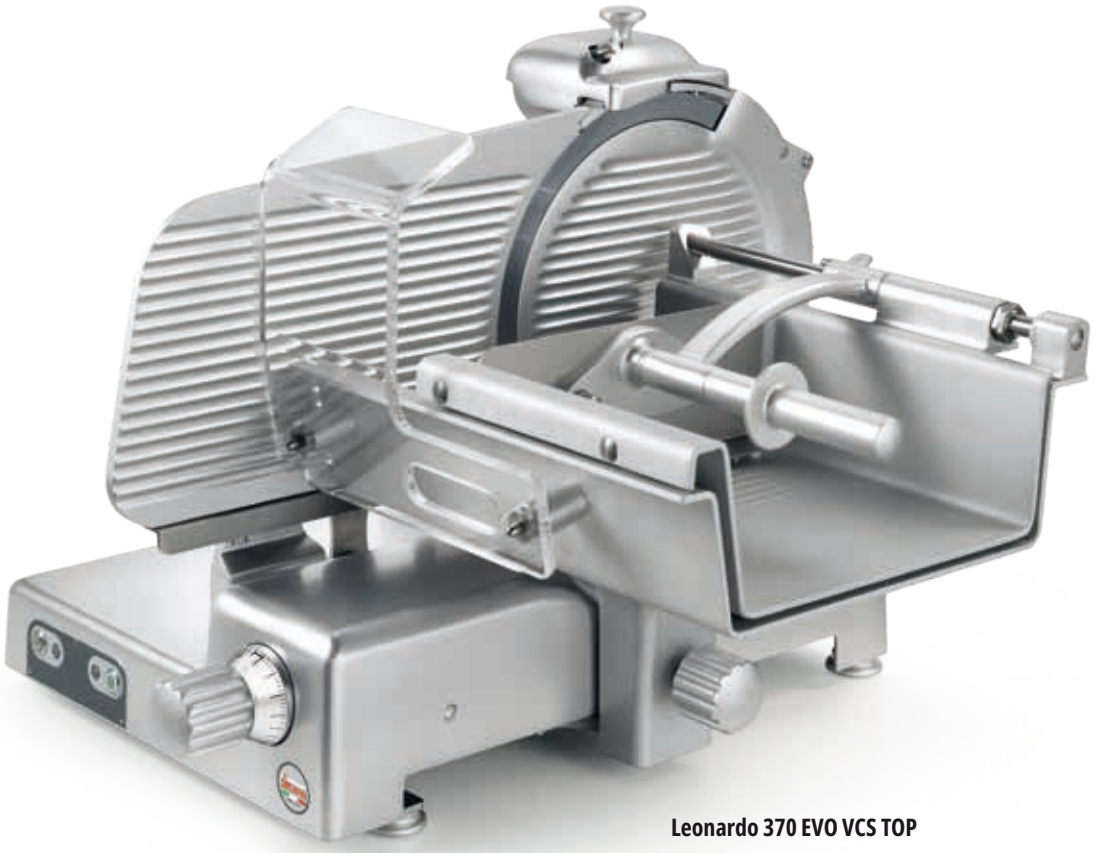




	Ø Blade	Motor	Cut thickness	Blade rpm	Carriage stroke	Hopper	A	B	C	D	E	F	G	X	Y	H	W	Net weight	Shipping	Gross weight
	mm/inch	*watt/Hp*	*inch.*	*rpm*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*lbs.*	*inch.*	*lbs.*
Mantegna 350 BS TOP	350/14″	410-0,55	$1^{3/16}$″	216	$12^{3/16}$″	$11^{13/16}$″ x $10^{5/8}$″	$18^{7/16}$″	$13^{5/16}$″	26″	$23^{5/8}$″	$20^{7/8}$″	$29^{1/2}$″	$28^{1/8}$″	$10^{5/8}$″	$10^{1/16}$″	$10^{1/16}$″	$10^{1/16}$″	84	30″ x 25″ x 29″	117
Mantegna 350 BS TOP Rossa	350/14″	410-0,55	$1^{3/16}$″	216	$12^{3/16}$″	$11^{13/16}$″ x $10^{5/8}$″	$18^{7/16}$″	$13^{5/16}$″	26″	$23^{5/8}$″	$20^{7/8}$″	$29^{1/2}$″	$28^{1/8}$″	$10^{5/8}$″	$10^{1/16}$″	$10^{1/16}$″	$10^{1/16}$″	84	30″ x 25″ x 29″	117

LEONARDO 370 EVO VCS TOP - 15''

Full-size, straight-feed slicer, for fresh meat and bolas



Leonardo 370 EVO VCS TOP

- 15” high-quality, heavy-duty straight-feed fresh meat slicers
- Specially designed double-feed carriage to support fresh meat
- Ideal for meat depts, butcheries and carnicerias. Perfect for bola (bistecs, arranchera and milanesa)
- The TOP version provides even higher durability in terms of reduced maintenance costs with:
  - all knobs, handles, dials and feet in aluminum
  - fully sealed and waterproof IP 67 controls, with stainless steel on/off buttons
  - no volt release prevents inadvertent reactivation after a power outage
  - complete stainless steel drive shaft assembly

Features

Technical
- The special carriage allows you to slice any kind of raw meat
- The sharpener assembly is made entirely from aluminum, no plastic that may break with heavy use.
- All screws are made of stainless steel for longer life.
- The slide shaft is made of ground, chromed steel for a smoother operation.
- The high-quality bushings and ball bearings are self-lubricating.
- The dial thickness control cam system allows for an always precise cut.

Safety
- A safety cover is placed under the motor and the electrical components.
- The hopper features an exclusive heavy duty plastic protection to keep operator's hand at a safe distance from the blade while operating slicer

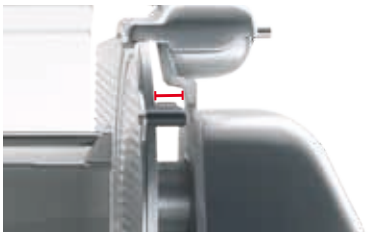
Sanitary
- Easy to clean aluminum alloy construction does not crack or stain.
- The screws are stainless steel and resist wear and oxidation.
- The carriage and the blade cover are quickly removable without tools.

Specifications

Operation:	Straight Feed.
Construction:	Polished, anodized aluminum alloy.
Knife:	15” (370 mm), one piece, chromium plated 100Cr6 forged carbon steel blade.
Sharpener:	Built-in, removable, two stone dual action.
Slice thickness:	Infinitely variable up to 13/16”
Motor:	1/2 Hp (410 W), belt driven, fan cooled.
Electrical:	110-120V AC, 60Hz, 3.10A (220V, 50Hz available on request).
Plug and Cord:	Attached, flexible, 3 wire SJT AWG 16, 6'4" long, NEMA 5-15 P
Controls:	ON/OFF stainless steel keypad, IP 67 waterproof protection. No voltage release.



Removable end weight pusher



Increased gap between blade and machine body



Reduced gap between blade and end weight



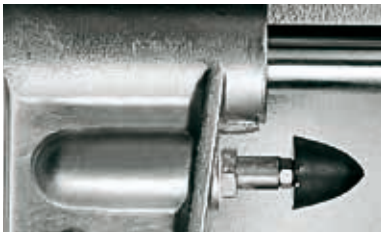
Adjustable aluminum feet



Dual-stage cam allows precise thin and thick slicing



Stainless steel slice deflector



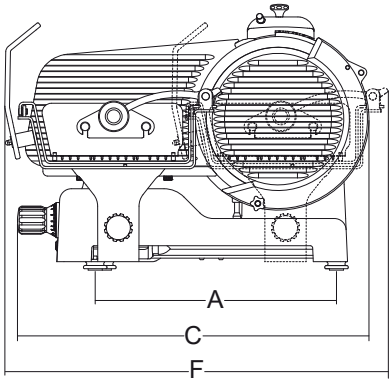
Carriage buffer

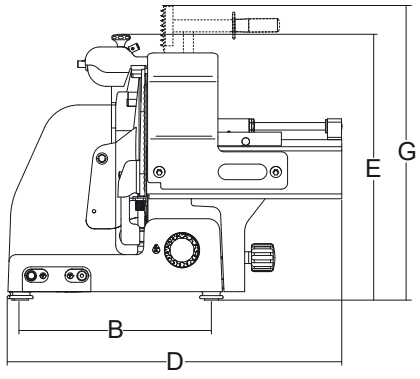


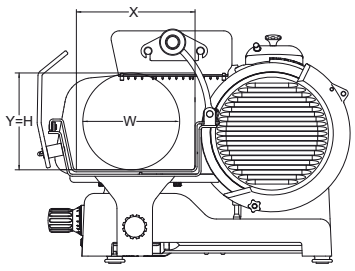
Built-in sharpener



Sealed electrical enclosure



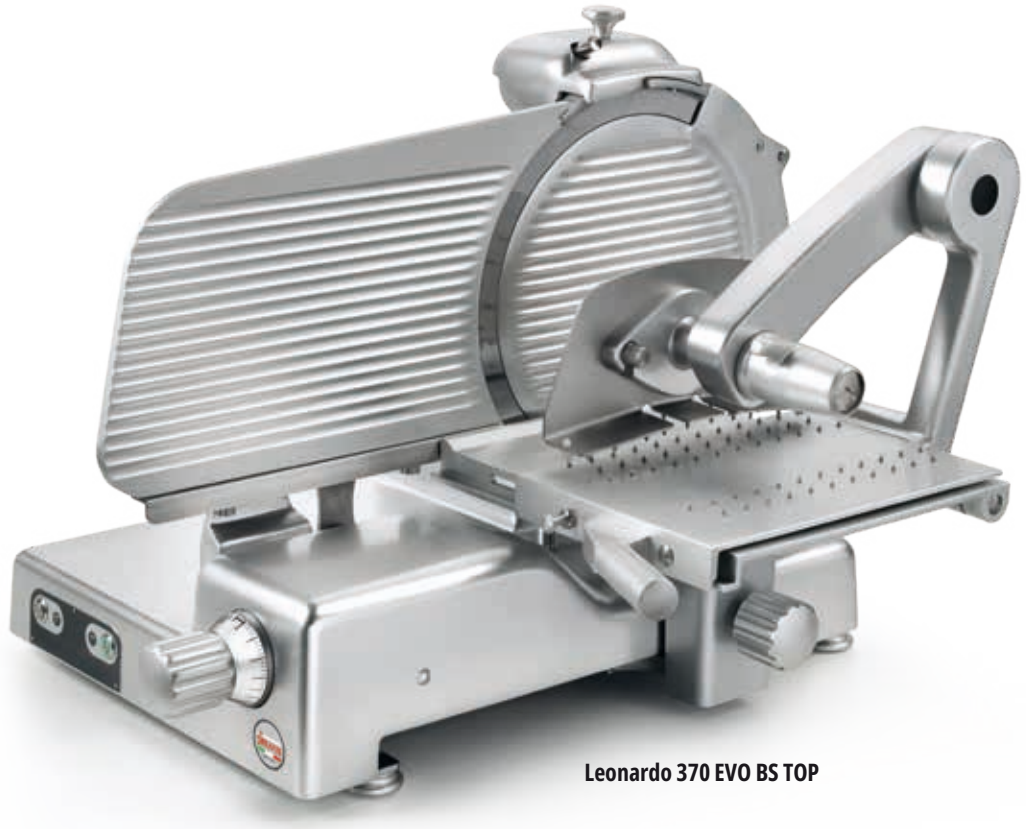




	Ø Blade	Motor	Cut thickness	Blade rpm	Carriage stroke	Hopper	A	B	C	D	E	F	G	X	Y	H	W	Net weight	Shipping	Gross weight
	mm/inch	*watt/Hp*	*inch.*	*rpm*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*lbs.*	*inch.*	*lbs.*
Leonardo 370 EVO VCS TOP	370/15″	410-0,55	1″	216	$14^{9/16}$″	$16^{59/64}$″ x $11^{13/16}$″	$22^{14/64}$″	$16^{9/64}$″	$29^{9/64}$″	$28^{11/32}$″	$23^{5/8}$″	$33^{5/64}$″	$25^{13/64}$″	$11^{39/64}$″	$10^{5/32}$″	$10^{5/32}$″	$10^{5/32}$″	124	33″ x 34″ x 33″	200

LEONARDO 370 EVO BS2 TOP - 15''

Full-size, straight-feed slicer, for cured meats



Leonardo 370 EVO BS TOP

- 15” high-quality, heavy-duty straight-feed cooked meat slicers
- Designed for precise slicing of all kinds of cooked and cured meats
- Fitted with a double-feed carriage with a double articulating clamping arm holding any product firmly in place
- The TOP version provides even higher durability in terms of reduced maintenance costs with:
  - all knobs, handles, dials and feet in aluminum
  - fully sealed and waterproof IP 67 controls, with stainless steel on/off buttons
  - no volt release prevents inadvertent reactivation after a power outage
  - complete stainless steel drive shaft assembly

Features

Technical
- The special carriage allows you to slice any kind of cured meat.
- The sharpener assembly is made entirely from aluminum, no plastic that may break with heavy use.
- All screws are made of stainless steel for longer life.
- The slide shaft is made of ground, chromed steel for a smoother operation.
- The high-quality bushings and ball bearings are self-lubricating.
- The dial thickness control cam system allows for an always precise cut.

Safety
- A safety cover is placed under the motor and the electrical components.

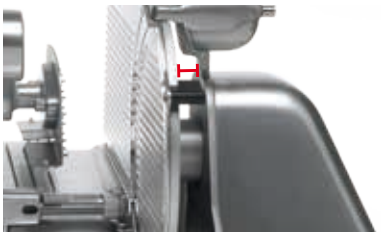
Sanitary
- Easy to clean aluminum alloy construction does not crack or stain.
- The screws are stainless steel and resist wear and oxidation.
- The carriage and the blade cover are quickly removable without tools.

Specifications

Operation:	Straight Feed.
Construction:	Polished, anodized aluminum alloy.
Knife:	15” (370 mm), one piece, chromium plated 100Cr6 forged carbon steel blade.
Sharpener:	Built-in, removable, two stone dual action.
Slice thickness:	Infinitely variable up to $1^{3/16}$”
Motor:	1/2 Hp (410 W), belt driven, fan cooled.
Electrical:	110-120V AC, 60Hz, 3.10A (220V, 50Hz available on request).
Plug and Cord:	Attached, flexible, 3 wire SJT AWG 16, 6'4" long , NEMA 5-15 P
Controls:	ON/OFF stainless steel keypad, IP 67 waterproof protection. No voltage release.



Removable end weight pusher



Increased gap between blade and machine body



Reduced gap between blade and end weight



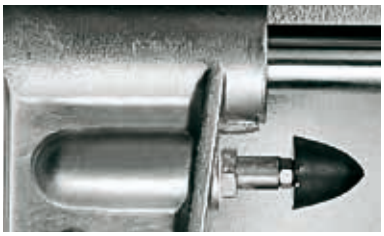
Adjustable aluminum feet



Dual-stage cam allows precise thin and thick slicing



Stainless steel slice deflector



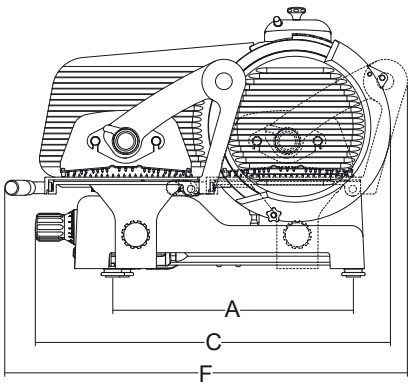
Carriage buffer

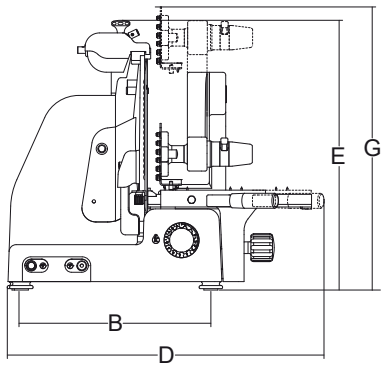


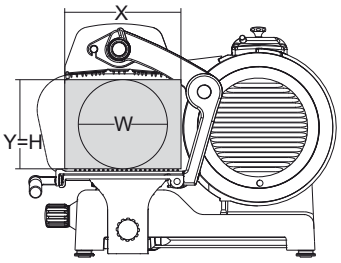
Built-in sharpener



Sealed electrical enclosure







	Ø Blade	Motor	Cut thickness	Blade rpm	Carriage stroke	Hopper	A	B	C	D	E	F	G	X	Y	H	W	Net weight	Shipping	Gross weight
	mm/inch	*watt/Hp*	*inch.*	*rpm*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*lbs.*	*inch.*	*lbs.*
Leonardo 370 EVO BS TOP	370/15″	410-0,55	1″	216	$14^{9/16}$″	$13^{25/32}$″ x $12^{19/32}$″	$22^{14/64}$″	$16^{9/64}$″	$30^{5/16}$″	$29^{17/32}$″	$24^{13/32}$″	$35^{7/16}$″	$26^{3/8}$″	13″	$11^{7/32}$″	$11^{7/32}$″	$11^{7/32}$″	130	33" x 34" x 33"	180

FOOD PROCESSORS

- *The Sirman food processors are the result of over 40 years of hands-on experience in the professional kitchens all over the world.*
- *The cleaning and dependability requirements of professional chefs are brilliantly fulfilled by adopting the maximum level of safety without compromising versatility and convenience of operation.*

48 SINFONIA 2 - CONCERTO 5 - Pasta Machines
50 ORCHESTRA 10 - Pasta Machine
52 PASTA DIES - Sinfonia 2, Concerto 5 and Orchestra 10
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58 SALAMANDRA PRO 1/1 - Salamander
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66 TM A - Continuous-feed Food Processor
68 CICLONE 36 VT - Immersion blenders, compact
70 VORTEX 75 VT - Immersion blenders
72 C-TRONIC series - Cutters/Mixers
74 KATANA 6, KATANA 12/12 PTO, KATANA 20VV - Horizontal bowl cutters
76 GF DAKOTA - Hard cheese and bread grater
78 GFX HP 1,5, GFX HP 2, GF HP 4 - Hard cheese graters, heavy-duty
80 PPJ 10 - 20 SC - Potato peelers



SINFONIA 2
CONCERTO 5
Pasta machines







- Designed for medium-duty operations, ideal for small to medium-size restaurants.
- Reliable, user-friendly and easy to clean.
- Stainless steel AISI 304 construction.
- Powerful, air-cooled motor with oil bath gearbox.
- Forced air-cooling system for heavy-duty use
- High-performance and easy to remove kneading paddle.
- Interlocked stainless steel lid.
- The bowl is quickly disassembled and removed
- Convenient removable funnel to add liquid ingredients during processing.
- Stainless steel worm, head and ring.
- Full availability of any kind of dies.
- Variable-speed pasta cutter accessory available.

Specifications

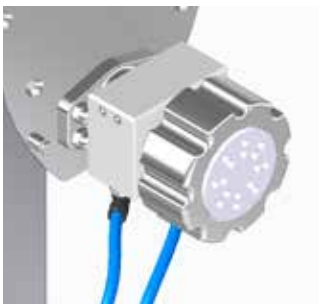
Construction:	Stainless steel body and anodized aluminium hopper.
Motor:	Sinfonia 370W, Concerto 750W.
Electrical:	110-120V AC, 60Hz, Sinfonia 7A, Concerto 8A
Pasta cutter:	110V, 60 Hz
Plug and Cord:	SJTO AWG 14, NEMA 5-15 P

Safety:
- Hopper lid is interlocked
- Overload protection
- No voltage release prevents inadvertent reactivation after a power outage

Sanitation:
- Bowl is quickly disassembled and removed

Controls:
- ON/OFF stainless steel keypad, IP 67 waterproof protection, no-volt release
- FWD (mixing) / OFF/REV (extrusion) rotary cam switch

Certified to UL Standard 763
and NSF Standard 08
Certified to CSA Standard C22.2



Frio 5: Optional head cooling kit



Pasta Cutter optional

The bowl is quickly disassembled and removed completely

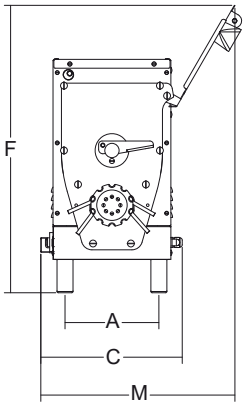


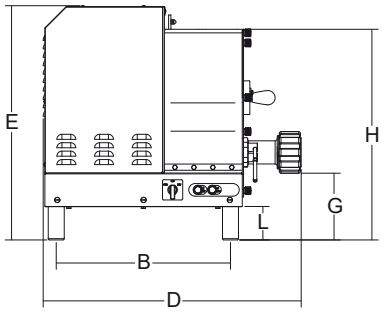
Pasta Cutter Accessory



Mixing hopper designed to better knead pasta dough







	Power	Power source	Bowl capacity	Dough capacity	Output/h.	Dies	A	B	C	D	E	F	G	H	M	Net weight	Shipping	Gross weight
	watt/Hp		*qt*	*lbs.*	*lbs./h.*	*ø mm*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*lbs.*	*inch.*	*lbs.*
Sinfonia 2	370/0.5	110-120V, 60Hz	6	5,5	9	59	$4^{39/64"}$	$15^{19/32"}$	$11^{27/64"}$	$22^{1/4"}$	$20^{15/32"}$	$22^{53/64"}$	$6^{39/64"}$	$17^{11/64"}$	$16^{11/32"}$	62	30"x23"x32"	99
Concerto 5	745/1	110-120V, 60Hz	10	9	18.5	75	$8^{25/32"}$	$16^{5/16"}$	$13^{15/64"}$	$24^{1/8"}$	$21^{15/16"}$	$26^{7/8"}$	$6^{5/16"}$	$19^{11/16"}$	$18^{5/32"}$	93	30"x23"x32"	130

ORCHESTRA 10

Pasta machine



- Designed for medium-duty operations i.e. catering, large restaurants, cafeterias.
- Stainless steel AISI 304 construction. Stainless steel worm, head and ring.
- Powerful, air-cooled motor with oil bath gearbox.
- 2-speed operation, stainless steel controls IP67 dustproof and waterproof rating.
- Reliable, user-friendly and easy to clean. The bowl is quickly disassembled and removed.
- High-performance and easy to remove kneading paddle.
- Interlocked and see-through stainless steel lid.
- Convenient removable funnel to add liquid ingredients during processing.
- Variable-speed pasta cutter accessory available.



Frio 10
Optional head cooling kit

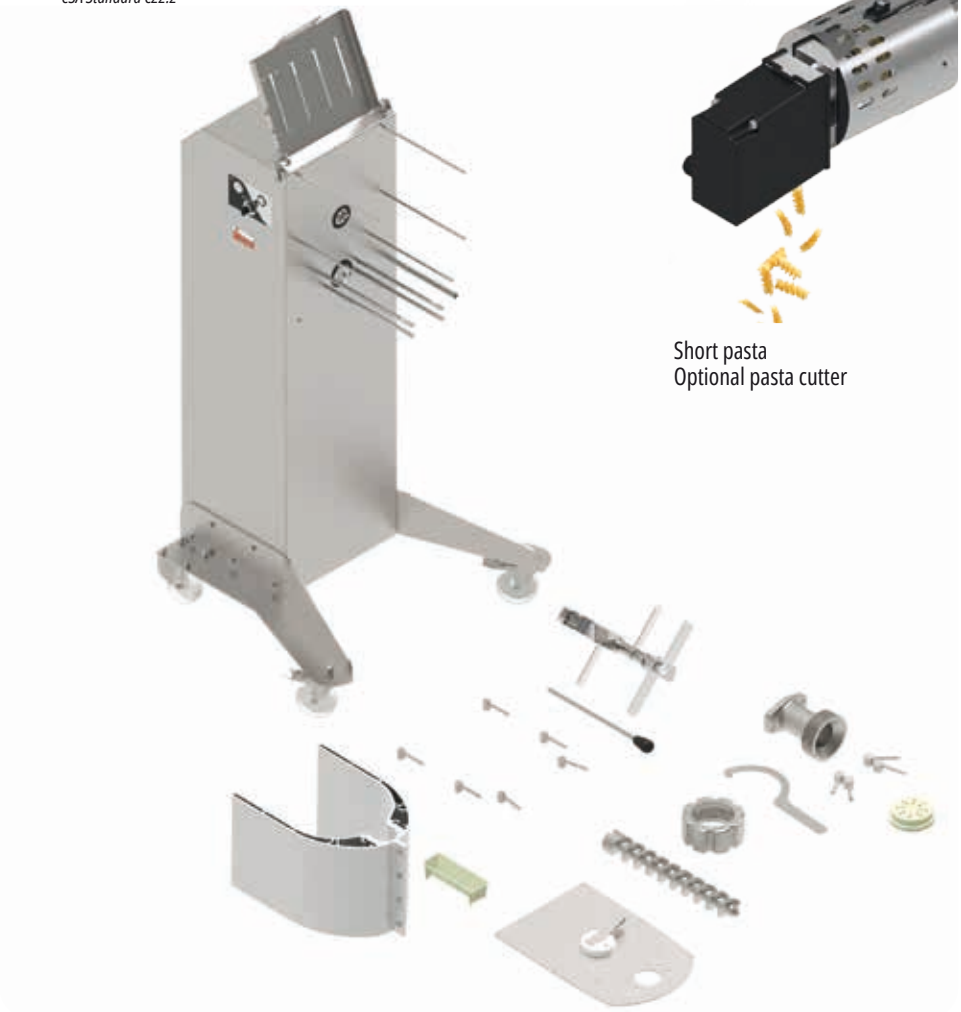
Optional

- Pasta cutter
- LF202510062 Rack
- LF202510068 Dryer

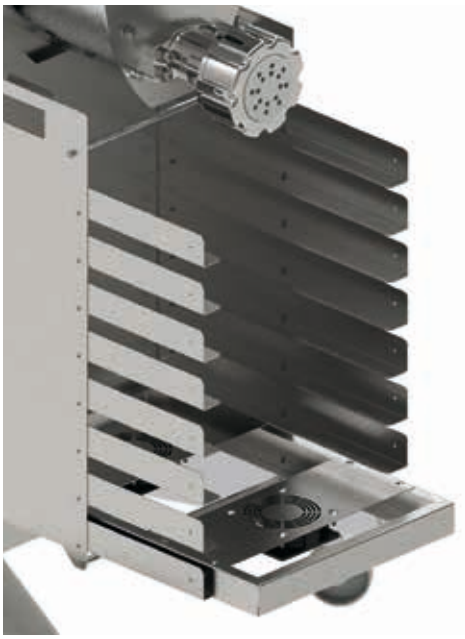
Specifications

Safety:	Bowl lid is interlocked
	Overload protection
	No voltage release prevents inadvertent reactivation after a power outage
Sanitation:	Bowl and extruding end are quickly disassembled and removed
Construction:	AISI 304 Stainless Steel
Motor:	750W
Electrical:	220-240V AC, 60Hz, 5.5A
Pasta cutter:	110V, 60 Hz
Plug and Cord:	SJTO AWG 14, NEMA 6-15 P
Controls:	ON/OFF stainless steel keypad. IP 67 waterproof.
	No voltage release.

Certified to UL Standard 763 and NSF Standard 08 Certified to CSA Standard C22.2

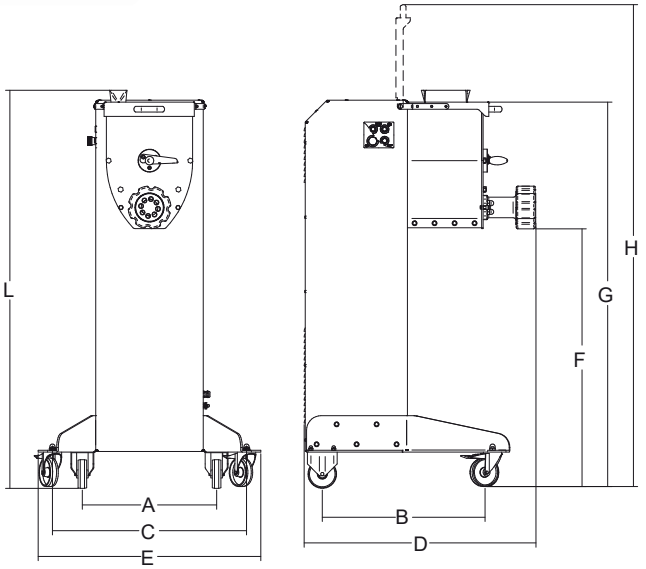


Short pasta
Optional pasta cutter



Optionals
RACK: tray holder
DRYER: pasta dryer





	Power	Power source +/- 10%	Bowl capacity	Dough capacity	Output/h.	Dies	A	B	C	D	E	F	G	H	L	Net weight	Shipping	Gross weight
	watt/Hp		*qt*	*lbs.*	*lbs./h.*	*ø mm*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*lbs.*	*inch.*	*lbs.*
Orchestra 10	2.250/3	220-240V, 60Hz	22	21.6	44	110	18 1/2"	22 7/16"	26 49/64"	31 31/32"	30 45/64"	35 33/64"	53"	66 27/64"	54 23/32"	260	37 1/64"x 41 17/32"x 61 1/32"	298

PASTA DIES

Sinfonia 2, Concerto 5 and Orchestra 10 - Pasta machines

Available Sinfonia 2, Concerto 5 and Orchestra 10 dies:

- #5 CAPELLINI a.k.a. ANGEL HAIR 1.1MM
- #9 SPAGHETTI 1.9MM
- #13 BIGOLI 3MM
- #21 LINGUINE 3X1.6MM
- #25 SPAGHETTI ALLA CHITARRA 2MM
- #32 TAGLIOLINI 3.5MM
- #34 TAGLIATELLE 6MM
- #36 FETTUCCINE 10MM
- #38 PAPPARDELLE 15MM
- #56 MAFALDINE a.k.a.REGINETTE 16MM
- #62 BUCATINI 5MM
- #65 MACCHERONCINI LISCI/ZITI 10MM
- #69 PACCHERI a.k.a. MANICOTTI 25MM
- #77 RIGATONI 8MM
- #91 GRAMIGNE 3MM
- #183 ORECCHIETTE
- #191 GNOCCHI SARDI 19MM
- #200 CAVATAPPI/MACCARONI a.k.a. CELLENTANI 7.8MM
- #220 CASERECCE 8.8MM
- #240 FUSILLI 8.4MM [3P]
- #1000 LASAGNA DIE, ADJ.THICKNESS 1-4MM (1/32"-3/16")
- #116 PENNE 8.8MM W/DIAGONAL CUTTER KIT



#1000 Adjustable sheeter
Lasagna die, adjustable thickness (min 0.7 MM – max 3 MM)
Sheeter width: 173 MM (for ø 55/75 dies) and 284 MM (for ø 110 dies)



#116 Penne die 8.8MM with diagonal cutter kit

#5 Capelli a.k.a. Angel Hair



#9 Spaghetti



#13 Bigoli



#21 Linguine



#25 Spaghetti alla chitarra



#32 Tagliolini



#34 Tagliatelle



#36 Fettuccine



#38 Pappardelle



#56 Mafaldine



#62 Bucatini



#69 Paccheri a.k.a. Manicotti



#77 Rigatoni



#91 Gramigne



#191 Gnocchetti sardi



#200 Cavatappi/Maccaroni a.k.a. Cellentani



#220 Caserecce/ Strozzapreti



#240 Fusilli



i2Pasta

Pasta extruder attachment





i2Pasta

- An invitation to make homemade pasta, an introduction to the savory and fascinating world of fresh pasta.
- i2Pasta (Invitation To Pasta!) is an accessory that fits to all planetary mixers with “type 12” power drive.
- Uses standard size-70 bronze dies (same as Concerto 5 pasta machine).
- Dishwasher safe mouth made entirely of grade AISI 304 stainless steel.
- Short-cut pasta cutter option.



Long pasta



Short pasta
Optional pasta cutter

HERCULES

Spiral mixers

HERCULES 20 - 30 - 40 Timer
HERCULES 40TA - 50TA Timer (Lift head + bowl removal)
HERCULES 40TA 2V - 50TA 2V Timer (Lift head + bowl removal + 2 speed)



HERCULES 30 Timer



HERCULES 50 TA 2V Timer

Design and Sanitary:

- Ideal for pizzerias, bakeries, pastry shops, commissaries, and for those Hispanic markets looking to make tortillas
- Designed for dough with 60% hydratation or more
- Large thickness C 40 steel construction painted with scratch-resistant powder coating
- Heavy-duty stainless steel bowl with reinforced edge
- Heavy-duty stainless steel spiral dough hook and kneading bar
- Hercules 40TA and 50TA: Lift head and bowl removal for an easy and thorough sanitation

Motor: High-efficiency, high torque motor, sturdy oil-bath gearbox and reinforced chain drive.
Controls: Low-voltage IP 67 waterproof no-volt release controls. Thermal overload protection circuit breaker
Safety: Interlocked lid with opening to add ingredients during operation
Capacity: See Dough capacity chart on reverse
Plug and Cord: (not for model Hercules 40-50 TA 2V Timer - 3 phase hardwired)

Hercules 20 timer:	NEMA 5-15 P, SJTO AWG 16
Hercules 30 timer:	NEMA 6-15 P, SJTO AWG 12
Hercules 40/TA timer:	NEMA 6-15 P, SJTO AWG 12
Hercules 50/TA timer:	NEMA 6-15 P, SJTO AWG 12
Hercules 40 TA 2V timer:	NEMA 6-15 P, SJTO AWG 16
Hercules 50 TA 2V timer:	NEMA 6-15 P, SJTO AWG 16

Electrical:

Hercules 20 timer:	110-120V, 60Hz, 11.3 A
Hercules 30 timer:	220-240V, 60Hz, 8 A
Hercules 40/TA timer:	220-240V, 60Hz, 9.5 A
Hercules 50/TA timer:	220-240V, 60Hz, 9.5 A
Hercules 40 TA 2V timer:	220-240V, 60Hz, 3 phase, 9.5A
Hercules 50 TA 2V timer:	220-240V, 60Hz, 3 phase, 9.5A

Certified to UL 763 and NSF 08
Certified to CSA Standard C22.2



Interlocked lid with opening to add ingredients during operation



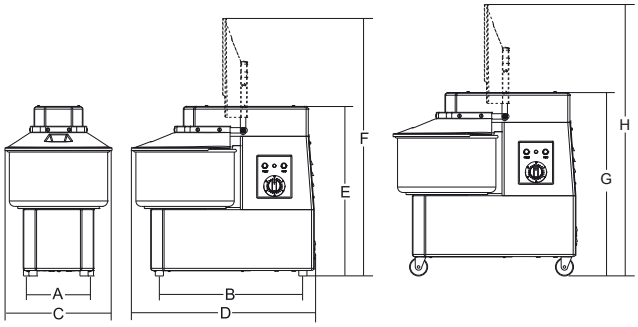
Lift head (TA version)



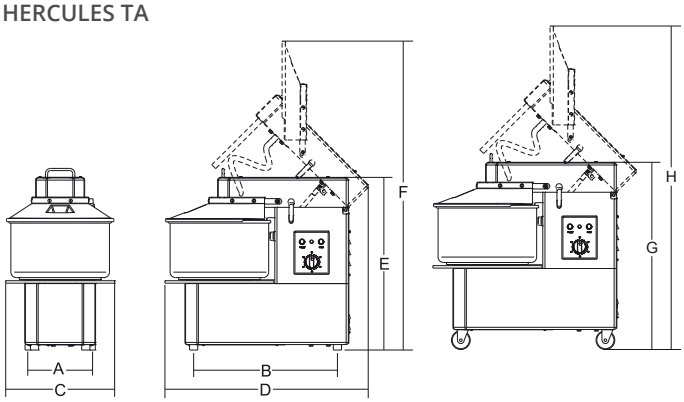
Heavy-duty stainless steel spiral dough hook and kneading bar

DOUGH CAPACITY CHART BY ABSORPTION RATE				
	HERCULES 20 Series	**HERCULES 30 Series**	**HERCULES 40 Series**	**HERCULES 50 Series**
	LBS (KG)	LBS (KG)	LBS (KG)	LBS (KG)
HARD DOUGH WITH 60% HYDRATION	MAX 31 (14) MIN 5 (2)	MAX 44 (20) MIN 7 (3)	MAX 60 (27) MIN 9 (4)	MAX 71 (32) MIN 11 (5)

HERCULES



HERCULES TA



	Power	Power source +/- 10%	Tank Revolutions	Spiral Revolutions	Bowl capacity	Dough capacity	Bowl dimensions (diameter x height)	A	B	C	D	E	F	G	H	Net weight	Shipping	Gross weight
	watt/Hp		*r.p.m.*	*r.p.m.*	*qt*	*lbs.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*lbs.*	*inch.*	*lbs.*
Hercules 20 Timer	750/1	110-120V, 60Hz	11	94	22	31	$14^{11/64"}$x $8^{17/64"}$	9 1/16"	$20^{55/64"}$	$15^{23/64"}$	$26^{49/64"}$	$24^{39/64"}$	$37^{13/32"}$	$27^{3/4"}$	$40^{35/64"}$	159	33" x 23" x 40"	185
Hercules 30 Timer	1100/1,5	220-240V, 60Hz	11	94	34	44	$15^{3/4}$ x $10^{1/4}$	$10^{5/8"}$	$23^{15/64"}$	$17^{21/64"}$	$29^{9/64"}$	$27^{9/16"}$	$41^{11/32"}$	$30^{45/64"}$	$44^{31/64"}$	209	33" x 23" x 40"	300
Hercules 40 Timer	1500/2	220-240V, 60Hz	11	94	43	60	$17^{3/4}$ x $10^{1/4}$	$12^{13/64"}$	$25^{63/64"}$	18 57/64"	$32^{31/64"}$	$28^{47/64"}$	$44^{11/16"}$	$31^{57/64"}$	$47^{53/64"}$	273	39" x 29" x 55"	320
Hercules 40 TA Timer	1500/2	220-240V, 60Hz	11	94	43	60	$17^{3/4}$ x $10^{1/4}$	$12^{13/64"}$	$25^{63/64"}$	$19^{19/64"}$	$35^{53/64"}$	$29^{9/64"}$	$53^{35/64"}$	$32^{9/32"}$	$56^{11/16"}$	340	39" x 29" x 55"	400
Hercules 40 TA 2V Timer	2200/3 1500/2	220-240V, 60Hz, 3ph	11/22	94/189	43	60	$17^{3/4}$ x $10^{1/4}$	$12^{13/64"}$	$25^{63/64"}$	$19^{19/64"}$	$35^{53/64"}$	$29^{9/64"}$	$53^{35/64"}$	$32^{9/32"}$	$56^{11/16"}$	340	39" x 29" x 55"	400
Hercules 50 TA Timer	1500/2	220-240V, 60Hz	11	94	55	71	$19^{5/8}$ x $10^{5/8}$	$12^{13/64"}$	$26^{49/64"}$	$21^{17/64"}$	$38^{3/16"}$	$31^{19/64"}$	$55^{45/64"}$	$34^{29/64"}$	$58^{55/64"}$	400	39" x 29" x 55"	460
Hercules 50 TA 2V Timer	2200/3 1500/2	220-240V, 60Hz, 3ph	11/22	94/189	55	71	$19^{5/8}$ x $10^{5/8}$	$12^{13/64"}$	$26^{49/64"}$	$21^{17/64"}$	$38^{3/16"}$	$31^{19/64"}$	$55^{45/64"}$	$34^{29/64"}$	$58^{55/64"}$	400	39" x 29" x 55"	460

P-ROLL 320/1 PLUS
P-ROLL 420/2 PLUS
P-ROLL 420/2 RP PLUS

Dough Rollers



P-ROLL 420/2 PLUS

with optional pedal control



P-ROLL 420 RP PLUS

The sheeters have a parallel dough roller that requires a simple and quick pass. Ideal for rectangular products
12 1/2" top and 16 1/2" bottom rolling diameter
minimum rollers gap: 1/32" (0.8mm)
maximum rollers gap: 9/32" (7mm)

- Designed for pizza, bread, focaccia, calzones, roti, pita bread, flour tortillas, sweet doughs, rolled-in dough, cinnamon rolls, danish, pierogis etc. with an absorption rate of 50-60%
- Output of 250 pieces per hour
- Ergonomic, front infeed and discharge design, compact footprint, heavy gauge AISI 304 stainless steel construction
- Durable gear drive transmission
- Convenient side mounted knurled metal rotary control knobs
- The robust stainless steel, see-through hand guards provide optimal visibility for a safe and comfortable operation
- Hand guards are interlocked for automatic shut-off and remove easily
- Non-stick rollers resist rust, scratches and dents
- The laminated slide removes easily for a quick yet thorough cleaning
- Scrapers readily removable for easy cleaning
- IP67 water/dust proof switch, no-volt release. Thermal overload protection and reset button

Optional:
Foot-pedal

Motor:	0.33 Hp (240W)
Electrical:	110-120V AC, 60Hz, 4.5A
Plug and Cord:	NEMA 5-15 P, SJT AWG 18

Certified to UL 763 and NSF 08
Certified to CSA Standard C22.2



Metal gears transmission



IP 67 stainless steel controls



Adjustable thickness by plastic knobs



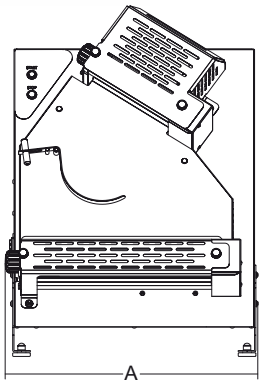
Optional foot-pedal

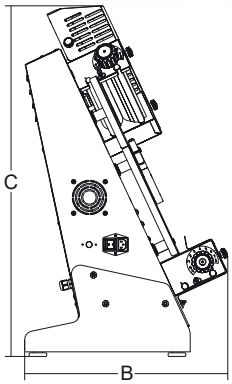




P-ROLL 320/1 PLUS

Single pass, table-top design
12 1/2" rolling diameter
minimum rollers gap: 1/32" (0.8mm)
maximum rollers gap: 9/32" (7mm)





	Power	Power source	Roller dimensions	A	B	C	Net weight	Shipping	Gross weight
	watt/Hp		*inch.*	*inch.*	*inch.*	*inch.*	*lbs.*	*inch.*	*lbs.*
P-Roll 320/1 Plus	240/0,33	110-120V, 60Hz	12 19/32"	16 1/4"	12 1/2"	18 1/2"	64	30" x 23" x 25"	90
P-Roll 420/2 Plus	240/0,33	110-120V, 60Hz	8 21/32"/16 17/32"	20 1/4"	12 1/2"	31 1/2"	105	30" x 23" x 41"	130
P-Roll 420 RP Plus	240/0,33	110-120V, 60Hz	12 19/32"/16 17/32"	20 1/4"	12 1/2"	22 1/2"	108	30" x 23" x 41"	130

SALAMANDRA PRO 1/1

Salamander grill, broiler (finishing oven)

Certified to UL Standard 197
Certified to CSA Standard C22.2



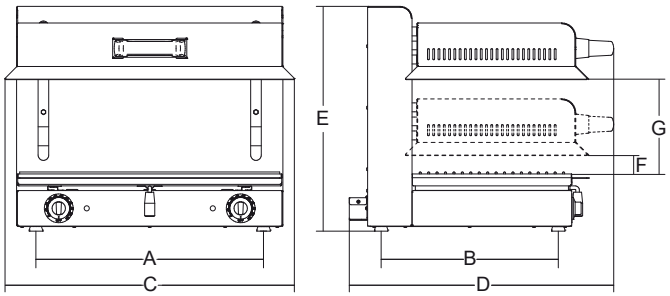


Wall mount kit, optional

- Stainless steel construction
- Adjustable upper housing
- Pull-out dip tray
- Removable chrome plated steel grid
- Shock-proof heating elements
- 2 indipendently controlled cooking zones
- Vent holes for a better ventilation
- Electronic energy regulators

Optionals
- Wall mount kit

Electrical: 220-240V, 60Hz, 15A
Hardwired



	Power	Power source +/- 10%	Heating areas	Cooking area	A	B	C	D	E	F	G	Net weight	Shipping	Gross weight
	watt		*nr.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*lbs.*	*inch.*	*lbs.*
Salamandra Pro 1/1	3400	220-240V, 60Hz	2	23 1/32" x 13 25/32"	20 5/64"	15 3/4"	25"	23 5/8"	20 5/64"	5 29/32"	9 29/64"	124	29 17/32" x 24 51/64" x 24 51/64"	146

VULCANO
Pizza Deck Oven

Certified to UL Standard 197
and NSF Standard 4
Certified to CSA Standard C22.2

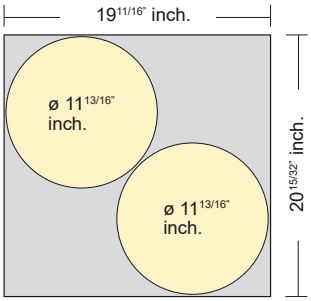


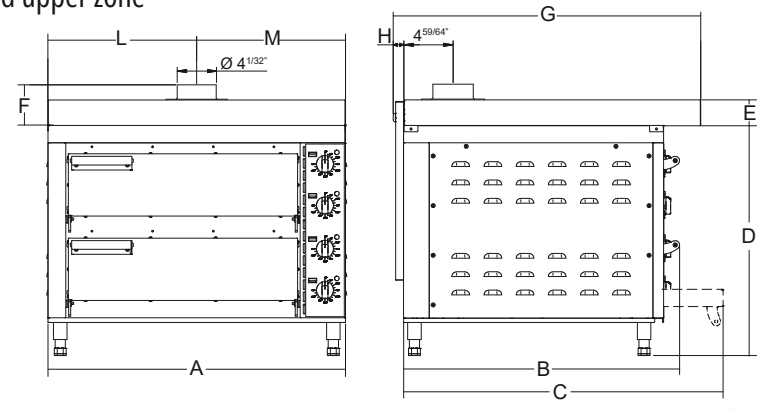
VULCANO
with optional hood



Refractory stone decks

- Structure in stainless steel
- External body in black oven prepainted steel
- Refractory stone decks
- Shock-proof coated heating elements
- Shock-proof heating elements
- Glass fiber lining
- 2 separate backing chambers thermal insulated
- 2 thermostats for each chamber which select the lower and upper zone
- Optional hood





	Power	Power source +/- 10%	Temperature	Chamber dimensions	A	B	C	D	E	F	G	H	L	M	Net weight	Shipping	Gross weight
	watt		*°F*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*lbs.*	*inch.*	*lbs.*
Vulcano	6100/6400	208 / 220V, 60Hz, 1-ph, 31 / 29A	122 ÷ 842	19 11/16" x 20 15/32" h. 4 17/32"	30 45/64"	28 11/32"	31 57/64"	24 13/32"	-	-	-	-	-	-	154	33 15/32" x 33 5/64" x 32 43/64"	183
Hood	100	220-240V 60Hz	-	-	-	-	-	-	2 19/32"	4 11/64"	30 3/4"	1 1/16"	15 25/64"	15 25/64"	14	-	-

LIPARI

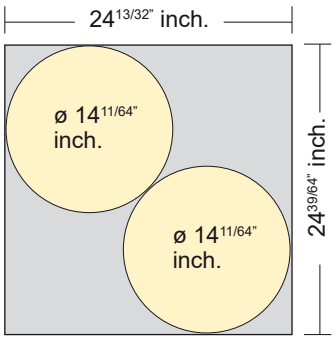
Pizza Deck Oven



- S/steel construction and external body in black oven prepainted steel
- Stainless steel door with double glass window
- Heating of the upper and lower elements is adjustable by means of 2 separate symostats
- Double interior lighting
- Refractory stone deck
- Hood and vapour chimney

Optional:

- Hood with led lights, weight lbs.35
- Stand, inch $36^{39/64}$x$30^{5/16}$ h.$34^{13/32}$, weight lbs.57
- Kit for stackable Lipari with adjustable stand



Plug and Cord: 3 phase hardwired

Certified to UL Standard 197
and NSF Standard 4
Certified to CSA Standard C22.2



Optional hood



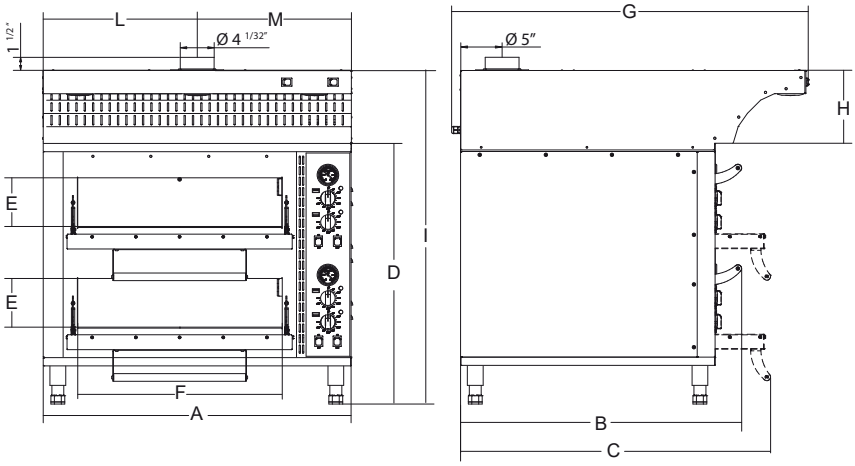
Optional kit for stackable Lipari with adjustable stand



Refractory stone deck



Optional stand



	Power	Power source +/- 10%	Temperature	Chamber dimensions	A	B	C	D	E	F	G	H	I	L	M	Net weight	Shipping	Gross weight
	watt		*°F*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*lbs.*	*inch.*	*lbs.*
Lipari	9200	208/220V, 60Hz, 3-ph, 23A	122 ÷ 842	24 13/32"x24 39/64"h.5 25/32"(x2)	36 39/64"	33 15/32"	37 1/64"	30"	5 25/32"	24 21/64"	-	-	-	-	-	243	37 13/32"x41 11/32"x35 7/16"	298
Hood	100	220-240V 60Hz	-	-	36 39/64"	-	-	-	-	-	42 33/64"	8 21/32"	38 45/64"	18 5/16"	18 5/16"	35	-	-

VESUVIO M

Pizza Deck Oven

Certified to UL Standard 197
and NSF Standard 4
Certified to CSA Standard C22.2



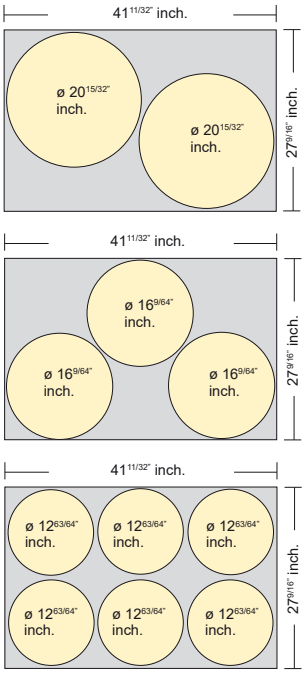


Optional hood

- S/steel construction and external body in black oven prepainted steel
- Stainless steel door with double glass window
- Heating of the upper and lower elements is adjustable by means of 2 separate symostats
- Double interior lighting
- Refractory stone deck

Optional:

- Hood with led lights
- Aluminium stand

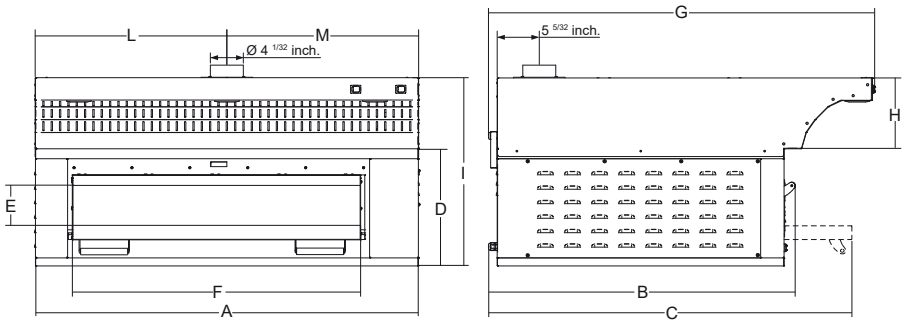




Optional aluminium stand
dimensions:
with 1 oven inch. 54 29/32"x35 1/32" h.45 9/32"
with 2 ovens inch. 54 29/32"x35 1/32" h.37 12/32"



Refractory stone deck



	Power	Power source +/- 10%	Temperature	Chamber dimensions	A	B	C	D	E	F	G	H	I	L	M	Net weight	Shipping	Gross weight
	watt		*°F*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*lbs.*	*inch.*	*lbs.*
Vesuvio 105x70 M	9000	208/220V, 60Hz, 3-ph, 25A	0÷ 842	41 11/32"x27 9/16" h.6 19/64"	54 59/64	37 51/64	41 47/64	14 3/8	4 11/16	41 11/32	-	-	-	-	-	212	50 5/8"x59 1/16"x21 21/32"	295
Hood	100	220-240V 60Hz	-	-	54 59/64	-	-	-	-	-	43 25/32	8 11/16	23 1/16	27 7/16	27 7/16	-	-	-

ÆTNA
Pizza Deck Oven

Certified to UL Standard 197
and NSF Standard 4
Certified to CSA Standard C22.2

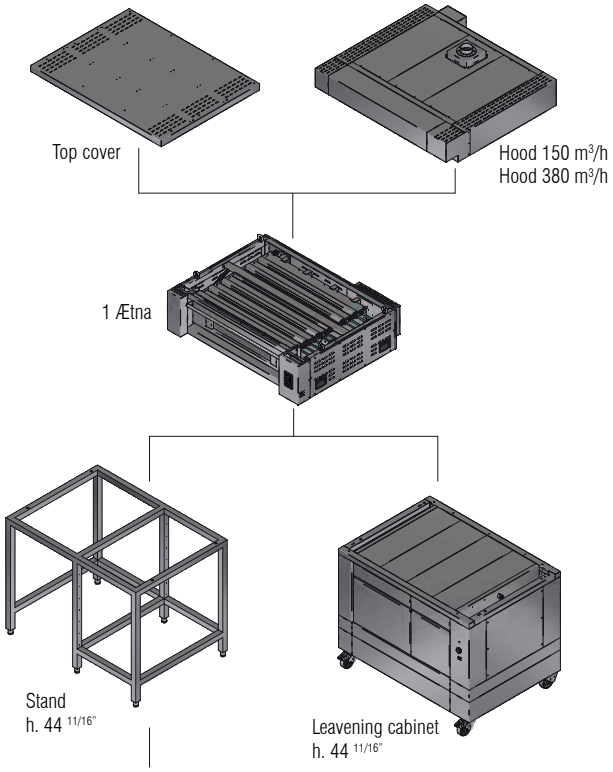


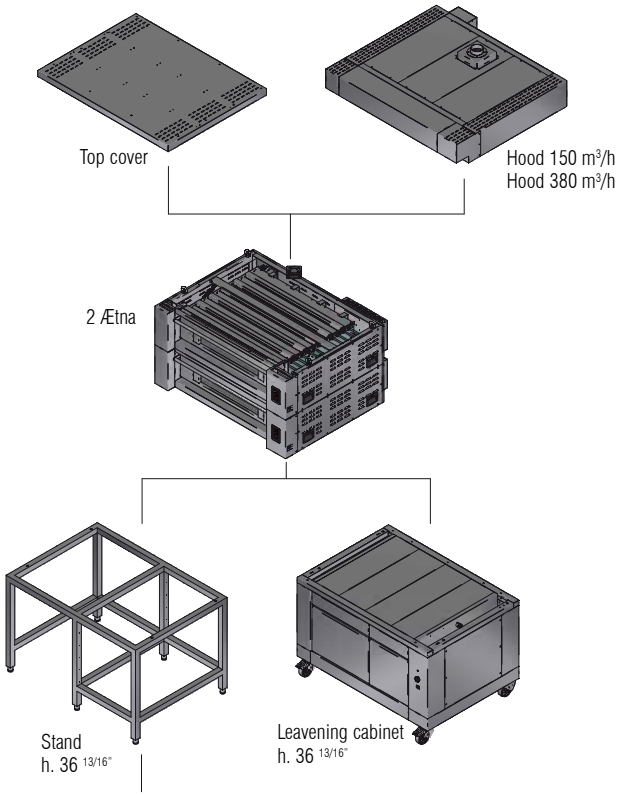
ÆTNA 130X70
with optional proofing chamber and hood

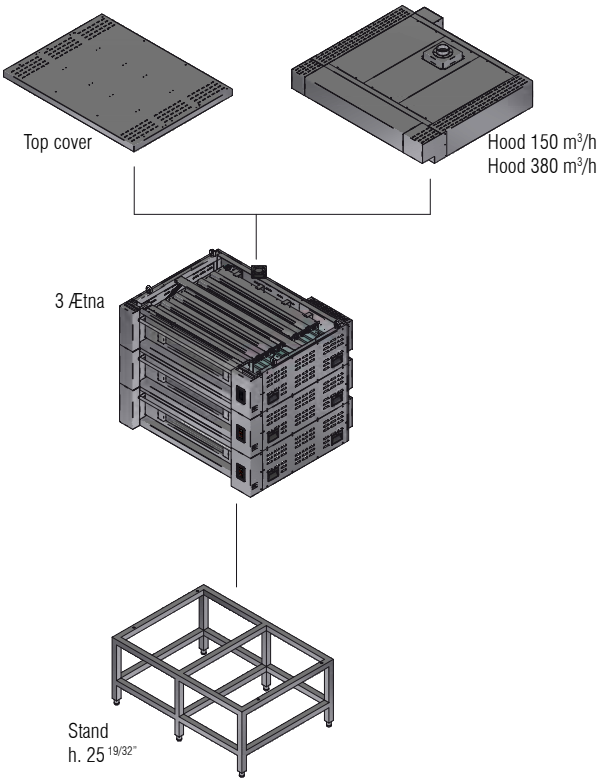
- Easy-to-use intuitive touch control panel 5"
- High heating power, max temperature 842°F
- Full insulation and thermal inertia to save energy
- Quick temperature recovering after repeated batches
- Even baking on the whole deck, avoid any burning
- Extremely flexible programming to adapt to any recipe and type of dough
- Recipe uploading via USB and remote programming
- Strong durable construction
- Modular oven allows for stacking 3 baking chambers

- Construction features
- Corrosion-resistant aluminized steel interiors
- Inner holding casing made from galvanized steel
- AISI 304 stainless steel exteriors
- Double insulation on all sides
- Double interior lighting
- Door mounted on hardened shafts

Ætna combinations









ÆTNA 130X70
with optional proofing chamber and hood



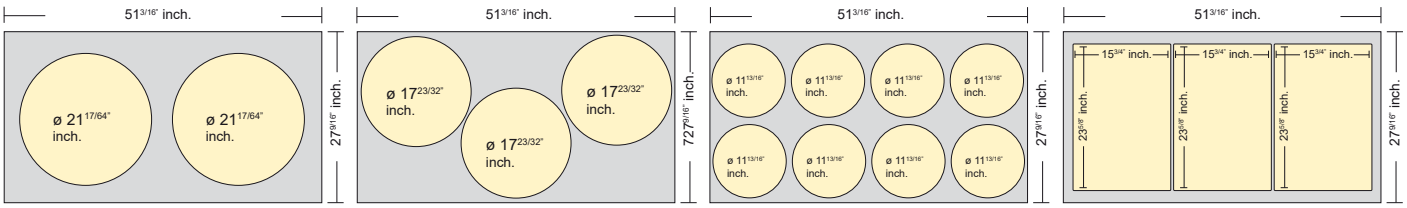
ÆTNA 130X70 - 2 OVEN
with optional proofing chamber and hood



Deck and top with shock proof heating elements
Refractory stone deck



Hood with led lights (optional)



	Power	Power source	Temperature	Cooking chamber dimensions	Overall dimensions Only oven	Overall dimensions Oven + top cover	Overall dimensions Oven + hood	Height Leavening cabinet w/wheels for 1 oven	Height Leavening cabinet w/wheels for 2 oven	Height Stand with 1 oven	Height Stand with 2 ovens	Height Stand with 3 ovens
	watt		*°F*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*
Ætna 130x70	14200	208-240V, 60Hz, 42A, 3-ph + N	842	51 3/16" x 27 9/16" h.6 1/2"	68 7/64" x51 3/16" h.14 61/64"	68 7/64" x51 3/16" h.17 21/64"	68 7/64" x53 25/32" h.28 27/64"	44 11/16"	51 47/64"	44 11/16"	36 13/16"	25 19/32"

TM A

Continuous-feed Food Processor



TM A
Unit only, please choose plates

- Stainless steel and aluminum construction
- Convenient continuous-feed operation
- 300 RPM plate speed from a powerful 3/4 Hp fan-cooled motor
- Ideal speed and precise cut to reduce oxidation for better results and longer shelf life
- Up to 500 Lb. of fresh produce per hour
- Double Interlock on feed hopper and product pusher for a safe and continuous-feed operation
- Interlocked cover and pusher, preventing the machine from operating if lid is not in place.

Features

Technical:

- Ideal plate speed, the blades do not damage the product, giving it attractive and unblemished shape
- Product drops directly in the collecting container without being pushed out, preserving its shape.
- The ejector blade avoids the accumulation of food inside the disc slot
- Slotted drop-in drive
- Two feed chutes for different sized-products
- The wide selection of cast-aluminum discs and grids feature hardened and stainless steel knives
- Feed hopper designed also to continuously process long and/or thin products

Safety:

- One interlock stops the machine when the lever is lifted.
- A second interlock prevents the machine from starting if cover is not in place.

Sanitary:

- The stainless steel and aluminum construction is easy to clean, do not stain or crack.
- The design allows for easy accessibility and cleanability.
- The food ejector blade is removable for cleaning of the disc place.
- Easy disc removal for quick and accurate cleaning.

Specifications

Operation:	Continuous feed, cut product drops into the container by gravity.
Construction:	Base is polished aluminum, motor shell is stainless steel.
Discs:	Aluminum with stainless steel blades.
Hopper opening sizes:	Main opening is semi-round with maximum dimensions of 61/4" x 3" (160 mm x 76 mm). Feed-opening for long-shaped products has a 2" (50 mm) diameter.
Yield:	350 to 500 Lb. per hour (depending of product being processed)
Motor:	0.75 Hp (515W), belt-driven, fan cooled, with thermal circuit braker.
Electrical:	110-120V AC, 60Hz, 3.7A (220V, 50Hz available on request).
Plug & Cord:	Attached, flexible, 3 wire SJT AWG 16, 6'4" long. NEMA 5-15 P
Controls:	Rocker thermal circuit breaker with undervoltage.

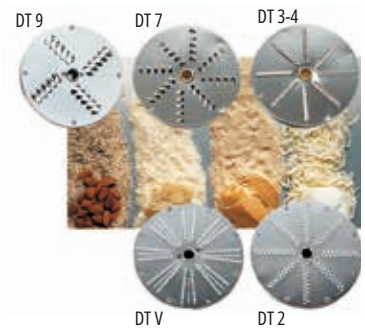
Certified to UL Standard 763 and NSF Standard 08 Certified to CSA Standard C22.2

Available discs











Model NO.		Thickness	Recommended use
Slicing	PIRANHA		
DW4		**5/32"**	Carrots, onions, mushrooms, cucumbers and other
DFX 1-7		**1/16"-9/32"**	Carrots, onions, mushrooms, cucumbers and other
	DF0,6	**0 1/32"**	Carrots, onions, mushrooms, cucumbers and other
DF 1	**DF 1 P**	**1/16"**	Carrots, onions, mushrooms, cucumbers and other
DF 2	**DF 2 P**	**5/64"**	Carrots, onions, mushrooms, cucumbers and other
DF 3	**DF 3 P**	**1/8"**	Carrots, onions, mushrooms, cucumbers and other
DF 4	**DF 4 P**	**5/32"**	Carrots, onions, mushrooms and other
DF 5	**DF 5 P**	**3/16"**	Tomato and ripe vegetables
DF 8	**DF 8 P**	**5/16"**	Carrots, onions, mushrooms, cucumbers and other
DF 10	**DF 10 P**	**3/8"**	Carrots, onions, mushrooms, cucumbers and other
DF 14	**DF 14 P**	**9/16"**	Carrots, onions, mushrooms, cucumbers and other
Julienne	PIRANHA		
DQ 4	**DQ 4 P**	**5/32"**	Carrots, potatoes, zucchini and other
DQ 6	**DQ 6 P**	**7/32"**	Carrots, potatoes, zucchini and other
DQ 8	**DQ 8 P**	**5/16"**	Carrots, potatoes, zucchini and other
DQ 10	**DQ 10 P**	**3/8"**	Carrots, potatoes, zucchini and other

P = Piranha blades *designed to guarantee a firm, precise cut from the first moment they contact the product*



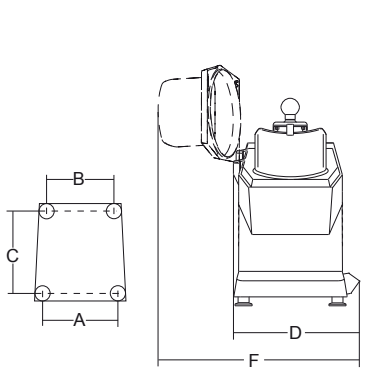
Grating & Shredding		
DTV	**1/16"**	Hard cheeses, dry fruit, bread
DT 2	**5/64"**	Mozzarella, cheddar, vegetables
DT 3	**1/8"**	Mozzarella, cheddar, vegetables
DT 4	**5/32"**	Mozzarella, cheddar, vegetables
DT 7	**9/32"**	Mozzarella, cheddar, vegetables
DT 9	**11/32"**	Mozzarella, cheddar, vegetables
Dicing		
PS 8	**5/16"**	Potatoes and similar (works with DF 8)
PS 10	**3/8"**	Potatoes and similar (works with DF 10)
PS 14	**19/16"**	Potatoes and similar (works with DF 14)
PS 20	**13/16"**	potatoes and similar (works with DF 14)
DISC HOLDER RACK		Holds up to 5 discs
CHUTE		



Chute for continuous product ejection, with safety microswitch.



Discs holder



	Power	Power source	Disc revolutions	A	B	C	D	E	F	G	H	Net weight	Shipping	Gross weight
	watt/Hp		*r.p.m.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*lbs.*	*inch.*	*lbs.*
TM A	515/0,7	110-120V AC, 60Hz	300	8 7/8"	7 11/16"	10 1/16"	11"	20 1/16"	15 3/4"	20 1/16"	30 5/16"	41	29" x 14" x 20"	49

CICLONE 36 VT

Immersion blender, compact



- 10" (250 mm) and 14" (350 mm) interchangeable, easy to replace stainless steel shafts
- Lightweight and ergonomically designed to reduce muscle strain and fatigue
- Prepares mixtures, soups and sauces, liquefies soups, purees fruits and vegetables directly into the cooking pot
- Safety switch and lock button
- Double insulation motor with effective ventilation system prevents overheating, machine works longer
- The CICLONE VT sports VARIOTRONIC, a self-regulating variable speed control for an enhanced flexibility of use

Features

Technical:

- Effective ventilation system prevents overheating, so that the machine keeps working longer.
- Exclusive feed tube "bayonet" slot. Less time is required to replace shafts and whip.
- High quality material used gives machine longer life.

Safety:

- Double insulation from water keeps electrical parts safe.

Sanitary:

- ABS plastic and stainless steel components guarantee maximum hygiene.
- The shafts and the whip can be easily disassembled for fast and thorough cleaning.

Disassembling tool comes standard.

Specifications

Construction:	Highly resistant ABS plastic with aluminum and steel details.
Motor:	(360W), gear-driven.
Electrical:	110-120V AC, 60Hz, 5.5A.
Plug & Cord:	Attached plug, flexible, 2 wire SJ 18 AWG, 8" long cord. NEMA 5-15 P

Certified to UL Standard 763 and NSF Standard 08 Certified to CSA Standard C22.2



10" Shaft



14" Shaft



Whisk



Feed tube "bayonet" slot.
Changing shaft is quick & easy.



Exclusive ventilation system.
Machine works longer!



Ergonomic handle



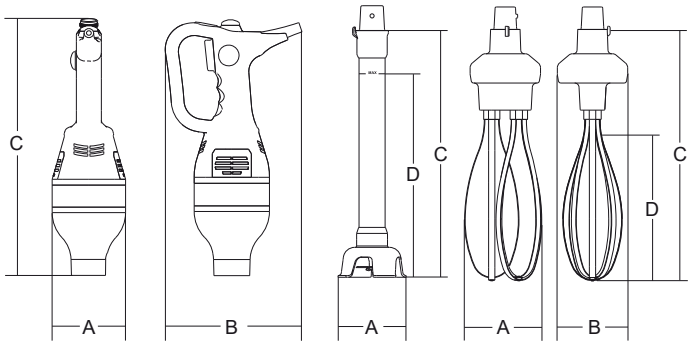
CICLONE VT SERIES sports:

VARIOTRONIC™ SYSTEM

Self-monitoring variable speed control to automatically provide and stabilize power according to food type

CAPACITY CHART

SHAFT LENGTH	Model	Ciclone 36
	10" 250 mm	12 gal. 48 qts. 45 lt.
	14" 350" mm	15 gal. 60 qts. 57 lt.



	Power	Power source	Knives revolutions	A	B	C	D	Net weight	Shipping	Gross weight
	watt/Hp		*r.p.m.*	*inch.*	*inch.*	*inch.*	*inch.*	*lbs.*	*inch.*	*lbs.*
Ciclone 36 VT	360/0,50	110-120V AC, 60Hz, 5.5 A	2.300÷17.000	$3^{15/16''}$	$7^{3/16''}$	$13^{11/16''}$	-	5	17"x 13"x 6"	7.3
Shaft 10"	-	-	-	Ø $3^{11/16''}$	-	$9^{13/16''}$	$7^{31/64''}$	1	$12^{19/32''}$ x $8^{17/64''}$ x $8^{21/32''}$	2
Shaft 14"	-	-	-	Ø $3^{11/16''}$	-	$12^{5/8''}$	$11^{27/64''}$	2	$19^{19/64''}$ x $9^{1/16''}$ x $9^{1/16''}$	3
Whisk	-	-	-	$4^{3/16''}$	$4^{7/16''}$	$13^{11/16''}$	$6^{1/2''}$	4	$20^{1/2''}$ x $8^{1/4''}$ x $9^{13/16''}$	7

VORTEX 75 VT

Immersion blenders





Wall support, optional



Wall support s/steel wire, optional



Bowl support, optional



Carrying case optional

- 14" (350 mm) and 18" (450 mm) interchangeable, easy to replace stainless steel shafts
- Lightweight and ergonomically designed to reduce muscle strain and fatigue
- Prepares tasty cream soups and soup bases, vegetable and fruit purees, pates, sauces, mousses, pancake batters, mayonnaise and much more
- Double insulation motor with effective ventilation system prevents overheating, machine works longer
- The VORTEX VT sports VARIOTRONIC, a self-regulating variable speed control for an enhanced flexibility of use

Features

Technical:
- Effective ventilation system prevents overheating, so that the machine keeps working longer.
- Exclusive feed tube "bayonet" slot. Less time is required to replace shafts and whip.
- High quality material used gives machine longer life.

Safety:
- Double insulation from water keeps electrical parts safe.
- Rubber cover on lower part of the body provides perfect grip.

Sanitary:
- ABS plastic and stainless steel components guarantee maximum hygiene.
- The shafts and the whip can be easily disassembled for fast and thorough cleaning. Disassembling tool comes standard.

Specifications

Construction: Highly resistant ABS plastic with aluminum and steel details.
Motor: (750W), gear-driven.
Electrical: 110-120V AC, 60Hz, 8.5A.
Plug & Cord: Attached plug, flexible, 2 wire SJ 18 AWG, 8" long cord. NEMA 5-15 P

Certified to UL Standard 763 and NSF Standard 08 Certified to CSA Standard C22.2



14" Shaft **18" Shaft** **Whisk**



Stainless steel bell. Longer life!



Exclusive ventilation system.
Machine works longer!



Ergonomic handle



Feed tube "bayonet" slot.
Changing shaft is quick & easy.

CAPACITY CHART

	Model	Vortex 75
SHAFT LENGTH	14" 350 mm	40 gal. 160 qts. 150 lt.
	18" 450" mm	50 gal. 210 qts. 200 lt.

The following accessories are available:

- Wall support for body, shafts and whip.
- Hard suitcase-like container.
- Pan support.

VORTEX VT SERIES sports:

VARIOTRONIC™ SYSTEM

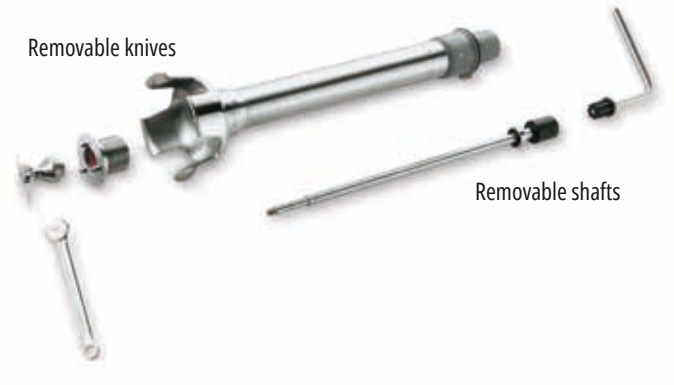
Self-monitoring variable speed control to automatically provide and stabilize power according to food type

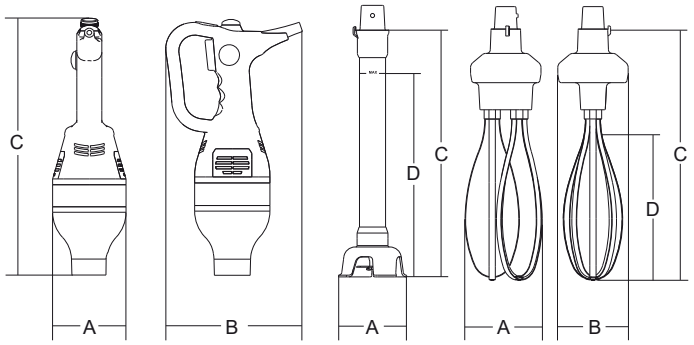
Interchangeable shafts:

Construction: Stainless steel with ABS plastic details.
Blades: Stainless steel.

Interchangeable whip:

Construction: Aluminum alloy covered by ABS plastic and stainless steel.
Blades: Stainless steel.





	Power	Power source	Knives revolutions	A	B	C	D	Net weight	Shipping	Gross weight
	watt/Hp		r.p.m.	inch.	inch.	inch.	inch.	lbs.	inch.	lbs.
Vortex 75 VT	750/1	110-120V AC, 60Hz, 8.5A	2.300÷15.200	5"	7 1/2"	15 3/8"	-	7	22"x 13"x 7"	10
Shaft 14"	-	-	-	Ø 3 15/16"	-	14 5/16"	11 13/16"	3	19 5/16" x 9 1/16" x 5 7/8"	4
Shaft 18"	-	-	-	Ø 3 15/16"	-	18 1/16"	15 3/4"	4	23 1/4" x 9 1/16" x 5 7/8"	5
Whisk	-	-	-	4 5/8"	4 7/16"	15 3/16"	7 7/8"	5	20 1/2" x 8 1/2" x 9 13/16"	6

C - TRONIC

4 VT - 6 VT - 9 PLUS Cutters/Mixers



C4 VT



C6 VT



C9 PLUS

- Robust, high-quality aluminum construction, stainless steel bowl with thermal diffusion bottom
- Commercial, durable cutlery steel knives
- High-efficiency ventilated motor for continuous operation
- ON/OFF/PULSE stainless steel keypad, IP 67 waterproof protection
- VARIOTRONIC self-monitoring variable-speed control to automatically provide and stabilize power according to food type
- Convenient built-in bowl scraper
- Motor alongside the bowl avoids cooking of the food
- See-through lid with feed opening to add product
- Quick breakdown for cleaning

Features

Technical:

- The high-quality aluminum body and stainless steel bowl withstand heavy usage.
- Motor and bowl are placed side by side to keep the heat from the motor away from the food.
- The patented VARIOTRONIC self-monitoring speed control allows for processing each product at its own speed.
- See-through lid with 1 ¼" wide feed opening (2" on the C9 VV) to add products while machine is working. Opening can be closed to avoid spills with supplied cap.
- The bowl has a special thermal diffusion bottom to be used on the stovetop.
- The handles on the bowl allow for easy removal and handling.
- The motor and knife shafts are sealed to avoid leaks to the motor.

Safety

- One interlock turns the machine off when the bar keeping the lid in place is moved to the side.
- A second interlock stops the machine and prevents it from starting when the lid is not in place.
- Overload and no volt release protection.

Sanitary

- Knife and bowl are easily removable.
- The processors flat surfaces are easy to clean.
- Bowl is dishwasher safe.

Specifications

Construction:	Body and bowl made from stainless steel. See-through lid made from Kostil™ plastic. "S" blade knives made from high-quality cutlery stainless steel. Shaft made from high-resistant Moplen™ plastic.
Knife RPMs:	Adjustable, from 600 to 2800 (600 to 3500 for C-TRONIC 9 PLUS)
Motor C 4 VT:	0.5 Hp (400W), belt-driven, fan cooled.
Motor C 6 VT:	0.5 Hp (400W), belt-driven, fan cooled.
Motor C 9 PLUS:	1.5 Hp (1100W) belt-driven, fan cooled, inverter-duty.
Electrical C 4 VT:	110-120V AC, 60Hz, 2A.
Electrical C 6 VT:	110-120V AC, 60Hz, 2A.
Electrical C 9 PLUS:	110-120V AC, 60Hz, 5A.
Plug & Cord:	Attached plug, flexible, 3 wire SJTO 16 AWG, 6" long cord. NEMA 5-15 P
Controls:	ON/OFF/PULSE stainless steel keypad. IP 67 waterproof protection. No voltage release. VARIOTRONIC self monitoring variable speed control

Optional

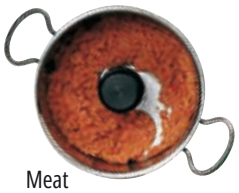
Pesto shaft
Serrated shaft
Emulsifying shaft
Dough mixing shaft.

Certified to UL Standard 763 and NSF Standard 08 Certified to CSA Standard C22.2


Vegetables


Pesto


Parmesan


Meat


Mayonnaise


Tomato


Dough


Pesto, Hummus knives shaft, option


Plain knives shaft, comes with unit


Dough-mixing knives shaft, option


Serrated knives shaft, option


Emulsifying knives shaft, option

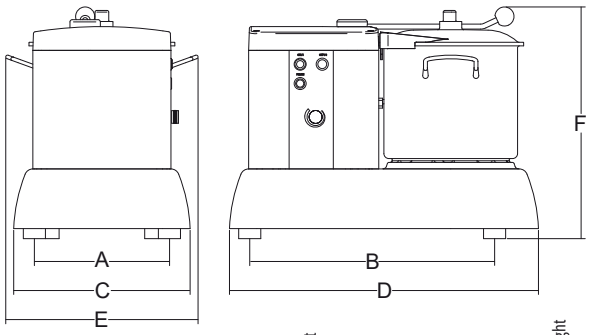



ON/OFF/PULSE s/steel keypad
IP 67 waterproof protection.
VARIOTRONIC variable speed


Built-in bowl scraper saves time when chopping or pureeing

VARIOTRONIC™ SYSTEM

Self-monitoring variable speed control to automatically provide and stabilize power according to food type



	Power	Power source	Bowl capacity	Bowl filling level	Revolutions	A	B	C	D	E	F	Net weight	Shipping	Gross weight
	watt/Hp		*qt*	*qt*	*r.p.m.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*lbs.*	*inch.*	*lbs.*
C-TRONIC 4 VT	400/0,5	110-120V AC 60Hz, 2A	4	1,6	600 ÷ 2.800	$7^{9/32}$	$14^{17/32}$	$9^{7/8}$	$17^{63/64}$	$11^{21/32}$	$11^{13/16}$	32	$17^{11/16}$″ x 13″ x $12^{3/16}$″	34
C-TRONIC 6 VT	500/0,5	110-120V AC 60Hz, 2A	6	3	600 ÷ 2.800	$7^{9/32}$	$14^{17/32}$	$9^{7/8}$	$17^{63/64}$	$11^{31/32}$	$14^{1/4}$	34	$17^{11/16}$″ x 13″ x $15^{3/4}$″	37
C-TRONIC 9 PLUS	1100/1,5	110-120V AC 60Hz, 5A	9	5,5	600 ÷ 3.500	$9^{39/64}$	$17^{7/16}$	$12^{9/16}$	$22^{3/64}$	$13^{45/64}$	$16^{17/32}$	61	$28^{3/8}$″ x $13^{3/4}$″ x $19^{11/16}$″	77

KATANA 6 - KATANA 12/12 PTO - KATANA 20 VV

Horizontal bowl cutters



KATANA 6



KATANA 12 PTO



KATANA 12



- Designed for high volume production, the Katana series provides homogeneous product texture
- Continuous feed of meats, cheese, salads, dips, spreads, breads and emulsified sausage batters
- Stainless steel AISI 304 construction, for durable long life
- Cutlery grade 3-blade hub to efficiently decrease processing time for faster results, 5000 cuts per minute
- 3-blade Hub driven by powerful ventilated asynchronous motor at 1680 rpm
- Removable bowl cover, 3-blade hub and bowl without tools, for easy cleaning and thorough sanitation.
- Maximum protection against liquid infiltration on the shaft
- Rubber feet
- Bowl cover safety interlock
- Thermal overload motor protection
- ON/OFF s/steel keypad, IP 67 waterproof.
- No voltage release

KATANA 12 PTO
comes standard with PTO hub

Optional

Serrated 3-blades hub
Unsharpened 3-blades hub
Smooth edge 3-blades hub

Specifications

Construction:	Stainless steel body
Electrical Katana 6:	110-120V AC, 60Hz, single-phase, 6.8A - 1 HP
Electrical Katana 12:	110-120V AC, 60Hz, single-phase, 12.6A - 2 HP
Electrical Katana 20:	220-240V AC, 60Hz, single-phase, 7A - 3,25 HP
Plug & Cord:	Attached plug, flexible, 6' long cord. 3 wire SJT 18 AWG, NEMA 5-15 P (Katana 6) 3 wire SJT 14 AWG, NEMA 5-15 P (Katana 12)
Controls:	ON/OFF stainless steel keypad. IP 67 waterproof. No voltage release.

Certified to UL Standard 763 and NSF Standard 08 Certified to CSA Standard C22.2

KATANA 6 - 12

NSF Standard 08

KATANA 20



STANDARD
Hub with 3 blades



OPTIONAL
Hub with 3 serrated blades



OPTIONAL
Hub with 3 unsharpened beating blades



OPTIONAL
Hub with 3 smooth edge



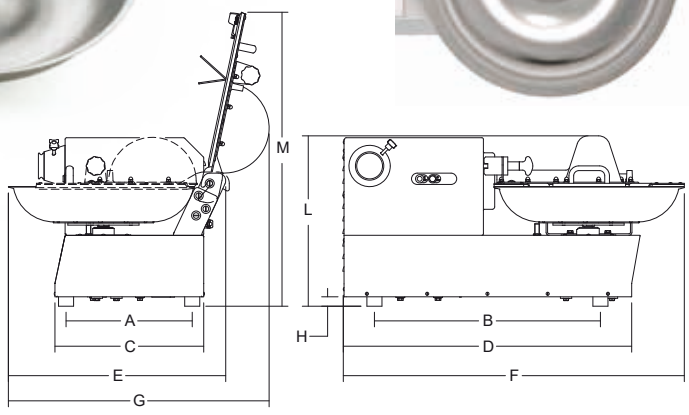
KATANA 20 VV



Optional thermometer on lid



Removable bowl cover, 3-blade hub and bowl without tools, for easy cleaning and thorough sanitation



	Power	Power source	Bowl capacity	LBS per cycle	Bowl rotation	3-blade hub rotation	A	B	C	D	E	F	G	H	L	M	Net weight	Shipping	Gross weight
	watt/Hp		*qt*	*lbs*	*r.p.m.*	*r.p.m.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*lbs.*	*inch.*	*lbs.*
KATANA 6	750/1	110-120V AC, 60Hz, 6.8A	6,3	8,81	17	1.680	11 3/4″	21 1/4″	14″	28″	20 1/3″	32 3/4″	23″	3 5/8″	18 5/8″	30″	134	32″ x 48″ x 34″	220
KATANA 12	1400/2	110-120V AC, 60Hz, 12.6A	12,7	15,43	17	1.680	13 3/16″	23 5/8″	15 1/2″	29 13/16″	23 1/8″	35 1/2″	26 3/4″	3 5/8″	20″	33 1/2″	156	32″ x 48″ x 34″	240
KATANA 12 PTO	1400/2	110-120V AC, 60Hz, 12.6A	12,7	15,43	17	1.680	13 3/16″	23 5/8″	15 1/2″	29 13/16″	23 1/8″	35 1/2″	26 3/4″	3 5/8″	20″	33 1/2″	156	32″ x 48″ x 34″	240
KATANA 20 VV	2387/3.25	220-240V AC, 60Hz, 7A +/- 10%	21	26,45	17	600/2.600	15 23/64″	25 19/32″	17 23/32″	32 9/32″	27 9/16″	39 7/8″	32 23/64″	3 5/8″	19 61/64″	37 13/64″	203	39 3/8″ x 47 1/4″ x 31 1/2″	287

GF DAKOTA

Hard cheese and bread grater



GF DAKOTA

- Reliable light / medium-duty hard cheese grater
- Ideal for on-demand operations
- Up to 2 Lbs. per minute output
- Easy to clean
- Handle safety interlock

Features

Technical:

- The drum is made from stainless steel for longer lasting performance and always perfectly grated product output
- Gear driven
- 1/16'' tooth for very finely grated product
- Powerful air-cooled motor for high performance and continuous use

Safety:

- An interlock prevents the machine from starting when the handle is not lowered enough and stops the machine when the handle is lifted

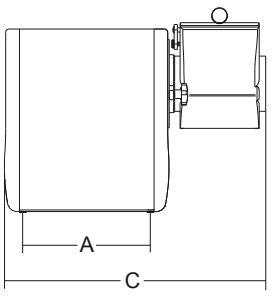
Specifications

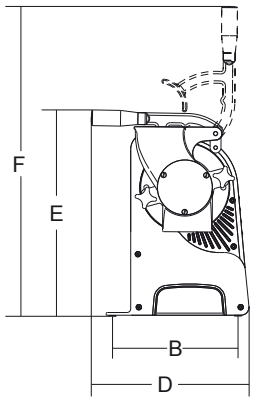
Construction:	ABS shock-proof sides, anodized aluminum body, polished aluminum hopper, stainless steel drum
Motor:	1 Hp (750 W)
Electrical:	110-120V AC, 60Hz
Plug & Cord:	Attached plug, flexible, 3 wire SJT 16 AWG, 6” long cord. NEMA 5-15 P
Controls:	Rocker thermal circuit breaker with undervoltage.











	Power	Power source	Drum revolutions	Mouth dimensions	A	B	C	D	E	F	Net weight	Shipping	Gross weight
	watt/Hp		*r.p.m.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*lbs.*	*inch.*	*lbs.*
GF DAKOTA	750/1	110-120V AC, 60Hz	1400	$5^{33/64}$″ x $3^{5/32}$″	$8^{55/64}$″	$8^{15/32}$″	$19^{11/16}$″	$11^{13/16}$″	$15^{3/4}$″	$22^{54/64}$″	48	24″ x 20″ x 20″	54

GFX HP 1,5 - 120V
GFX HP 2 - 120V / 230V
GF HP 4 - 230V

Hard cheese graters, heavy-duty



GFX HP 1,5 and Hp 2 models
features a removable hopper for ease of cleaning
Unique in the market!



- Powerful, reliable heavy-duty cheese and bread graters, suitable for medium to large applications.
- Overload and no volt release protection.
- Specially milled stainless steel drum.
- GFX HP 1.5 and Hp 2 with removable hopper for easy cleaning. Unique on the market!
- Handle interlock deactivates unit when hopper is open.

Features

Technical

- The drum is made from milled stainless steel for longer lasting performance and always perfectly grated product output.
- 1/16" tooth for very finely grated product.
- Featuring heavy duty fan cooled motors with overload relay.

Safety

- An interlock prevents the machine from starting when the handle is not lowered enough and stops the machine when the handle is lifted.
- Overcurrent and no volt release protection.

Sanitary

- Removable hopper for ease of cleaning (GFX HP 1,5 and Hp 2 models)
- Plexiglas® catch pan, dishwasher safe.

Optional: Stainless steel catch pan (no GF HP4)

Specifications

Construction:	Stainless steel body with anodized aluminum hopper. Specially milled stainless steel drum.
Output GFX Hp 1,5 - 120V:	Up to 3.6 Lbs./Min.
Output GFX Hp 2 - 230V:	Up to 4 Lbs./Min.
Output GF Hp 4 - 230V:	Up to 8 Lbs./Min.
Electrical GFX Hp 1,5 - 120V:	110-120V, 60Hz, single-phase, 12A - 1.5 HP
Electrical GFX Hp 2 - 120V:	110-120V, 60Hz, single-phase, 18A - 2 HP, 14 AWG
Electrical GFX Hp 2 - 230V:	220-240V, 60Hz, single-phase, 6A - 2 HP, 14 AWG
Electrical GF Hp 4 - 230V:	220-240V, 60Hz, 3-phase, 16A - 4HP
Overload:	13A GFX HP 1,5 (120V) 20A GFX HP 2 (120V) 16A GFX HP 2 (230V) and GF HP 4
Plug & Cord:	Attached plug, flexible, 3 wire SJTO long cord. 16 AWG NEMA 5-15 P (GFX HP 1,5 - 120V) 14 AWG NEMA 5-20 P (GFX HP 2 - 120V) 18 AWG NEMA 6-15 P (GFX HP 2 - 230V) 12 AWG NEMA 15-20 P - 3-phase (GFX HP 4 - 230V)
Controls, GFX series:	ON/OFF stainless steel keypad. IP 67 waterproof. No voltage release. GFX HP 1,5 - Hp 2: use 10 min ON / 10 Min. OFF
Controls GF Hp 4:	Green ON & Red OFF (0) buttons. No-voltage release.

Certified to UL Standard 763
Certified to CSA Standard C22.2



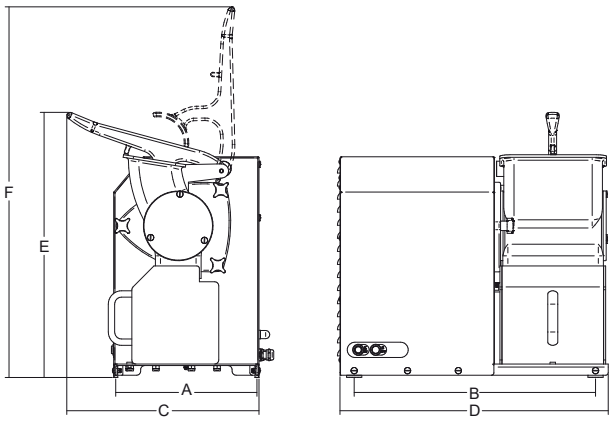
GF HP 4



GFX HP 1.5



GFX HP 1.5 AND HP 2
Optional s/steel tray



	Power	Power source	Drum revolutions	Mouth dimensions	A	B	C	D	E	F	Net weight	Shipping	Gross weight
	watt/Hp		*r.p.m.*	*inch*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*lbs.*	*inch.*	*lbs.*
GFX Hp 1,5	750/1	110-120V, 60Hz, 12A	1.680	$5^{33/64"}$x$3^{5/32"}$	$10^{15/64"}$	$15^{35/64"}$	$14^{9/64"}$	$17^{53/64"}$	$16^{7/32"}$	$24^{1/64"}$	55	29" x 14" x 20"	62
GFX Hp 2	1400/2	110-120V, 60Hz, 18A 220-240V, 60Hz, 6A +/- 10%	1.680	$7^{1/2"}$ x $3^{3/4"}$	$10^{15/16"}$	$18^{45/64"}$	$14^{7/8"}$	$20^{25/32"}$	$20^{35/64"}$	$28^{47/64"}$	75	36" x 36" x 25"	125
GF Hp 4	3000/4	220-240V, 60Hz, 3-ph, 16A +/- 10%	1.680	$11^{13/16"}$ x $6^{5/16"}$	$13^{3/8"}$	$27^{9/16"}$	$25^{3/16"}$	$29^{1/2"}$	$25^{3/16"}$	$43^{5/16"}$	139	33" x 34" x 33"	176

PPJ 10 - 20 SC

Potato peelers



PPJ 10 SC



PPJ 20 SC

- AISI 304 stainless steel body.
- Transmission system with self-tensioning belt Poliv.
- High efficiency ventilated motors for continuous operation.
- Stainless steel peeling disc.
- PPJ abrasive walls with easily replaceable mantle by the operator.
- Bath and easily removable bottom peeling without tools and dishwasher safe (patented).
- Exhaust system automatically potatoes.
- Exhaust vent in stainless steel with quick and sealed locking.

Specifications

Plug & Cord:	NEMA 5-15 P (PPJ 10 - 110-120V) NEMA 6-15 P (PPJ 20 - 220-240V)



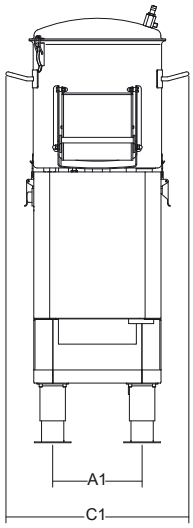
The easiest and most thorough sanitation

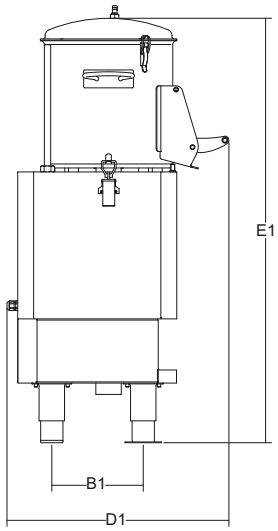


Potato peeler abrasive



Optional trestle with sieve



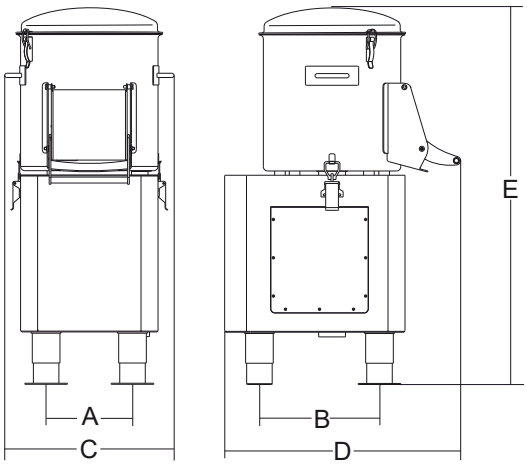


PPJ/LCJ 10 SC

A1 = inch. $8^{55/64"}$
B1 = inch. $9^{1/16"}$
C1 = inch. $18^{7/64"}$
D1 = inch. $22^{3/64"}$
E1 = inch. $42^{1/8"}$

PPJ 20 SC

A1 = inch. $12^{63/64"}$
B1 = inch. $12^{13/64"}$
C1 = inch. $22^{3/64"}$
D1 = inch. $25^{19/32"}$
E1 = inch. $47^{41/64"}$



	Power	Power source	Drum revolutions	Tank capacity	A	B	C	D	E	Net weight	Shipping	Gross weight
	watt		*r.p.m.*	*qt*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*lbs.*	*inch.*	*lbs.*
PPJ 10 SC	735	110-120V, 60Hz	320	21	$8^{37/64"}$	$11^{3/16"}$	$18^{7/64"}$	$22^{3/64"}$	$35^{3/64"}$	91	$28^{11/32"}$ x $22^{7/16"}$ x $47^{1/4"}$	114
PPJ 20 SC	1000	220-240V, 60Hz, 6.5A +/- 10%	275	37	$12^{3/64"}$	$15^{5/32"}$	$22^{3/64"}$	$25^{19/32"}$	$41^{17/32"}$	115	$25^{13/64"}$ x $29^{59/64"}$ x $55^{1/8"}$	137

VACUUM-PACK SOUS VIDE MACHINES

- *Extending a product's shelf life, improving presentation, storability and transportability without altering the inherent characteristics of the treated products, preserving delicacy and flavour.*
- *These are the goals of Sirman packing and vacuum packing machines.*
- *All machines are designed to deliver superior performance with improved ergonomics, ease of use and sanitation.*

85 Ghost 30 - built-in vacuum pack machines
86 W M EASY TOUCH - Vacuum pack machines
88 W8 Top - Vacuum pack machines
92 SAT System - vacuum pack machines with satellite
94 Vertigo 30 - vertical vacuum pack machines
96 Softcooker XP - Sous vide cooker
98 Softcooker Wi-Food - Sous vide cooker
100 Softcooker SR XP - Sous vide cookers


SIRMAN
San03
Program using Oz

Controls vacuum pack machines

EASY TOUCH



- Practical and intuitive touch keyboard with integrated WiFi
- Easy setting of the vacuum and sealing time
- Display shows vacuum percentage and time
- 10 programs that can be stored as desired
- Special programs:
  - Marinade
  - Pump preheating and oil cleaning cycle
  - Timed external vacuum (not for Vertigo)
- Last setting memorization
- Total use cycle and time counter
- Oil change message

TOP



- Smart, backlit, comprehensive yet intuitive touch control with WiFi connection
- Electronic control system with pressure sensor for automatic vacuum
- Vacuum setting at Mbar, Percentage or Time according to the user
- Temperature control sensor and pump protection
- Adjustable automatic vacuum percentage 50-100% or with residual vacuum in Mbar
- Dedicated program for liquids
- Dedicated programs for marinating
- 10 Multistep programs that can be stored as desired
- 6 Languages available
- Setting sealing time, vacuum and gas with 1/10 sec scale
- Displays vacuum percentage and remaining time
- Predictive maintenance operations to ensure a longer duration over time
- Oil and filter warning signal
- Oil preheating and cleaning cycle
- Total cycle counter
- Pump usage hour counter
- Electronic Softair with 3 adjustment levels
- This control can integrate the following options*:
  - Inert gas system
  - Thermal printer
  - A.O.R.
  - SanO3
  - SAT SYSTEM

* contact our office to find out which options may be available at the same time on the same device

GHOST 30
built-in vacuum pack machines

Certified to UL Standard 963
and NSF Standard 169
Certified to CSA Standard C22.2



GHOST UC

84

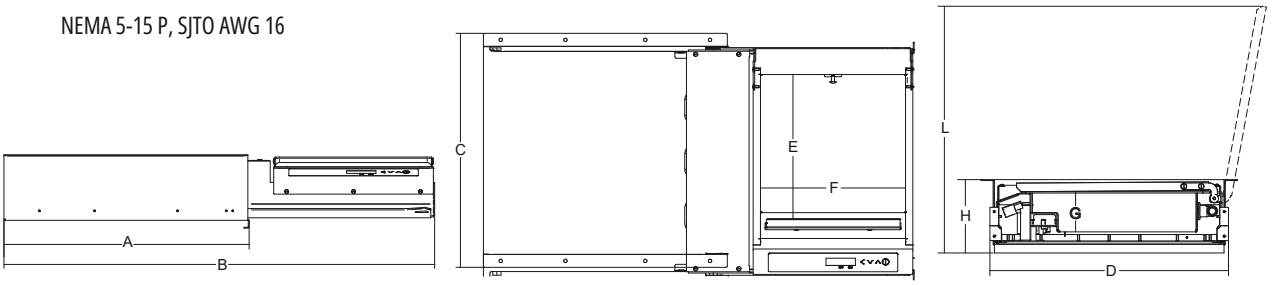


GHOST BI

- Built-in vacuum packaging machine for drawers
- Compact 4 mc DVP pump
- EASY TOUCH control with Wifi
- Easily removable 12$^{1/4''}$ sealing bar
- Sealing bar activated by pneumatic pistons
- Reinforced AISI 304 stainless steel bowl
- Shatterproof plexiglass lid
- Surface for liquid bags

Specifications

Plug and Cord: NEMA 5-15 P, SJTO AWG 16



	Electrical	Seal bar	Pump	Chamber dimensions	A	B	C	D	E	F	G	H	L	Net weight	Shipping	Gross weight
		inch.	m3/h	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	lbs.	inch.	lbs.
Ghost 30	110-120V, 60Hz 7A, 850W	12$^{1/4''}$	5	13$^{15/64''}$x13$^{7/64''}$h.3$^{35/64''}$	22$^{23/64''}$	39$^{19/64''}$	23$^{25/64''}$	21$^{49/64''}$	13$^{7/64''}$	13$^{15/64''}$	3$^{35/64''}$	6$^{11/16''}$	22$^{33/64''}$	84	28$^{11/32''}$x 22$^{7/16''}$x30$^{5/16''}$	106

W8 M EASY TOUCH

Vacuum pack machines

84





- Practical and intuitive EASY TOUCH control with Wifi
- Electronic control system with pressure sensor for fast and precise processing
- Adjustable automatic vacuum percentage: 50-100%
- Dedicated programs for liquids and marinating
- 10 different settings savable to preference
- 6 selectable languages
- Display of vacuum percentage and time to countdown
- Scheduled management of maintenance operations to ensure longer-lasting life oil and filter change warning light
- Thermal pump guard
- Built-in Wi-Fi card which allows careful management of after-sales service at a distance
- Fully manageable via APP that is easy and intuitive and can be downloaded free-of-charge from official stores

Optionals:

- External vacuum
- Seal bar with Cut-Off Wire

Specifications

Plug & Cord:	NEMA 5-20 P



Easy access for oil change and service



mod. W8 30 - 40
Optional Seal bar with Cut-Off Wire

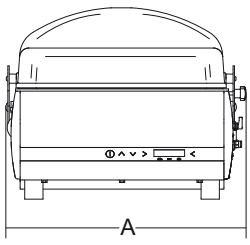
Optional - External vacuum: hose+GN container+lid

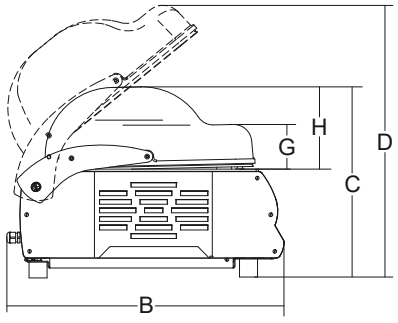


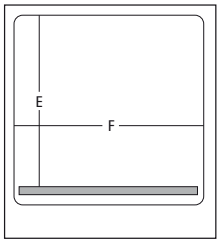
Reinforced Gastronorm Containers and s/steel Lids



Reinforced Gastronorm Containers and Lids







	Electrical	Seal bar	Pump	Chamber dimensions	A	B	C	D	E	F	G	H	Net weight	Shipping	Gross weight
		inch.	*m3/h*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*lbs.*	*inch.*	*lbs.*
W8 M 30 Easy Touch DX	110-120V,11.3A,1250W	12 1/4"	9	13 3/8"x14 3/16"x6 3/4"	16"	20 3/4"	16"	23 1/8"	13 1/8"	13 1/8"	3 47/64"	6 11/16"	83	29"x23"x31"	105
W8 M 40 Easy Touch DX	110-120V, 8.7A,1150W	16 1/8"	14	17"x16 1/8"x7 1/8"	19 1/2"	23"	16 5/8"	24 3/4"	15 3/8"	17"	3 47/64"	7 3/32"	123	30"x26"x31"	145

W8 TOP

Vacuum pack machines



W8 TOP 40 DX
with inert gas and AOR optionals



W8 TOP 50 DX



- Practical and intuitive touch screen display (see pag.84)
- Electronic control system with pressure sensor for fast and precise processing
- Adjustable automatic vacuum percentage: 50-100%
- Dedicated programs for liquids and marinating
- 10 different settings savable to preference
- 6 selectable languages
- Set up sealing, vacuum, and gas time on a 1-10 sec scale
- Display of vacuum percentage and time to countdown
- Scheduled management of maintenance operations to ensure longer-lasting life oil and filter change warning light
- Thermal pump guard
- Oil preheat and cleaning cycle
- Total rev counter
- Pump meter
- Built-in Wi-Fi card which allows careful management of after-sales service at a distance
- 3-year pump warranty (for machines connected via Wi-Fi)
- Fully manageable via APP that is easy and intuitive and can be downloaded free-of-charge from official stores

Optionals:

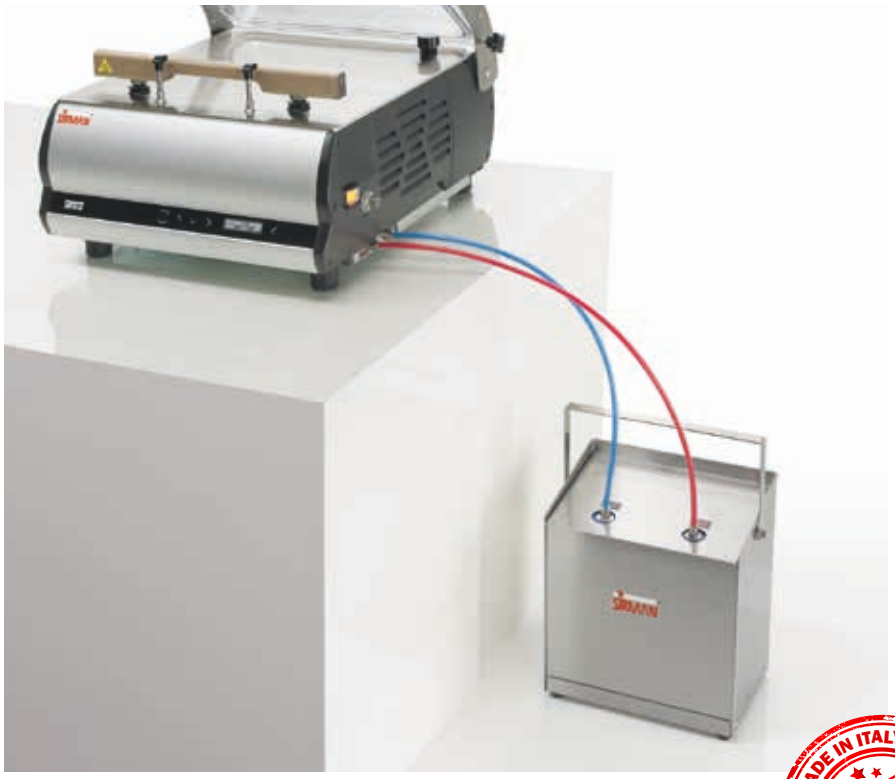
- Inert gas system (MAP)
- Automatic thermal printer by date, time and packing specifications
- A.O.R. Automatic Oil Replacement - Available only on W8 TOP 40 and 50
- SanO3 - Patented - Available only on W8 TOP 40 and 50
- External vacuum
- Seal bar with Cut-Off Wire

Specifications

Plug & Cord: NEMA 5-20 P

Certified to UL Standard 963 and NSF Standard 169
Certified to CSA Standard C22.2







SANO3 AUTOMATIC OZONE SANITIZATION

Optional - Patented - is an integrated and automated sanitizing system that works with an ozone generating cell to deeply sanify the chamber and all the air pipes reaching the best result where other sanitizing procedures cannot get.
Available only on W8 TOP 40, 50



MADE IN ITALY PATENTED



AOR AUTOMATIC OIL REPLACEMENT

MADE IN ITALY PATENTED

Automatic Oil Replacement, an exclusive patent by Sirman, always in pole position for vacuum and souse vide technology.
The machine automatically manages the oil changing, preserving the pump from damage and thus extending the warranty of the pump to 3 years (for machines connected via Wi-Fi).



Thermal label printer - option



Optional adhesive paper
for built-in printer



Standard support for vacuum bags
with liquids



Easy access for oil change and service



W8 50 DX DB
1 left and 1 right seal bars design



W8 70 DX TB
3 seal bars design



W8 Top 50 DX G
with inert gas flush ready



W8 Top 40-50 DX G
Option inert gas and A.O.R.



mod. W8 30 - 40 - 50
Optional Seal bar with Cut-Off Wire

Optional - External vacuum: hose+GN container+lid



Reinforced Gastronorm Containers
and s/steel Lids

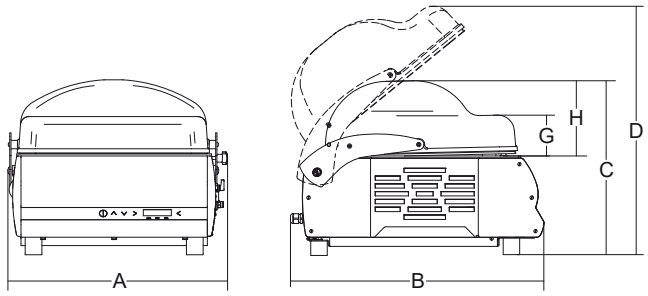


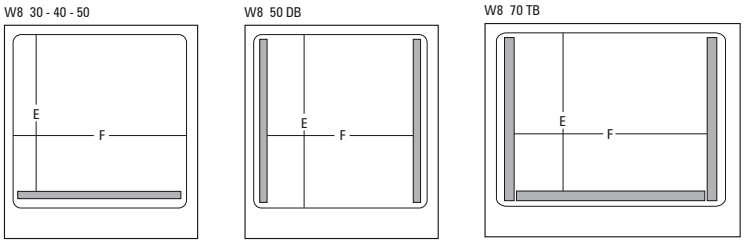
Reinforced Gastronorm Containers and Lids

Optionals		W8 Top 30 DX	W8 Top 40 DX	W8 Top 50 DX DB	W8 Top 50 DX
Bag size	Capacity	Bags/cycle	Bags/cycle	Bags/cycle	Bags/cycle
5" x 7"	.5 pt - .5 lb	2	3	6	4
6" x 8"	.5 pt - .5 lb	2	2	4	3
8" x 12"	1 qt - 2 lb	1	2	4	2
10" x 12"	1.5 qt - 3 lb	1	1	2	2
10" x 15"	3 qt - 6 lb	1	1	2	2
12" x 14"	1 gal - 8 lb	1	1	2	1
12" x 16"	1 gal - 8 lb	1	1	2	1
12" x 18"	1.25 gal - 10 lb	1	1	2	1
14" x 20"	1.75 gal - 14 lb	--	1	2	1
16" x 22"	2.5 gal - 20 lb	--	1	2	1



W8 TOP 70 DX TB





	Electrical	Seal bar	Pump	Chamber dimensions	A	B	C	D	E	F	G	H	Net weight	Shipping	Gross weight
		inch.	m3/h	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	lbs.	inch.	lbs.
W8 Top 30 DX	110-120V, 11.3A,1250W	$12^{1/4}$"	9	$13^{3/8}$"x$14^{3/16}$"x$6^{3/4}$"	16"	$20^{3/4}$"	16"	$23^{1/8}$"	$13^{1/8}$"	$13^{1/8}$"	$3^{47/64}$"	$6^{11/16}$"	83	29"x23"x31"	105
W8 Top 40 DX	110-120V, 8.7A,1150W	$16^{1/8}$"	14	17"x$16^{1/8}$"x$7^{1/8}$"	$19^{1/2}$"	23"	$16^{5/8}$"	$24^{3/4}$"	$15^{3/8}$"	17"	$3^{47/64}$"	$7^{3/32}$"	123	30"x26"x31"	145
W8 Top 40 DX	110-120V, 11.3A, 960W	$16^{1/8}$"	24	17"x$16^{1/8}$"x$7^{1/8}$"	$19^{1/2}$"	23"	$16^{5/8}$"	$24^{3/4}$"	$15^{3/8}$"	17"	$3^{47/64}$"	$7^{3/32}$"	123	30"x26"x31"	145
W8 Top 50 DX	110-120V, 13.8A, 1000W	$20^{1/16}$"	24	$21^{1/2}$"x$18^{1/8}$"x$8^{1/4}$"	24"	$25^{1/2}$"	$16^{5/8}$"	$23^{7/8}$"	$16^{7/8}$"	$21^{1/4}$"	$3^{35/64}$"	$8^{17/64}$"	155	34"x34"x30"	190
W8 Top 50 DX DB (1 LEFT 1 RIGHT SEAL BARS)	110-120V, 13.8A, 1000W	2x$16^{1/8}$"	24	$21^{1/2}$"x$18^{1/8}$"x$8^{1/4}$"	24"	$25^{1/2}$"	$16^{5/8}$"	$23^{7/8}$"	$16^{7/8}$"	$21^{1/4}$"	$3^{35/64}$"	$8^{17/64}$"	165	34"x34"x30"	195
W8 Top 70 DX TB (3 SEAL BARS)	220-240V, 3-ph, +/- 10% 7.3A,1750W	1x$25^{1/4}$" 2x$16^{1/8}$"	48	$30^{3/4}$"x$19^{1/3}$"x$8^{1/4}$"	$34^{1/2}$"	$26^{1/2}$"	$44^{5/8}$"	$53^{7/8}$"	$16^{3/4}$"	26"	$3^{47/64}$"	$7^{7/8}$"	370	32"x48"x53"	282

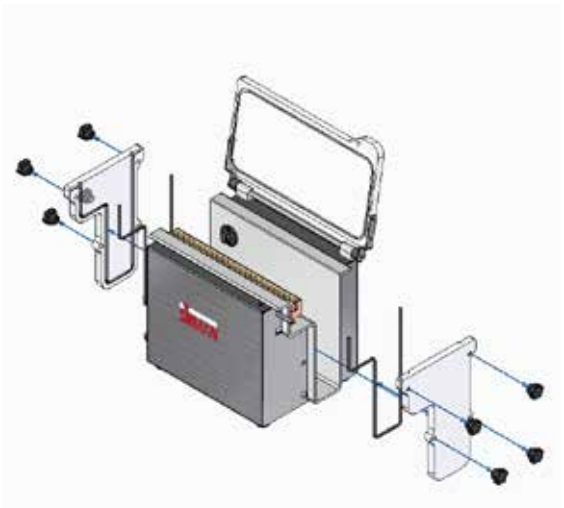
SAT SYSTEM

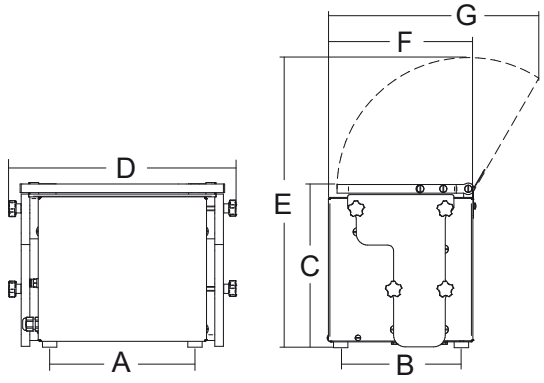
vacuum pack machines with satellite

84



- Sat System is an optional function of the TOP control board that allows you to quickly connect a second satellite machine to the main machine to be used instead of or simultaneously with the main machine.
- With a small investment, you can thus double productivity as if you had two machines available or you can have a satellite machine specifically dedicated to liquid or powdery products (Vertigo SAT 30).
- Ideal for:
  - all health and hygiene situations where the use of different machines for different products is required.
  - those who want to be faster in preparing their vacuum workload
  - those who want to exploit the maximum capacity of the bags with liquid products (using Vertigo SAT 30)
- It is recommended to use satellite units of the same size as the main machine or smaller



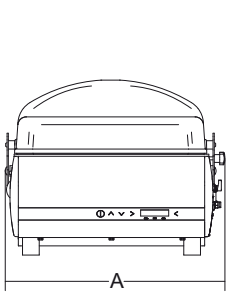


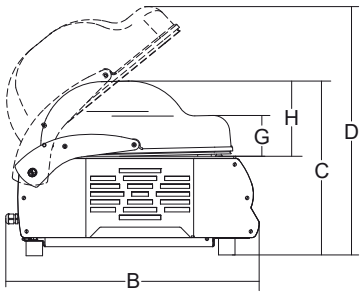
	Seal bar	A	B	C	D	E	F	G	Net weight	Shipping	Gross weight
	inch.	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*lbs.*	*inch.*	*lbs.*
Vertigo SAT 30	12 1/4"	9 61/64"	8 17/64"	11 3/16"	15 19/32"	19 7/8"	9 59/64"	14 13/32"	29	20"x 17"x16"	33

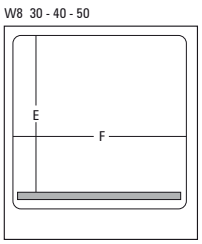
Certified to UL Standard 963 and NSF Standard 169
Certified to CSA Standard C22.2

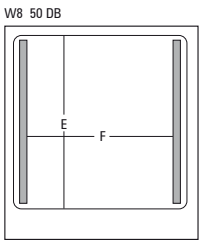


Sat System ready









	Seal bar	A	B	C	D	E	F	G	H	Net weight	Shipping	Gross weight
	inch.	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*lbs.*	*inch.*	*lbs.*
W8 SAT 30	12 1/4"	16"	20 3/4"	16"	23 1/8"	13 1/8"	13 1/8"	3 47/64"	6 11/16"	53	29"x23"x31"	75
W8 SAT 40	16 1/8"	19 1/2"	23"	16 5/8"	24 3/4"	15 3/8"	17"	3 47/64"	7 3/32"	68	30"x26"x31"	90
W8 SAT 50	20 1/16"	24"	25 1/2"	16 5/8"	23 7/8"	16 7/8"	21 1/4"	3 35/64"	8 17/64"	99	34"x34"x30"	121
W8 SAT 50 DB	2x16 1/8"	24"	25 1/2"	16 5/8"	23 7/8"	16 7/8"	21 1/4"	3 35/64"	8 17/64"	99	34"x34"x30"	121

VERTIGO 30

vertical vacuum pack machines

84



- Vertical compact vacuum packaging machine ideal for liquids, granulates and powders best for bars or as a second machine.
- Max bag size $11^{13/16}$"x$13^{25/32}$" which can easily hold 102 oz.
- EASY TOUCH controls
- Lid without pistons
- Practical niches on the profile to move the unit
- Extraordinary patented solution for internal cleaning:
  - Transparent sides of the tank offer perfect visibility inside the tank
  - Side panels can be easily and completely disassembled without tools for easy and thorough cleaning inside the tank

Specifications

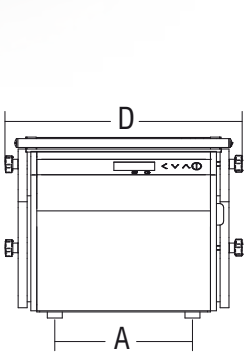
Plug and Cord:	NEMA 5-15 P, SJTO AWG 16

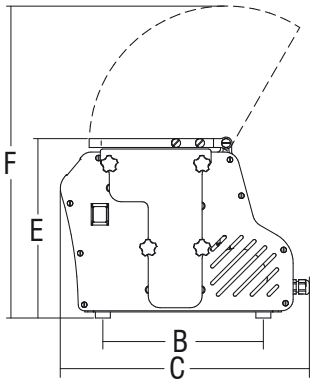
Certified to UL Standard 963
and NSF Standard 169
Certified to CSA Standard C22.2











	Electrical	Seal bar	Pump	Chamber dimensions	A	B	C	D	E	F	Net weight	Shipping	Gross weight
		inch.	m3/h	inch.	inch.	inch.	inch.	inch.	inch.	inch.	lbs.	inch.	lbs.
Vertigo 30	110-120V, 60Hz, 7A, 850W	$12^{1/4''}$	5	$12^{53/64''}$ x $2^{23/64''}$ x $9^{27/32''}$	$9^{1/16''}$	$10^{35/64''}$	$16^{3/8''}$	$15^{19/32''}$	$11^{13/16''}$	$20^{33/64''}$	49	20"x 17"x16"	53

SOFTCOOKER XP

Sous vide cooker



Immersion thermal circulator for sous-vide cooking at low temperature (= below boiling point).
SOUS-VIDE COOKING is a technique that involves cooking food in vacuum-sealed pouches in a water bath at a precisely controlled temperature. This gentle cooking process results in tender textures and enhanced intense flavors because the ingredients are all sealed in a pouch.

- High precision sous vide thermal circulator with temperature control
- IP X3 protected stainless steel construction to withstand the toughest working conditions
- 1.4 KW heating element, the most powerful on the market!
- Offers a temperature stability of 32°F between 86°F to 212°F up to 110 lbs
- A circulating stirrer ensures a consistent temperature throughout the whole container
- Bright LED display visualizes temperature and working time
- quickly assembles to any pot with its clamp
- 25 programs allow you to save your favorite recipes
- Delay start function for all programs
- Space saving design for quick storage and movement in different locations

Features

Technical:

- 1.4 KW stainless steel heating element assures fast heat up
- AISI 304 stainless steel construction
- Circulating pump to avoid cold and hot spots
- Fits on any round or flat container with a minimum depth of 6.5" by means of a clamp
- Display in °C or °F
- Equipped with two temperature sensors to control heater and water
- Energy-saving feature that reduces energy consumption to just 600W, when the set temperature is reached, without any loss of temperature control
- A convenient handle makes it easy to carry

Safety

- The heating element and the stirrer are protected by a stainless steel cage to prevent poaches to come into contact with them
- Equipped with a thermal protection to prevent overload and over temperature
- Low liquid level sensor switches off the circulator in case of accidental use with little water
- Alarm and fault indicators

Specifications

Construction:	AISI 304 stainless steel frame, electro-polished stainless steel heating element.
Electrical:	110-120V, 1400W, 12A, 60 Hz
Plug & Cord:	Attached, flexible, 3 wire SJTO 14 AWG, 6’4” long cord, NEMA 5-15P
Switch:	Touchpad with 4-digit LED display

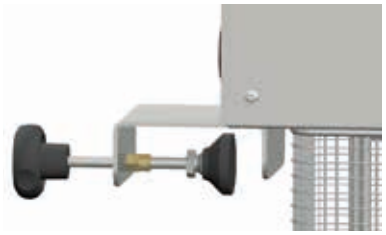
Accessories

- 1/1 GN container with lid
- 2/1 GN container with lid

Benefits

Sirman Softcooker has been specifically designed to provide flexibility and convenience to Chefs and Professionals, not a medical device used for food prep
The temperature stability is the key point of the sous-vide cooking: the powerful heating element and the stirrer provide a precise consistent temperature at all times, assuring the best cooking results.
IP X3 protection to stand up to the toughest working conditions

Certified to UL Standard 197 and NSF Standard 04 Certified to CSA Standard C22.2



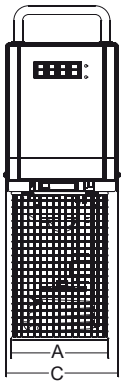
Pot fixing clamp

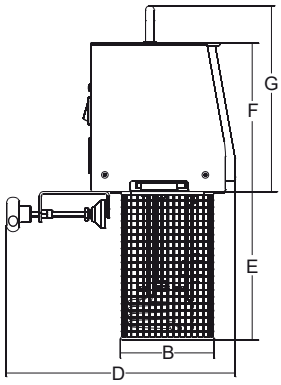


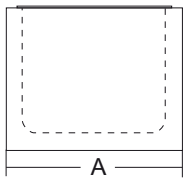
Container 1/1 GN

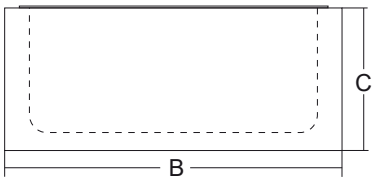


Container 2/1 GN









	Power	Power source	Temperature	Bowl capacity	Bowl filling level	A	B	C	D	E	F	G	Net weight	Shipping	Gross weight
	watt		*°F*	*gal*	*gal*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*lbs.*	*inch.*	*lbs.*
Softcooker XP	1400	110-120V, 60Hz	104 ÷ 239	-	-	$4^{21/64''}$	$4^{17/32''}$	$5^{1/8''}$	$10^{15/64''}$	$6^{11/16''}$	$6^{11/16''}$	$8^{17/64''}$	9	$12^{63/64''}$ x $17^{29/32''}$ x $9^{29/64''}$	12
container 1/1 GN				7	5,8	$14^{11/64''}$	$22^{1/4''}$	$9^{1/16''}$					16	$28^{11/32''}$ x $19^{11/16''}$ x $13^{25/32''}$	25
container 2/1 GN				15	11	$20^{55/64''}$	$25^{19/32''}$	$9^{1/16''}$					28	$29^{17/32''}$ x $25^{19/32''}$ x $15^{3/4''}$	35

SOFTCOOKER WI-FOOD

Sous vide cooker



SOFTCOOKER WI-FOOD X





SOFTCOOKER WI-FOOD X NFC

Softcooker Wireless Probe



- Wi-Food X / NFC Softcooker: sides and basket in AISI 304 stainless steel, with aerial
- The NFC versions fitted with a built-in aerial to get on-the-spot readings from the SWP “Softcooker Wireless Probes”
- A large and practical 5” touch screen display, with IP 67 rating
- Up to 10 instant programs set for the machine and countless other programs through the APP
- Practical handle for carrying the machine
- Via the special free App, the Wi-Fi connection allows you to check the cooking even from home.
- The APP also allows you to manage various pieces of equipment, private and public recipes with 4 levels, HACCP cooking logs, printing of adhesive labels, setting audible alarms, Multitimer function, reading and configuration of the SWP “Softcooker Wireless Probes” and a whole lot more.

Specifications

Plug and Cord: NEMA 5-15 P, SJTO AWG 14

Certified to UL Standard 197 and NSF Standard 04 Certified to CSA Standard C22.2

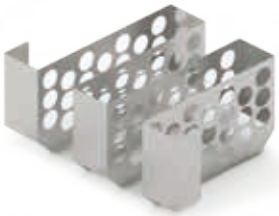
Only for Softcooker Wi-Food NFC and probe



Optionals s/steel container with lid 1/1 and 2/1 GN



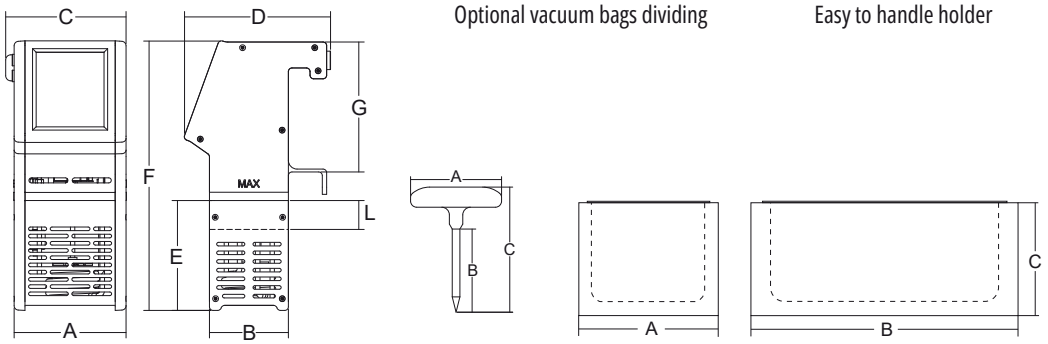
Pack with n.6 probes



Optional vacuum bags dividing



Easy to handle holder



	Power	Power source	Temperature	Bowl capacity	Bowl filling level	A	B	C	D	E	F	G	L	Net weight	Shipping	Gross weight
	watt		*°F*	*gal*	*gal*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*lbs.*	*inch.*	*lbs.*
Softcooker Wi-Food X / NFC	1400	110-120V, 60Hz, 12A	104 ÷ 239	-	-	$5^{7/16"}$	$4^{19/64"}$	$5^{29/32"}$	$7^{63/64"}$	$5^{63/64"}$	$14^{27/32"}$	$7^{3/32"}$	$1^{37/64"}$	9	$12^{63/64"}$x$17^{29/32"}$x$9^{29/64"}$	12
Probe				-	-	$1^{7/8"}$	$1^{11/16"}$	$2^{9/16"}$						0,05	$4^{9/64"}$x$7^{7/8"}$x$2^{11/64"}$	0,45
container 1/1 GN				7	5,8	$14^{11/64"}$	$22^{1/4"}$	$9^{1/16"}$						16	$28^{11/32"}$x$19^{11/16"}$x$13^{25/32"}$	25
container 2/1 GN				15	11	$20^{55/64"}$	$25^{19/32"}$	$9^{1/16"}$						28	31"x28"x14"	40

SOFTCOOKER SR XP 2/3 GN - 1/1 GN

Sous vide cookers



SOFTCOOKER SR XP 1/1 GN

- Sous-vide cookers offer an excellent temperature stability, reliability and flexibility
- Choice of two sizes, 2/3 GN and 1/1 GN
- Bright LED display visualizes temperature and working time
- Temperature range from 30°C to 100°C, accuracy 0.3°C
- 5 programs allow to save your favorite recipes
- Compact space-saving design with practical handles to carry it easily.
- Equipped with a factory fitted drain valve, making cleaning of the machine a breeze by being able to easily drain out the water.

Features

Technical:

- AISI 304 stainless steel insulated shell and inner container
- Powerful shock-proof heating element is positioned under the inner container and provides effective heating
- Display in °C or °F
- Energy-saving feature that reduces energy consumption, when the set temperature is reached, without any loss of temperature control
- Supplied with lid to minimize heat loss and water evaporation
- Optional drain tap for easy emptying

Safety

- Removable perforated tray over the base of the container prevents poaches from coming into contact with the heated bottom
- Safety cut-out switches off the unit, if it is accidentally run with little water
- Equipped with a thermal protection to prevent overload and over temperature
- Alarm and fault indicators

Sanitary

- High-quality seamless stainless steel construction is durable and easy to clean

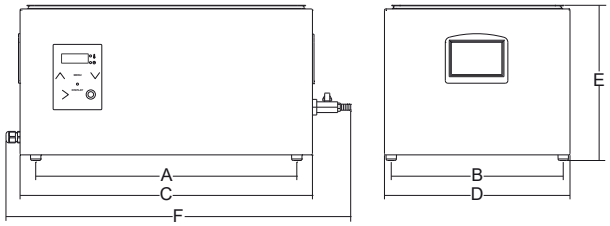
Specifications

Construction:	AISI 304 stainless steel enclosure and container
Electrical:	SR 2/3: 110-120V, 60 Hz, 8.5A SR 1/1: 110-120V, 60 Hz, 14A
Plug & Cord:	Attached, flexible, 6'4" long cord, SR 2/3: 3 wire SJTO 14 AWG NEMA 5-15 P SR 1/1: 3 wire SJTO 14 AWG NEMA 5-20 P
Switch:	Touchpad with 4-digit LED display

Certified to UL Standard 197
and NSF Standard 04 Certified to CSA Standard C22.2



SOFTCOOKER SR XP 1/1 GN



	Power	Power source	Temperature	Bowl capacity	Bowl filling level	A	B	C	D	E	F	Net weight	Shipping	Gross weight
	watt		*°F*	*gal*	*gal*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*lbs.*	*inch.*	*lbs.*
Softcooker SR XP 2/3 GN	1000	110-120V, 60Hz	104 ÷ 239	5	1.9	$16^{17/32}$"	$13^{15/32}$"	$15^{19/32}$"	$14^{31/64}$"	$12^{11/64}$"	$18^{1/2}$"	12	$23^{5/8}$" x $19^{11/16}$" x $16^{17/32}$"	20
Softcooker SR XP 1/1 GN	1650	110-120V, 60Hz	104 ÷ 239	8	6.5	20"	$13^{15/32}$"	$22^{23/64}$"	$14^{31/64}$"	$12^{11/64}$"	$25^{9/32}$"	36	$23^{5/8}$" x $19^{11/16}$" x $16^{17/32}$"	44

MEAT PROCESSORS

- *No compromises from Sirman when it comes to meat safety.*
- *All meat processors designed for the food retail and packing industry have a complete stainless steel construction, modern motors with*
- *high-torque transmissions and higher output velocity to meet and exceed the highest levels of safety, hygiene and productivity.*
- *Whether you need a compact or a full-size meat processor, Sirman is able to provide you with space saving yet highly efficient solutions which exceed the performance capability of larger machines in the marketplace.*

104 TC 8 Vegas - TC 12 Denver - TC 22 Dakota - meat grinders
106 TC 12 Denver Plus - meat grinders
108 Multipatty - manual patty presses
109 SA series - manual patty presses
110 TC 22 - 32 Colorado - meat grinders, heavy duty
112 TC 32 Nevada Ice H - refrigerated meat grinders, heavy duty
113 Format M - hamburger applications
114 TC 32 - 42 Montana - meat grinders, heavy duty
116 IP 50 M - meat mixers, bench/floor
118 IP 30L RT - IP 50L RT BA - meat mixers, bench
120 IP 50 - 80 - 120 - 180 XP BA - meat mixers, floor
122 IS 8 X - 12 VX - 16 X - sausage stuffers, manual
124 IS 15 - 25 - 35 Idra - sausage stuffers, hydraulic
126 T-REX - manual meat tenderizer
127 DRAKE Man - manual steak tenderizer
128 DRAKE - meat tenderizer, stir-fry meats


SIRMAN

TC 8 VEGAS
TC 12 DENVER
TC 22 DAKOTA

Meat grinders



TC 8 VEGAS



TC 12 DENVER

TC 8 VEGAS - TC 12 DENVER

- Reliable light / medium-duty meat grinders
- Dependable gear drive
- Ideal for on-demand operations
- Up to 5 lbs. per minute output
- Easy and fast breakdown for cleaning
- Convenient compartment to store plate and knife

TC 22 DAKOTA

- Designed for continuous service in high-volume and on demand operations
- Completely stainless steel housing assembly
- Powerful 1.5 Hp motor
- Stainless steel knife and 3/16" plate included
- Fast breakdown for an easy cleaning
- ON/OFF rotary cam switch with reverse mode to prevent clogging

Features

Technical:

- Sealed gear box with hardened gears in oil bath.
- 5 different plates available (3/16", 7/32", 5/26", 3/8", 9/16").
- Stainless steel AISI 304 conveying screw and head (TC 22 DAKOTA).

Sanitary

- Easy and fast cleaning and sanitation.

Specifications

Construction:	ABS shockproof sides, aluminum body, conveying screw and head.
Motor TC 8 Vegas:	1/3 Hp (250 W), fan cooled.
Motor TC 12 Denver:	3/4 Hp (550 W) 1 Hp peak, fan cooled.
Motor TC 22 Dakota:	1.5 Hp (1100 W), fan cooled.
Electrical:	110-120V AC, 60Hz, single-phase
Plug & Cord:	Attached, flexible, 3 wire, 6'4" long cord TC 8 Vegas: SJTO 18 AWG, NEMA 5-15 P TC 12 Denver: SJTO 16 AWG, NEMA 5-15 P TC 22 Dakota: SJTO 14 AWG, NEMA 5-20 P
Controls:	ON (I) / OFF (0) buttons. No volt release (TC 8 Vegas - TC 12 Denver)
Controls:	Rotary cam switch with reverse. (TC 22 Dakota)

Certified to UL Standard 763 and NSF Standard 08 Certified to CSA Standard C22.2



TC 22 DAKOTA



Compartment for knives and blades

OPTIONALS



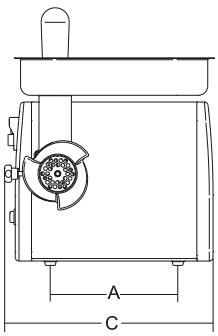
Plate Ø 1/8"

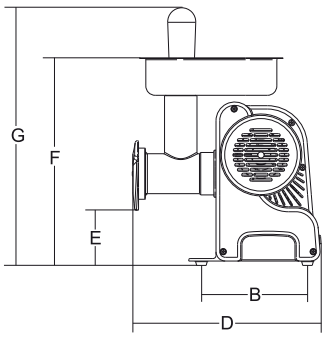


Plate Ø 3/16"



Plate Ø 5/16"





	Power	Power source	TC output/h	Standard plate	A	B	C	D	E	F	G	Net weight	Shipping	Gross weight
	watt/Hp		*lbs./h.*	*Ø inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*lbs.*	*inch.*	*lbs.*
TC 8 Vegas	250/0,34	110-120V AC, 60Hz 1-ph, 3.5A	154	1/4"	$8^{1/16''}$	$6^{11/16''}$	$13^{3/16''}$	$11^{13/16''}$	$3^{3/8''}$	$14^{3/16''}$	$16^{1/8''}$	23	$22^{1/16''}$ x $15^{3/4''}$ x $13^{3/4''}$	26
TC 12 Denver	550/0,75	110-120V AC, 60Hz 1-ph, 12A	187	1/4"	$10^{13/16''}$	$7^{1/2''}$	$14^{13/16''}$	$14^{7/16''}$	$3^{15/16''}$	$14^{3/4''}$	$17^{13/16''}$	42	$22^{1/16''}$ x $15^{3/4''}$ x $13^{3/4''}$	49
TC 22 Dakota	1100/1,5	110-120V AC 60Hz, 1-ph, 11A	264	3/16"	$12^{3/16''}$	$8^{7/8''}$	$15^{9/16''}$	$14^{3/16''}$	$4^{1/2''}$	$16^{5/16''}$	$19^{1/8''}$	55	$19^{11/16''}$x $16^{15/16''}$ x $17^{11/16''}$	59

TC 12 DENVER PLUS

Meat grinders





- Reliable medium-duty meat grinders
- Dependable gear drive
- Ideal for on-demand operations
- Up to 5 lbs. per minute output
- Easy and fast breakdown for cleaning
- Convenient compartment to store plate and knife

Features

Technical:

- Sealed gear box with hardened gears in oil bath.
- 5 different plates available (3/16”, 7/32”, 5/26”, 3/8”, 9/16”).

Sanitary

- Easy and fast cleaning and sanitation.

Specifications

Construction:	Stainless steel sides, aluminum body, conveying screw and head.
Motor:	3/4 Hp (550 W) 1 Hp peak, fan cooled.
Electrical:	110-120V AC, 60Hz, single-phase, 12A
Plug & Cord:	Attached, flexible, 3 wire SJTO 16 AWG, 6’4” long cord, NEMA 5-15 P.
Controls:	ON (I) / OFF (0) buttons. No volt release

Certified to UL Standard 763 and NSF Standard 08 Certified to CSA Standard C22.2

OPTIONALS



Plate Ø 1/8″



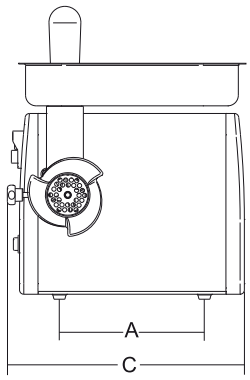
Plate Ø 3/16″

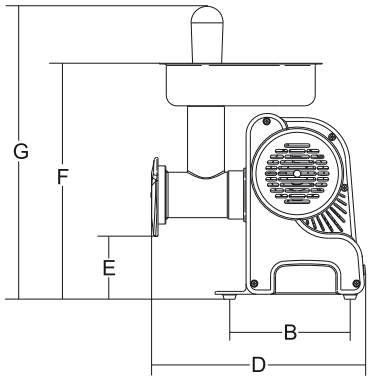


Plate Ø 5/16″



Compartment for knives and blades only for TC 12 Denver Plus





	Power	Power source	TC output/h	Standard plate	A	B	C	D	E	F	G	Net weight	Shipping	Gross weight
	watt/Hp		*lbs./h.*	*Ø inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*lbs.*	*inch.*	*lbs.*
TC 12 Denver Plus	550/0,75	110-120V AC, 60Hz, 1-ph, 12A	187	1/4"	11 17/64"	7 43/64"	15 3/4"	14 11/16"	4 1/4"	14 11/16"	17 3/32"	42	22 1/16″ x 15 3/4″ x 13 3/4″	49

MULTIPATTY

Manual patty presses







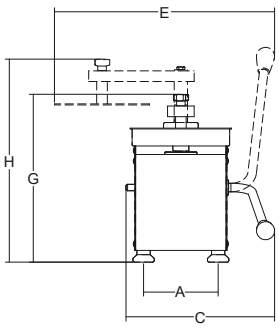
- Practical and powerful hamburger press with changeable molds
- Made of anodized aluminium and stainless steel
- Self-centering molds (Patented system) for perfect coupling of mold with buffer
- Machine supplied without molds; allows you to select the molds you require separately
- Automatic hamburger lifting system for easy removal of pieces

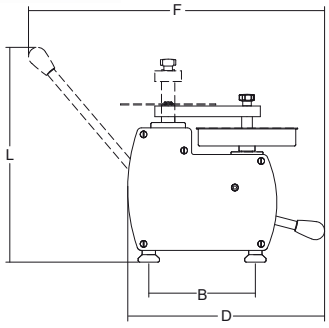
Optionals

- Changeable mold 4" (3 ½ to 5 oz.), 5" (5 to 8 oz.), 6" (10 to 14 oz.) 7", (12 to 16 oz.) patties



Optional changeable molds





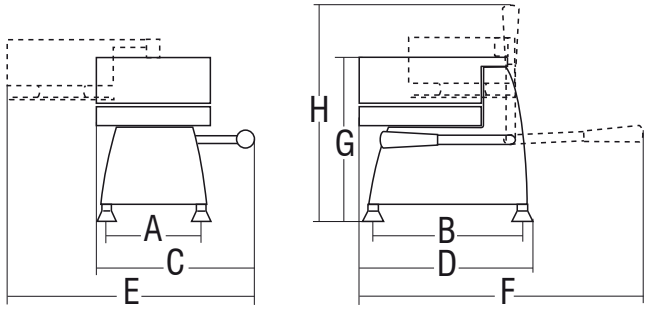
	Mold diameter	A	B	C	D	E	F	G	H	L	Net weight
	inch.	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*lbs.*
Multipatty	-	$5^{33/64"}$	$7^{7/8"}$	$10^{63/64"}$	$14^{17/32"}$	-	$21^{57/64"}$	$12^{13/32"}$	15"	$15^{29/32"}$	17
mold 100	4"	-	-	-	-	$14^{11/16"}$	-	-	-	-	2.20
mold 130	5"	-	-	-	-	$15^{9/32"}$	-	-	-	-	2.31
mold 150	6"	-	-	-	-	$15^{43/64"}$	-	-	-	-	2.42
mold 180	7"	-	-	-	-	$16^{17/64"}$	-	-	-	-	2.64

SA 100 - SA 130
SA 150 - SA 180
Manual patty presses

Certified to NSF Standard 2



- Polished, anodized aluminum body
- Stainless steel press assembly removed easily for cleaning
- Even in thickness patty forming for uniform cooking from edge to center
- Mold 4" (3 ½ to 5 oz.), 5" (5 to 8 oz.), 6" (10 to 14 oz.) 7", (12 to 16 oz.) patties.Thickness depends upon quantity of product placed in the press.
- Come with a supply of wax paper in the upper receptacle
- Last a lifetime for their simple, easy to clean design.



	Mold diameter	A	B	C	D	E	F	G	H	Net weight	Shipping	Gross weight
	inch.	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*lbs.*	*inch.*	*lbs.*
SA 100	4"	5 1/2"	9 1/16"	10 1/16"	10 5/8"	12 3/16"	14 15/16"	10 1/4"	12 5/8"	10	16" x 15" x 14"	12
SA 130	5"	5 1/2"	9 13/16"	10 1/4"	12 3/16"	14 3/16"	18 1/8"	10 13/16"	14 3/16"	13	16" x 15" x 14"	15
SA 150	6"	5 1/2"	10 1/4"	10 1/4"	13"	14 15/16"	18 1/8"	10 13/16"	14 3/16"	14	16" x 15" x 14"	16
SA 180	7"	5 1/2"	10 1/4"	10 7/16"	13"	16 15/16"	19 15/16"	10 13/16"	14 3/16"	15	16" x 15" x 14"	18

TC 22 COLORADO - TC 32 COLORADO

Meat grinders, heavy duty



TC 32 COLORADO



TC 22 COLORADO

- Powerful - up to 3 Hp - and compact for busy environments where space is at a premium.
- Complete stainless steel construction to withstand heavy-duty application and ensure the highest levels of hygiene.
- Fast and easy breakdown and assembly without tools for thorough cleaning.
- High efficiency 2 and 3 Hp air-cooled motors for continuous operation.
- Gear motor with oil-bath transmission and double seal for long-lasting and maintenance-free operation.
- Supplied with one simple cut knife and plate.

Features

Technical

- Sealed gear box with hardened gears in oil bath.
- Stainless steel AISI 304 conveying screw and head.
- 5 different plates available (3/16", 7/32", 5/26", 3/8", 9/16").

Safety

- An interlock stops the machine when removing the feed tray.

Sanitary

- Head is completely removable for an easy and fast cleaning and sanitation.

Specifications

Standard plate:	TC 22: 3/16" (4.5 mm.) TC 32: 1/4" (6 mm.)
Motor 22:	2 Hp peak, fan cooled.
Motor 32:	3 Hp peak, fan cooled.
Electrical 22 Colorado:	110-120V AC, 60Hz, 13A
Electrical 32 Colorado:	220-240V AC, 60Hz 1-phase, 4.2A
Plug and Cord:	Attached, flexible, 3 wire, 6'4" long cord. TC 22 Colorado: SJT 14 AWG, NEMA 5-15 P TC 32 Colorado: SJT 14 AWG, NEMA 6-15 P
Controls:	Rotary on/off/reverse

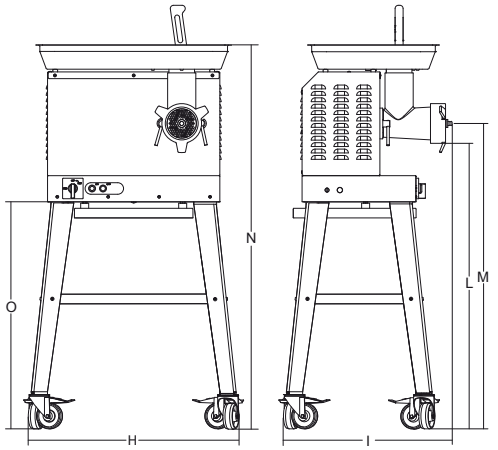
Certified to UL Standard 763 and NSF Standard 08 Certified to CSA Standard C22.2



TC 32 COLORADO
with optional 4 legs set with casters



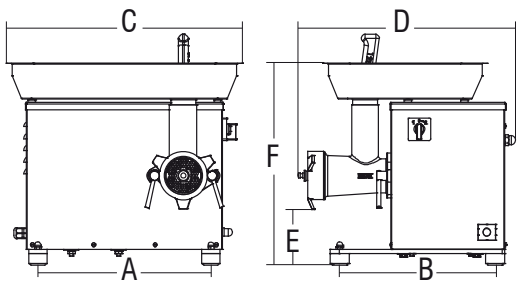
Optional tray support



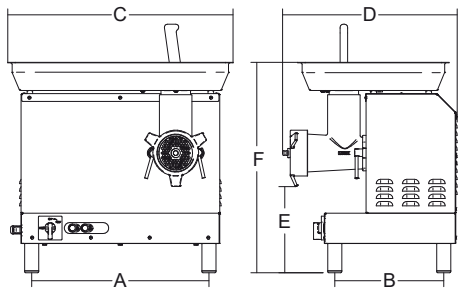
TC 32 Colorado with optional legs

H = inch. $25^{45/64"}$ M = inch. $37^{9/16"}$
I = inch. $20^{43/64"}$ N = inch. $47^{1/4"}$
L = inch. $35^{1/8"}$ O = inch. $27^{7/8"}$
inch. $3^{5/32"}$ Ø casters)

TC 22 COLORADO



TC 32 COLORADO



	Power	Power source	TC output/h	Standard plate	A	B	C	D	E	F	Net weight	Shipping	Gross weight
	watt/Hp		*lbs./h.*	*Ø inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*lbs.*	*inch.*	*lbs.*
TC 22 Colorado	1470/2 peak	110-120V AC, 60Hz	660	3/16"	$14^{29/64"}$	$12^{63/64"}$	$18^{37/64"}$	$18^{11/64"}$	$4^{11/16"}$	$16^{57/64"}$	80	36" x 36" x 25"	110
TC 32 Colorado	2205/3 peak	220-240V AC, 60Hz, +/- 10%	880	1/4"	$18^{57/64"}$	$11^{39/64"}$	$24^{1/64"}$	$18^{5/8"}$	$9^{11/64"}$	$22^{7/16"}$	90	30" x 23" x 32"	125

TC 32 NEVADA ICE H

Refrigerated meat grinder, heavy duty



Optional Format M

Optional lid



- Powerful - up to 2.5 Hp - and compact for busy environments where space is at a premium.
- Complete stainless steel construction to withstand heavy-duty application and ensure the highest levels of hygiene.
- Fast and easy breakdown and assembly without tools for thorough cleaning.
- High efficiency air-cooled motor for continuous operation.
- Gear motor with oil-bath transmission and double seal for long-lasting and maintenance-free operation.
- Supplied with one simple cut knife and plate.
- 150 Watt, R134A gas refrigerator.
- Refrigeration on feed tray neck, mincing head and on the whole feed tray.
- IP 67 protection rated controls with reverse.

Optional:

- Interlock protection for more than 8 mm holes plates (An interlock protection system is required in order to utilize more than 8 mm holes plates).
- Partial or total Unger system mincing head.
- Plexiglass feed tray lid.
- Hamburger press attachment FORMAT M.

Features

Technical

- Sealed gear box with hardened gears in oil bath.
- Stainless steel AISI 304 conveying screw and head.
- 5 different plates available (3/16", 7/32", 5/26", 3/8", 9/16").

Safety

- An interlock stops the machine when removing the feed tray.

Sanitary

- Head is completely removable for an easy and fast cleaning and sanitation.

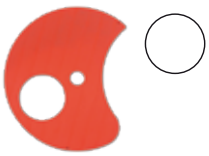
Specifications

Standard plate:	TC 32: 1/4" (6 mm.)
Motor:	2.5 Hp (1840W), fan cooled
Electrical:	220-240V AC, 60Hz 1-phase
Plug and Cord:	Attached, flexible, 6'4" long cord, SJT 3x14AWG, NEMA 6-15P
Controls:	ON/OFF/REV stainless steel keypad, IP 67 waterproof protection

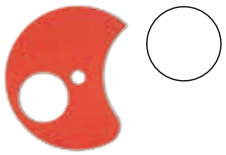
FORMAT M
hamburger applications



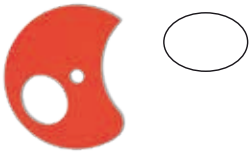
TC 32 NEVADA ICE H - Optional molds



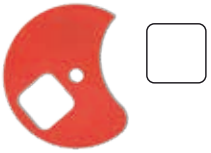
Ø 3 7/8" inch.
h.9/16" inch.
lbs. 0.31 ±



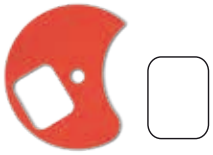
Ø 4 1/3" inch.
h.9/16" inch.
lbs. 0.34 ±



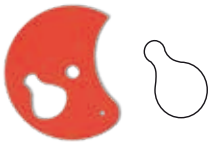
3 3/4"x4 1/2" inch.
h.9/16" inch.
lbs. 0.29 ±



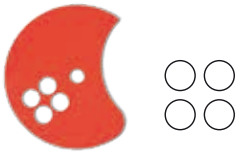
3 7/8"x3 7/8" inch.
h.9/16" inch.
lbs. 0.33 ±



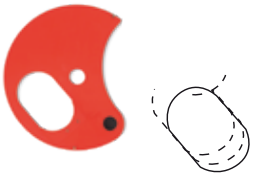
3 7/8"x4 1/" inch.
h.9/16" inch.
lbs. 0.42 ±



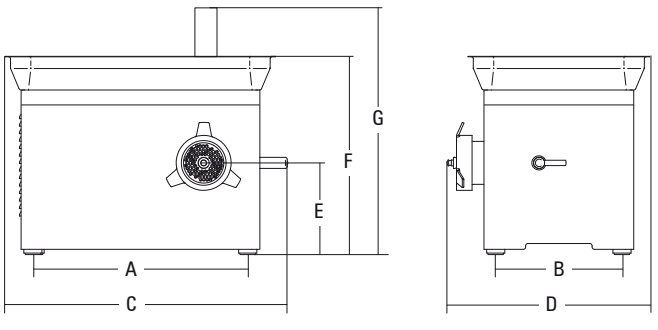
3 7/8"x 4 5/8" inch.
h.9/16" inch.
lbs. 0.23 ±



Ø 1 9/16" inch.
h.9/16" inch.
lbs. 0.044 (x4) ±



Adjustable 0,22-0,44 lbs.
round to oval
h.9/16" inch.



	Power	Power source +/- 10%	Average TC output/h	Standard plate	A	B	C	D	E	F	G	Net weight	Shipping	Gross weight
	watt/Hp		*lbs./h.*	*Ø inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*lbs.*	*inch.*	*lbs.*
TC 32 Nevada Ice H	1840/2.5	220-240V, 60Hz, 1-ph	1433	3/16"	18 57/64"	11 7/32"	24 59/64"	19 31/64"	4 49/64"	17 23/32"	21 59/64"	132	29 17/32" x 22 53/64" x 31 1/2"	181

TC 32 MONTANA
TC 42 MONTANA

Meat grinders, heavy duty



TC 32 MONTANA



TC 32 MONTANA PS



TC 32 MONTANA PS H

- Powerful – 4 and 7 Hp – floor grinders, designed for large volume meat grinding operations
- Complete stainless steel construction to withstand heavy-duty application and ensure the highest levels of hygiene
- The planetary gear motor provides high-torque and continuous operation yielding up to 7500 lbs./hour
- Fast and easy breakdown and assembly without tools for thorough cleaning
- Supplied with one simple cut knife and plate
- Tray removable on models TC 32 - 42 Montana PS and PS H
- PS: models with electromechanical panel
- H: models with hamburger Format SX / pedal attachment

Features

Technical

- Completely made from AISI 304 stainless steel.
- Square feeding neck allows for faster processing cycles.
- Stainless steel self-sharpening knife and plate.
- Stainless steel knife, stainless steel plate and worm and plate removing tool come standard.
- Only 2-3 oz. meat remaining in the grinding set at the end o tfhe grinding operation.
- TC 42 Montana the feed opener us 4 3/4" x 5 1/4"

Safety

- An interlock stops the machine when removing the feed tray.
- A guard is permanently mounted to the sides of the feed tray to protect from accidental contact with the worm.
- A safety interlock stops the machine when removing the grinding set.
- Overcurrent and no-volt release protection

Sanitary

- The grinding set is quickly disassembled for faster cleaning and sanitation.



Optional foot Pedal control
for TC 32-42 Montana PS H

Specifications

Motor TC 32:	4 Hp (3000 W), fan cooled.
Motor TC 42:	7 Hp (5250 W), fan cooled.
Electrical:	220-240V AC, 60Hz, TC32 13A, TC42 20A, 3-phase.
Plug and Cord:	Attached, flexible, 4 wire (3PH+1G) SJT 12 AWG, 6'4" long cord. NEMA 15-20 P
Controls:	Rotary ON/OFF

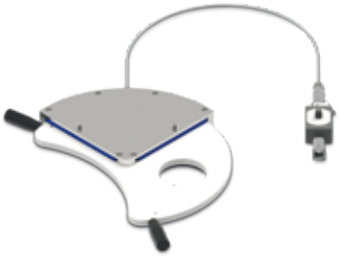
Certified to UL Standard 763
and NSF Standard 08
Certified to CSA Standard C22.2



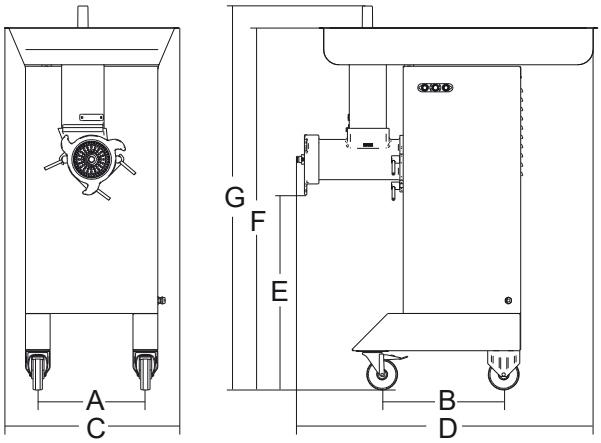
TC 42 MONTANA PS H

TC 42 MONTANA PS

TC 42 MONTANA



Optional FORMAT SX for TC 32-42 Montana PS H
Semiautomatic Patty Maker Attachment
Interchangeable molds ø 100-110-130 mm (ø $3^{15/16}$" - $4^{21/64}$" - $5^{1/8}$")
Thickness: from 10 to 15 mm (25/61" to 19/32")



	Power	Power source +/- 10%	Average TC output/h	Standard plate	A	B	C	D	E	F	G	Net weight	Shipping	Gross weight
	watt/Hp		*lbs./h.*	*Ø inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*lbs.*	*inch.*	*lbs.*
TC 32 Montana	3000/4	220-240V, 60Hz, 13A, 3-ph	1543	3/16"	$13^{45/64}$"	$15^{15/32}$"	$24^{41/64}$"	$44^{19/64}$"	25"	$50^{15/32}$"	$48^{13/16}$"	200	32" x 48" x 72"	315
TC 32 Montana PS	3000/4	220-240V, 60Hz, 13A, 3-ph	1543	3/16"	$13^{45/64}$"	$15^{15/32}$"	$24^{41/64}$"	$44^{19/64}$"	25"	$50^{15/32}$"	$48^{13/16}$"	200	32" x 48" x 72"	315
TC 32 Montana PS H	3000/4	220-240V, 60Hz, 13A, 3-ph	1543	3/16"	$13^{45/64}$"	$15^{15/32}$"	$24^{41/64}$"	$44^{19/64}$"	25"	$50^{15/32}$"	$48^{13/16}$"	200	32" x 48" x 72"	315
TC 42 Montana	5250/7	220-240V ,60Hz, 20A, 3-ph	2645 - 2866	3/16"	$13^{45/64}$"	$15^{15/32}$"	$24^{41/64}$"	$44^{19/64}$"	25"	$50^{15/32}$"	$48^{13/16}$"	249	32" x 48" x 72"	340
TC 42 Montana PS	5250/7	220-240V ,60Hz, 20A, 3-ph	2645 - 2866	3/16"	$13^{45/64}$"	$15^{15/32}$"	$24^{41/64}$"	$44^{19/64}$"	25"	$50^{15/32}$"	$48^{13/16}$"	249	32" x 48" x 72"	340
TC 42 Montana PS H	5250/7	220-240V ,60Hz, 20A, 3-ph	2645 - 2866	3/16"	$13^{45/64}$"	$15^{15/32}$"	$24^{41/64}$"	$44^{19/64}$"	25"	$50^{15/32}$"	$48^{13/16}$"	249	32" x 48" x 72"	340

IP 50 M

Meat mixers - bench / floor



IP 50 M
(shown with optional Set of 4 s/steel legs w/brake casters)

- 105 lbs. single paddle mixer allow for a fast, homogenous yet gentle mix of a variety of products from sausage meat to potato salad, coleslaw and sandwich fillings - with a great sales appeal and longer shelf-life result
- Complete stainless steel construction
- Forward and reverse mixing action allows for more control over the most delicate products
- Exclusive side opening for easy product discharge from the tub, paddle removal and faster clean-up

Features

Technical

- Completely made from stainless steel.
- Stainless steel paddle rotates for a thorough mixing and a faster kneading.
- The openable side lid facilitates easy product emptying, fast cleaning and maintenance.

Safety

- A safety interlock stops the machine when opening the lid.
- Overload and no volt release protection

Sanitary

- Removable paddle for an easy and accurate cleaning.

Optional

- Set of 4 s/steel legs with brake casters

Specifications

Motor:	1.15 Hp (850W), fan cooled.
Electrical:	220-240V AC, 60Hz, 1-Phase, 15A
Plug and Cord:	Attached, flexible, 3 wire, SJT 14 AWG, 10' long cord. NEMA 6-15 P
Controls:	ON/OFF/REV stainless steel keypad, IP 67 waterproof protection. No voltage release



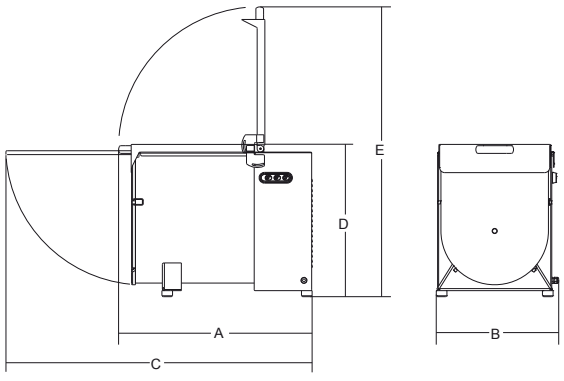
Easy and fast breakdown for unloading and cleaning

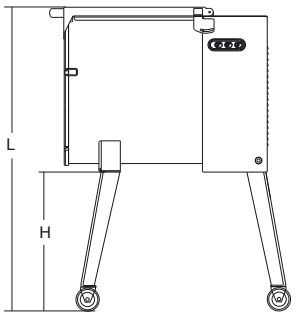


IP 50 M



ON / OFF / REV stainless steel keypad
IP 67 waterproof protection
No voltage release





Set of 4 s/steel legs
with brake casters

	Power	Power source +/- 10%	Bowl capacity	LBS per cycle	Tank dimensions	A	B	C	D	E	H	L	Net weight	Shipping	Gross weight
	watt/Hp		*qt*	*lbs*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*lbs.*	*inch.*	*lbs.*
IP 50 M	850/1.15	220-240V, 60Hz, 15A, 1-ph	92,98	110,23	16 1/8" x 18 7/8"	29 1/2"	18 5/16"	49 3/16"	23 7/16"	44 1/8"	17 5/16"	39 3/4"	130	33" x 34" x 33"	163

IP 30L RT
IP 50L RT BA

Meat mixers - bench



IP 30L RT



IP 50L RT BA

- Compact countertop machines with double paddle allow for a fast, homogenous yet gentle mix of a variety of products, from sausage meat to potato salad, coleslaw and sandwich fillings - with great sales appeal and longer shelf-life
- Forward and reverse mixing action allows for more control over the most delicate products
- Paddles are easily removed for cleaning
- Complete stainless steel construction
- Totally removable tank
- Removable lid with safety microswitch
- Motor with hermetic reducer in oil bath



ON / OFF / REV stainless steel keypad
IP 67 waterproof protection
No voltage release

Features

Technical

- Tank in anodized aluminum profile
- Body and sides in stainless steel AISI 304
- The openable side lid facilitates easy product emptying, fast cleaning and maintenance.

Safety

- A safety interlock stops the machine when opening the lid.
- Overload and no volt release protection

Sanitary

- Removable paddle for an easy and accurate cleaning.

Specifications

Motor IP 30:	0.5 Hp (370W), fan cooled.
Motor IP 50:	1 Hp (750W), fan cooled.
Electrical IP30:	110-120V AC, 60Hz, 1-Phase
Electrical IP50:	110-120V AC, 60Hz, 1-Phase
Controls:	ON/OFF/REV stainless steel keypad, IP 67 waterproof protection. No voltage release



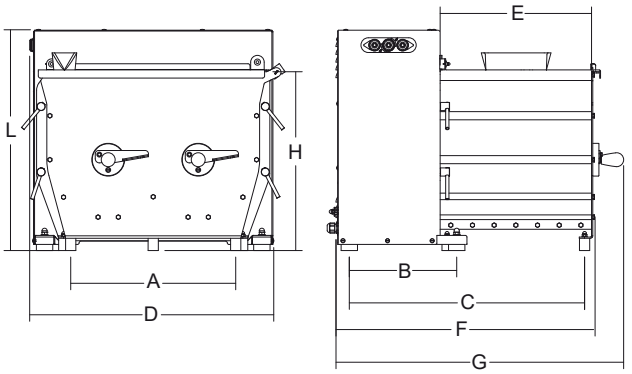


IP 30L RT





IP 50L RT BA



	Power	Power source +/- 10%	Bowl capacity	LBS per cycle	Tank dimensions	A	B	C	D	E	F	G	H	L	Net weight	Shipping	Gross weight
	watt/Hp		*qt*	*lbs*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*lbs.*	*inch.*	*lbs.*
IP 30L RT	370/0.5	110-120V, 60Hz, 1-ph	44,3	66,13	$10^{5/8"}$x$14^{9/16"}$	$12^{1/4"}$	$10^{5/16"}$	$22^{43/64"}$	$15^{55/64"}$	$14^{9/16"}$	$24^{7/8"}$	$27^{23/32"}$	$17^{13/64"}$	$21^{17/64"}$	115	$29^{59/64"}$x $25^{13/64"}$x$30^{5/16"}$	137
IP 50L RT BA	750/1	110-120V, 60Hz, 1-ph	52,83	81,57	$14^{9/16"}$x$19^{9/32"}$	$15^{55/64"}$	$10^{23/64"}$	$22^{41/64"}$	$23^{15/32"}$	$14^{9/16"}$	$24^{7/8"}$	$28^{35/64"}$	$17^{13/64"}$	$21^{17/64"}$	172	$33^{5/64"}$x $33^{5/64"}$x $32^{43/64"}$	208

IP 50 XP BA
IP 80 XP BA
IP 120 XP BA
IP 180 XP BA

Meat mixers, floor



- Double paddle mixers allow for a fast, homogenous yet gentle mix of a variety of products, from sausage meat to potato salad, coleslaw and sandwich fillings - with great sales appeal and longer shelf-life
- Complete stainless steel construction
- Forward and reverse mixing action allows for more control over the most delicate products
- Paddles are easily removed for cleaning
- Tilting tub for easy product discharge and cleaning

Features

Technical

- Completely made from stainless steel.
- Stainless steel paddles for a thorough mixing and a faster kneading.
- Stainless steel tub tilts for easy product emptying
- Fast cleaning and maintenance

Safety

- A safety interlock stops the machine when opening the lid.
- Overload and no volt release protection

Sanitary

- Removable paddles for an easy and accurate cleaning.

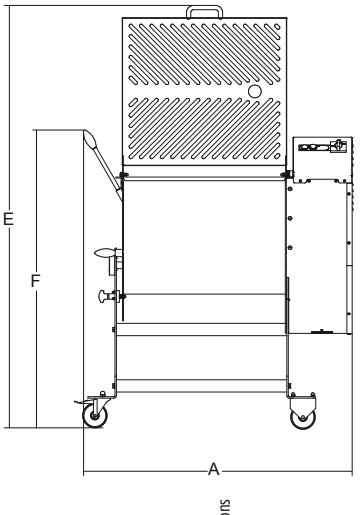
Specifications

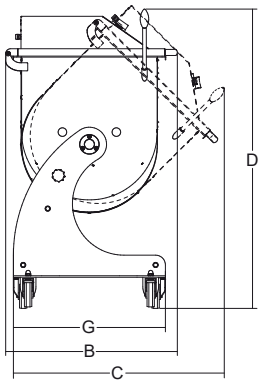
Motor IP 50-80:	1.5 Hp (1100W), fan-cooled.
Motor IP 120:	3 Hp (2250W), fan-cooled.
Motor IP 180:	3 Hp (2250W), fan-cooled.
Electrical IP 50-80:	220-240V AC, 60Hz, 1-Phase, 3A
Electrical IP 120:	220-240V AC, 60Hz, 3-Phase, 4.5A
Electrical IP 180:	220-240V AC, 60Hz, 3-Phase, 4.5A
Plug and Cord:	Attached, flexible, 3 wire or 4 wire (3PH+1G) SJT 14 AWG, 6'4" long cord. IP 50-80: NEMA 6-15 P IP 120-180: 3Phase, NEMA15-20 P
Controls:	ON/OFF/REV stainless steel keypad, IP 67 waterproof protection. No voltage release. Use 5 min. ON / 30 min. OFF

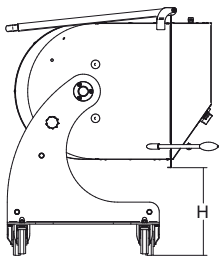
Certified to UL Standard 763
Certified to CSA Standard C22.2











	Power	Power source +/- 10%	Bowl capacity	LBS per cycle	Tank dimensions	A	B	C	D	E	F	G	H	Net weight	Shipping	Gross weight
	watt/Hp		*qt*	*lbs*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*lbs.*	*inch.*	*lbs.*
IP 50 XP BA	1100/1.5	220-240V, 60Hz, 3A, 1-ph	92,98	110,23	16 17/32" x 19 11/16"	31 57/64"	24 51/64"	28 47/64"	41 27/32"	65 15/32"	48 1/32"	19 11/16"	18 27/64"	187	32" x 48" x 60"	240
IP 80 XP BA	1100/1.5	220-240V, 60Hz, 3A, 1-ph	116,23	176,37	24 13/32" x 19 11/16"	41 7/32"	24 51/64"	28 47/64"	41 27/32"	65 15/32"	48 1/32"	19 11/16"	18 27/64"	198	32" x 48" x 60"	242
IP 120 XP BA	2250/3	220-240V, 60Hz, 4.5A, 3-ph	171,18	264,55	25 63/64" x 21 21/32"	43 5/32"	27 9/16"	33 21/32"	48 5/64"	67 19/32"	47 19/32"	24 13/32"	14 1/16"	304	58" x 30" x 52"	380
IP 180 XP BA	2250/3	220-240V, 60Hz, 4.5A, 3-ph	264,17	330,69	39 11/64" x 21 21/32"	55 63/64"	27 9/16"	33 21/32"	48 5/64"	67 19/32"	47 19/32"	24 13/32"	14 1/16"	335	58" x 30" x 52"	420

IS 8 X - HORIZONTAL DESIGN
IS 12 VX - VERTICAL DESIGN
IS 16 X - HORIZONTAL DESIGN

Sausage stuffers, manual



- Manual sausage stuffers made completely of stainless steel
- Hardened steel gears sliding on material plastic bushings, piston rack sliding on heavy-duty material plastic bushings to withstand the pressure of the hardest sausages
- 2-speed gear drive
- A three (3) polyethylene funnel set 3/8"- 5/8"- 1" comes standard
- Easy and fast breakdown for cleaning
- The vertical model IS 12 VX features a no-spillage lock pin to conveniently load the product without removing the cylinder

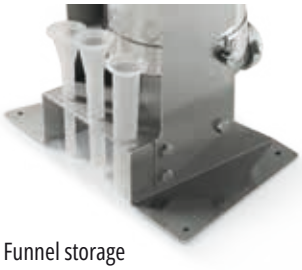
Features

Technical
- Complete stainless steel construction.
- Stainless steel 18/10 cylinder with no edge inside and no weld rests.
- Hardened steel gears sliding on bearings.
- System of forward-backward feeding with two speeds.
- The piston valve allows excess air to escape and closes when the piston touches the meat.

Sanitary
- Can be completely disassembled for an easy and accurate cleaning



IS 12 VX



Funnel storage



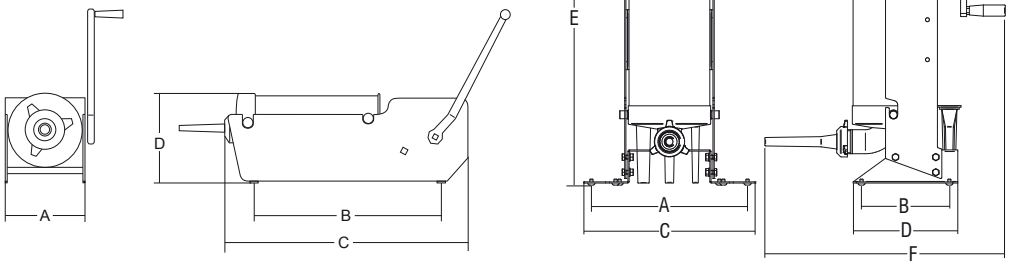
Product loading without removing cylinder



Tilt-cylinder with no-spillage lock pin



Easy cleaning



	Cylinder capacity	LBS per cycle	Cylinder length	Cylinder diameter	Piston stroke	Funnel diameter	A	B	C	D	E	F	Net weight	Shipping	Gross weight
	qt	*lbs*	*inch.*	*Ø inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*lbs.*	*inch.*	*lbs.*
IS 8 X	8,5	13,22	$14^{9/16''}$	$6^{1/2''}$	$16^{9/16''}$	3/8" - 3/4" - 1"	$7^{7/8''}$	$16^{7/8''}$	26"	$8^{11/16''}$	-	-	41	32" x 48" x 18"	90
IS 16 X	16,9	26,45	$19^{11/16''}$	$7^{7/8''}$	$22^{1/16''}$	3/8" - 3/4" - 1"	$9^{7/16''}$	$22^{5/8''}$	$32^{5/16''}$	$9^{13/16''}$	-	-	51	32" x 48" x 18"	90
IS 12 VX	12,7	19,84	$14^{15/16''}$	$7^{7/8''}$	$16^{9/16''}$	3/8" - 3/4" - 1"	$15^{3/4''}$	$7^{1/2''}$	$17^{1/8''}$	$9^{13/16''}$	$31^{1/4''}$	$23^{11/16''}$	52	32" x 48" x 18"	105

IS 15 IDRA
IS 25 IDRA
IS 35 IDRA

Sausage stuffers, hydraulic



IS 15 IDRA



IS 25 IDRA



IS 35 IDRA

- Complete stainless steel construction to withstand heavy-duty application
- Easily removable lid, cylinder and piston for thorough cleaning and sanitation to ensure the highest levels of hygiene and safety
- IP 67 waterproof & dustproof protection switch, flow dial regulator
- Side-mounted foot switch for convenience of operation
- Automatic piston decompression and shut-off
- Dial Adjustment
- Hydraulic oil AW 46 tank with level gauge

Features

Technical

- The machine is completely made of stainless steel for durable long life.
- Silicone gaskets act inside the cylinder for better seal and longer life of the gasket.
- Side mounted foot switch for more comfortable operation.

Safety

- Overload and no volt release protection

Sanitary

- The machine can be completely disassembled for an easy and accurate sanitation.

Specifications

Motor:	0.7 Hp (520 W), fan cooled.
Electrical IS 15:	110-120V, 60Hz, 1-Phase, 8A 220-240V, 60Hz, 1-Phase, 4.2A +/- 10%
Plug and Cord IS 15:	Attached, flexible, SJT 3x14 AWG, 6'4" long cord, NEMA 5-15 P Attached, flexible, SJT 3x14 AWG, 6'4" long cord, NEMA 6-15 P
Electrical IS 25:	110-120V, 60Hz, 1-Phase, 8A 220-240V, 60Hz, 3-Phase, 2.8A
Plug and Cord IS 25:	Attached, flexible, SJT 3x14 AWG, 6'4" long cord, NEMA 5-15 P Attached, flexible, SJTO 4x14 AWG, 6'4" long cord, NEMA L15-20 P
Electrical IS 35:	110-120V, 60Hz, 1-Phase, 8A 220-240V, 60Hz, 3-Phase, 2.8A
Plug and Cord IS 35:	Attached, flexible, SJT 3x14 AWG, 6'4" long cord, NEMA 5-15 P Attached, flexible, SJTO 4x14 AWG, 6'4" long cord, NEMA L15-20 P
Controls:	ON/OFF stainless steel keypad, IP 67 waterproof protection. No voltage release Use 10 min. ON / 15 min. OFF

Certified to UL Standard 763
and NSF Standard 08
Certified to CSA Standard C22.2
(not for IS 25 Idra 220-240V model)



3-funnel set, standard
Ø 1" - Ø 25/64" - Ø 45/64"

Easy and fast breakdown for cleaning



Easy access for maintenance
and oil level checking



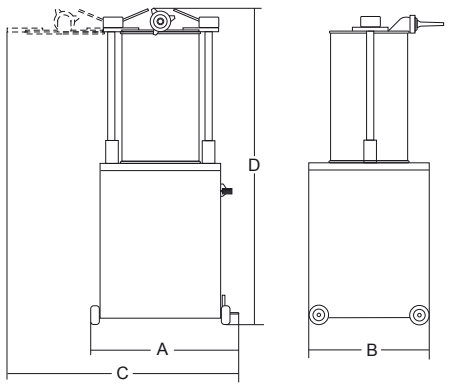
Piston gasket



Side mounted foot switch



4-funnel set, in stainless steel
1/2" - 5/8" - 7/8" - 1 3/8" optional



	Power	Power source +/- 10%	Cylinder capacity	LBS per cycle	Cylinder length	Cylinder diameter	Piston stroke	Min. forward speed	Max. forward speed	Backward speed	Funnel diameter	A	B	C	D	Net weight	Shipping	Gross weight
	Watt/Hp		*qt*	*lbs*	*inch.*	*Ø inch.*	*inch.*				*Ø inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*lbs.*	*inch.*	*lbs.*
IS 15 Idra	520/0,7	110-120V, 60Hz, 8A, 1-ph 220-240V, 60Hz, 4.2A, 1-ph	15,9	24,25	19 1/2"	7 7/8"	16 15/16"	2' 11"	59"	35"	1/2" - 5/8" - 7/8" - 3 1/8"	19 5/16"	14 5/8"	27 9/16"	47 1/4"	117	36" x 36" x 60"	185
IS 25 Idra	520/0,7	110-120V, 60Hz, 8A, 1-ph 220-240V, 60Hz, 2.8A, 3-ph	26,4	41,88	18 1/8"	10 1/4"	14 15/16"	2' 02"	51"	32"	1/2" - 5/8" - 7/8" - 3 1/8"	22 1/4"	17 11/16"	37 3/8"	45 11/16"	200	48" x 40" x 60"	270
IS 35 Idra	520/0,7	110-120V, 60Hz, 8A, 1-ph 220-240V, 60Hz, 2.8A, 3-ph	37	59,52	18 1/8"	12 5/8"	14 15/16"	2' 02"	51"	32"	1/2" - 5/8" - 7/8" - 3 1/8"	25 3/16"	18 7/8"	39 3/8"	45 11/16"	222	48" x 40" x 60"	325

T-REX

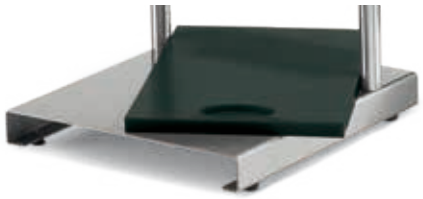
Manual meat tenderizer



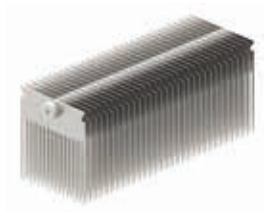
T-REX



Easy and fast breakdown for cleaning

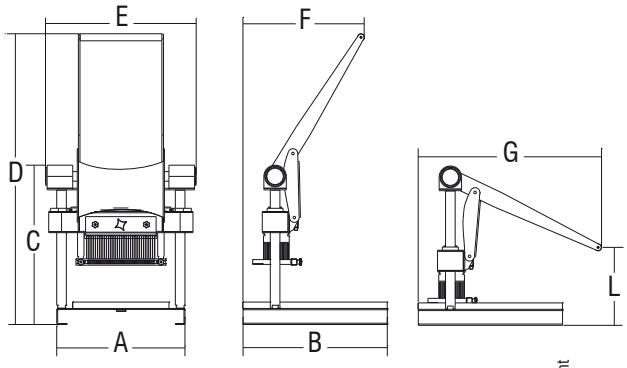


Movable cutting board



Optional set tenderizing knives

- Complete stainless steel construction
- The blade carriage slides on sealed bearings along stainless steel rods, springs are fully enclosed to prevent entry of moisture and debris
- Provides the advantage of tenderizing a whole block of meat before slicing it.
- No fiber tearing or shape changing for a tender eye appealing and chewable product.
- Movable and removable cutting board for convenience of operation
- Easy breakdown and assembly of the blade set consisting of 32 removable and replaceable blade strips
- Clearance 43/4" - 30 square inch area / cycle
- Optional set tenderizing knives



	Working height max	Cutting board	Blades	A	B	C	D	E	F	G	L	Net weight	Shipping	Gross weight
	inch.	*inch.*	*n.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*lbs.*	*inch.*	*lbs.*
T-REX	$4^{3/4}$"	12" x $17^{3/4}$"	32	$17^{11/16}$"	$15^{3/4}$"	$19^{9/16}$"	$35^{11/16}$"	$18^{1/2}$"	$14^{7/8}$"	$22^{1/2}$"	$9^{9/16}$"	55	$28^{3/8}$" x $30^{5/16}$" x $22^{7/16}$""	77

DRAKE MAN

Manual steak tenderizer





Optional
96-blade tenderizer cradle

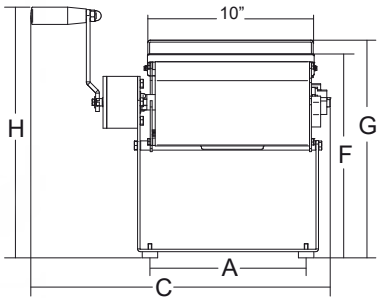


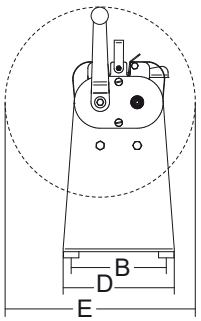
Optional
48-blade 3/8" (10MM)
32-blade 5/8" (15MM)
24-blade 7/9" (20MM)
Strip Cutter Fajita cradle

- Stainless steel AISI 304 construction.
- 10" (250mm) feed opening, best in its class.
- Stainless steel AISI 304 blade protection shields.
- Blade cradle is easily removable and changeable.
- Simple removable combs and blade cradle for a thorough sanitation.
- Convenient repositioning of lever for left-handed operators.









	Drum depth	Feed opening	A	B	C	D	E	F	G	H	Net weight	Shipping	Gross weight
	inch.	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*lbs.*	*inch.*	*lbs.*
DRAKE MAN	10"	10" x 1 3/16"	9 61/64"	6 1/16"	19 33/32"	7 3/32"	12 1/8"	12 63/64"	13 57/64"	15 63/64"	20	12 1/64" x 20 23/64" x 17 21/64"	25

DRAKE

Meat tenderizer, stir-fry meats



- Designed for meat to enhance texture and tenderness and strip-cut to perfection.
- AISI 304 stainless steel construction, stable footprint, won't tilt over.
- All cradle blade sets made of the finest cutlery steel from Maniago Italy.
- Totally enclosed oil-bath gearbox.
- 9 ¾" x 1 ¼" feed opening, the widest in its class.
- Cradle assembly easily removable for thorough sanitation.
- Transparent safety cover easily removable, interlocked for automatic shut-off.
- Front-mounted, IP67 water/dust proof switch, no-volt release.

Accessories:

40005232	96-blade tenderizer cradle
40005252	48-blade 3/8" (10MM) Strip Cutter Fajita cradle
40005257	32-blade 5/8" (15MM) Strip Cutter Fajita cradle
40005260	24-blade 7/9" (20MM) Strip Cutter Fajita cradle

Specifications

Cradle weight:	12 lbs.
Electrical:	110-120V, 60Hz, 1-Phase – ½ HP – 6.4A
Plug and Cord:	NEMA 5-15 P, SJT 18 AWG
Controls:	ON/OFF stainless steel keypad, IP 67 waterproof protection.
	No voltage release

Certified to UL Standard 763 and NSF Standard 08 Certified to CSA Standard C22.2



Optional
96-blade tenderizer cradle

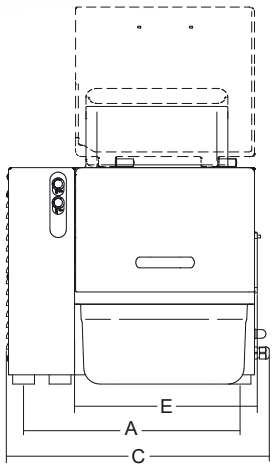


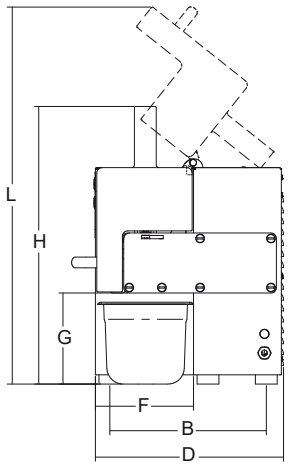
Optional
48-blade 3/8" (10MM)
Strip Cutter Fajita cradle



Optional
32-blade 5/8" (15MM)
24-blade 7/9" (20MM)
Strip Cutter Fajita cradle







	Power	Power source	Drum revolutions	Feed opening	A	B	C	D	E	F	G	H	L	Net weight	Shipping	Gross weight
	Watt/Hp		*r.p.m.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*lbs.*	*inch.*	*lbs.*
DRAKE	370/0.5	110-120V, 60Hz, 6.4A, 1-ph	110	10" x 1 3/16"	15 5/8"	11 19/64"	18"	13 1/2"	13 3/16"	7 3/32"	6 37/64"	20 3/64"	27 13/64"	77	29"x 23"x 31"	99

PANINI GRILLS

- *Sirman is a proud supporter of restaurants, bars and coffee shops, aiming to offer food taste and attractiveness with a quick preparation time.*
- *The bestseller Sirman panini grills Paninonstick boast all the right credentials in terms of dependability, performance and ease of cleaning due to quality materials, even heat distribution and the exclusive ceramic coating making them the most preferred choice in the market.*
- *And now in addition to our exclusive Paninonstick ceramic finish, SIRMAN introduces CORT R PS and the PD R PS with removable plates to make cleaning even easier!*

132 Elio - Cort - Cort PS (10"x10" and 10"x15") - panini grills
134 PD - PD R PS (10"x20") - panini grills
136 CREPE 1 - crepe maker


SIRMAN

ELIO - CORT - CORT PS

10″ x 10″ and 10″ x 15″ Panini grills



ELIO L



ELIO R



CORT L

PaniNONstick® **non-stick, no peel, no chip ceramic coated plates**

- Sirman panini grills feature a non-stick ceramic material that not only is very easy to clean after cooking but is extremely tough and long-lasting. It won't chip or peel, and should last as long as the unit itself.
- The fine grain cast iron plates provide even and fast heat distribution and recovery
- Well-suited for high volume operations
- Expand your kitchen capabilities by providing multiple menu options all in one small footprint
- Increase sales and profits and keep costs and maintenance low!
- CORT PS features removable grooved top and bottom plates

Features

- The self-balancing top cooking surfaces allow for easy opening and closing, and stay in place.
- The hinge mechanism can be simply adjusted with an Allan key(not supplied) without removing the spring cover
- The 9 oz. (6 oz. ELIO) capacity grease receptacle is front-mounted and easily removable thanks to two handles.
- The spring cover is removable for accessibility.
- The scraping brush is standard

Specifications

Construction:	S/steel body with ceramic coated cast iron plates.
Electrical:	110-120V AC, 60Hz, 14A, 1700W (220V, 50Hz available on request)
Plug & Cord:	Attached plug, flexible, 3 wire SJTO AWG 12 long cord. NEMA 5-20 P
Controls:	One thermostat with off position.
Heating element:	Two: shock-proof, coated.
Timer:	Up to 15 min.
Grill area, Elio:	2-plate, 10"L x 10"W. Self-adjusting top plate.
Grill area, Cort:	2-plate, 15"L x 10"W. Self-adjusting top plate.

Certified to UL Standard 197 and NSF Standard 4
Certified to CSA Standard C22.2

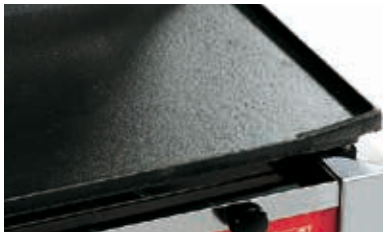


CORT R

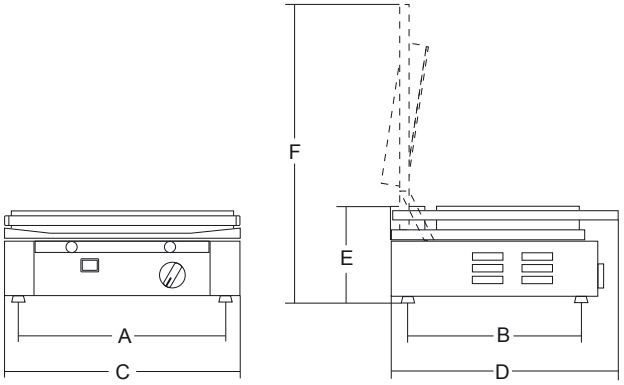


CORT R PS
Features removable top and bottom plates

ELIO and CORT work surfaces options:
R version: grooved top and bottom
L version: grooved top and flat bottom
LL version: flat top and bottom



Flat cooking surfaces



	Power	Power source	Grill area	A	B	C	D	E	F	Net weight	Shipping	Gross weight
	watt		*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*lbs.*	*inch.*	*lbs.*
ELIO	1700	110-120V AC, 60Hz, 14A	10" x 10"	$8^{7/16}$"	$10^{13/16}$"	$10^{1/4}$"	$17^{1/8}$"	$9^{1/2}$"	$19^{11/16}$"	35	18" x 12" x 11"	37
CORT	1700	110-120V AC, 60Hz, 14A	15" x 10"	$13^{3/8}$"	$10^{13/16}$"	$14^{15/16}$"	$17^{1/8}$"	$9^{1/2}$"	$19^{11/16}$"	48	18" x 17" x 11"	51
CORT PS	1700	110-120V AC, 60Hz, 14A	15" x 10"	$13^{3/8}$"	$10^{13/16}$"	$14^{15/16}$"	$16^{5/8}$"	$6^{1/4}$"	$21^{5/16}$"	48	20" x 17" x 11"	51

PD - PD R PS

10″ x 20″ Panini grills



PD R



PD M

non-stick, no peel, no chip ceramic coated plates

- Sirman panini grills feature a non-stick ceramic material that not only is very easy to clean after cooking but is extremely tough and long-lasting. It won't chip or peel, and should last as long as the unit itself.
- The fine grain cast iron plates provide even and fast heat distribution and recovery
- Well-suited for high volume operations
- Expand your kitchen capabilities by providing multiple menu options all in one small footprint
- Increase sales and profits and keep costs and maintenance low!
- PD R PS features removable grooved top and bottom plates

Features

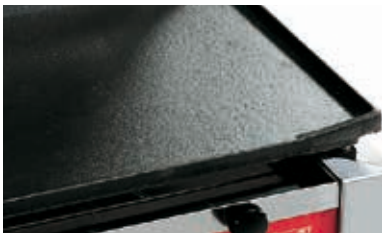
- The self-balancing top cooking surface allows for easy opening and closing, and stays in place.
- The hinge mechanism can be simply adjusted with an Allan key (not supplied) without removing the spring cover.
- The 9 oz. capacity grease receptacle is front-mounted and easily removable thanks to two handles.
- The spring cover is removable for accessibility.
- The scraping brush is standard.

Specifications

Construction:	S/steel body with ceramic coated cast iron plates.
Cooking temperature:	Up to 570° F (300° C).
Electrical:	220-240V AC, 60Hz, 13A, 3000W (220V, 50Hz available on request).
Plug and Cord:	Attached plug, flexible, 3 wire SJTO AWG 12, 5' long cord. NEMA 6-20 P
Controls:	One thermostat with off position.
Heating elements:	Two: shock-proof, coated.
Grill area:	20"L (20 3/4"L PD R PS) x 10"W bottom plate. Two (2) x 10"L x 10"W self-adjusting top plates.
Timer:	Up to 15 min.

Certified to UL Standard 197 and NSF Standard 4
Certified to CSA Standard C22.2



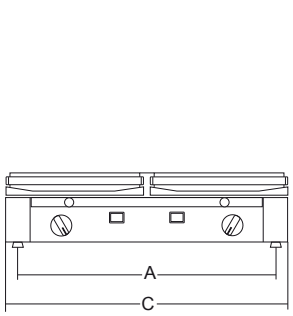


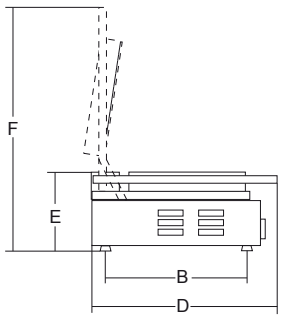
Flat cooking surfaces

PD R PS
Features removable top and bottom plates



Choice of the following work surfaces styles:
R version: grooved top and bottom
L version: grooved top and flat bottom
LL version: flat top and bottom
M version: grooved top and half flat half grooved bottom





	Power	Power source +/- 10%	Grill area	A	B	C	D	E	F	Net weight	Shipping	Gross weight
	watt		*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*lbs.*	*inch.*	*lbs.*
PD R - LL - L - M	3000	220-240V AC, 60Hz, 13A	20" x 10"	18 11/16"	10 13/16"	20 1/2"	17 1/8"	9 1/2"	19 11/16"	62	22" x 18" x 11"	69
PD R PS	3000	220-240V AC, 60Hz, 13A	20 3/4" x 10"	18 11/16"	10 13/16"	20 1/2"	17 1/8"	9 1/2"	19 11/16"	62	30" x 30" x 17"	100

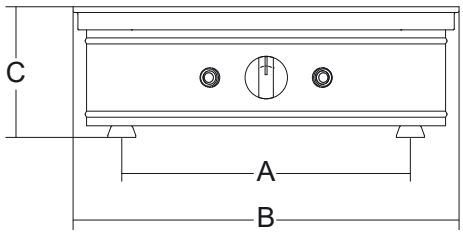
CREPE 1
crepe maker



- Sirman crepe maker feature a non-stick ceramic material that not only is very easy to clean after cooking but is extremely tough and long-lasting.
- It won't chip or peel, and should last as long as the unit itself.
- Simple and compact shape
- Structure in stainless steel
- Overall dimensions is the work surface
- Thermostats control
- Shock-proof coated heating elements
- Adjustable feet for a safe and steady placing



Easy to clean after cooking



	Power	Power source	Cooking area	A	B	C	Net weight	Shipping	Gross weight
	watt		*inch.*	*inch.*	*inch.*	*inch.*	*lbs.*	*inch.*	*lbs.*
CREPE 1	2500	110-120V, 60Hz	Ø 13 25/32"	9 7/32"	13 25/32"	5 5/16"	21	16 47/64" x 16 47/64" x 8 55/64"	23



BAR LINE

- *Inspired by the needs of Italian bars and cafes, where it all began.*
- *From the simple spindle mixer Sirio 1 through the heavy-duty blender Orione, Sirman offers a sturdy and stylish bar equipment line providing restaurants, bars and coffee shop with a genuine alternative in the market.*

140 Sirio - drink mixers
142 Apollo - Mercurio L - juicers
144 Orione Q - blender
146 BARMASTER Q - blender wi-fi
148 Triton - ice shaver
150 Nordkapp - ice crusher



SIRIO 1 - SIRIO 1 C

Drink mixers



- Stylish and technologically advanced mixer with a frappe whisk particularly suitable for preparing coffees, cocktails, sorbets, smoothies, milk shakes
- Safety interlock stops machine when cup is removed
- Powerful, air-cooled motor
- 2 whisk mixing system
- Become part of a massively growing market with the SIRIO 1 C, specially designed for the production of frozen coffees or for creamier results due to its special round agitator

Features

Technical:

- The spindle comes standard with three agitators for smoother and creamier results in less time.
- The sealed ball bearing motors gives a quiet and long lasting operation.

Safety:

- An interlock on the cup support prevents the machine from starting when the cup is not in place and stops machine when the cup is removed from its support.

Sanitary:

- Easy to clean aluminum alloy construction does not crack or stain.
- The agitators are made from stainless steel and resist wear and oxidation.

Specifications

Construction:	The base and stem are made from polished, anodized aluminum alloy. The head is made from ABS plastic, standard cup is made from Tritan (BPA Free). Stainless steel cup is available on request.
Motor:	0.14 Hp, 100 W, direct transmission.
Electrical:	110-120V AC, 60Hz, 1.6A (220V, 50Hz available on request).
Plug & Cord:	Detachable, flexible, 3 wire SJT AWG 18, 6' long. NEMA 5-15 P
Controls:	ON / OFF button.

Certified to UL Standard 763 and NSF Standard 08



Sirio 1 C special round agitator

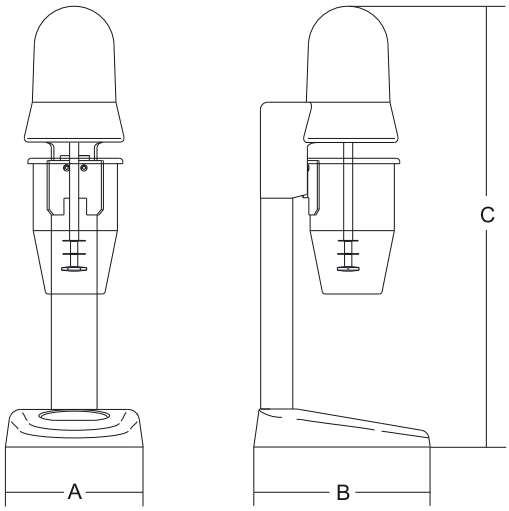
Dedicated to cold coffee and cold milk wipping



Optional: ring for paper cups



Optional: stainless steel cup



	Power	Power source	Speed	Jug capacity	A	B	C	Net weight	Shipping	Gross weight
	watt/Hp		*r.p.m.*	*oz.*	*inch.*	*inch.*	*inch.*	*lbs.*	*inch.*	*lbs.*
SIRIO 1	100/0,14	110-120V AC, 60Hz, 1.6A	14.000	18	$5^{7/8}$″	$7^{11/16}$″	$19^{1/8}$″	6	22" x 8" x 10″	8
SIRIO 1 C	100/0,14	110-120V AC, 60Hz, 1.6A	14.000	18	$5^{7/8}$″	$7^{11/16}$″	$19^{1/8}$″	6	22" x 8" x 10″	8

APOLLO
MERCURIO L
Juicers

Certified to NSF Standard 08
Apollo



APOLLO



Easy cleaning



Optional Stainless Steel Lid

- Commercial, imposing, efficient and easy to use heavy-duty citrus juicer range
- Anodized aluminum (Mercurio), ABS (Apollo) body, with no edges or seams for easy cleaning
- Removable AISI 304 stainless steel (dishwasher safe) juice bowl
- Reamer designed with 2 interchangeable cones to perfectly squeeze different sized fruits
- Patented, safety interlock reamer allows activating the juicer when the product is pushed down
- Powerful, ventilated motor with gear drive
- MERCURIO L features a top lever with a stainless steel cup and deflector to protect from spillage

Features

Technical:

- The interlock system activates the juicer when the product is pushed down on the reamer. No need to start and stop the machine manually, increases yield.
- The 1/4 Hp motor is fan cooled. Its sealed ball bearing system and the direct gear transmission give a quite and long lasting operation.
- The tall juice collector reduces splashes to minimum.
- The large spout allows for faster work.
- The internal structure is made from stainless steel for sturdiness and longer life.

Sanitary:

- Only hygienic materials, ABS and stainless steel, enter into contact with the fruit.
- The reamer and the juice collector are easily removable for cleaning.

Specifications

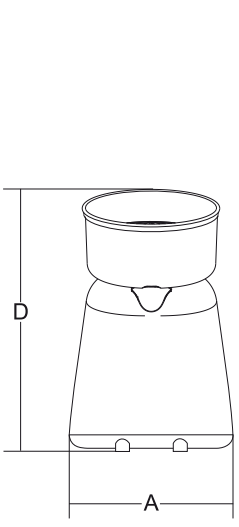
Construction Apollo:	Stainless steel juice bowl; ABS thermoplastic base and reamer.
Construction Mercurio:	Stainless steel juice bowl; anodized aluminum base; ABS thermoplastic reamer and cones.
Motor:	1/4 Hp (150 W), direct transmission.
Electrical:	110-120V AC, 60Hz, 1.54A (220V, 50Hz available on request).
Plug & Cord:	Flexible, 3 wire SJT AWG 16, 6' long., NEMA 5-15 P
Controls:	ON/OFF rocker switch.

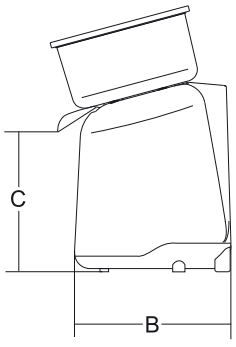


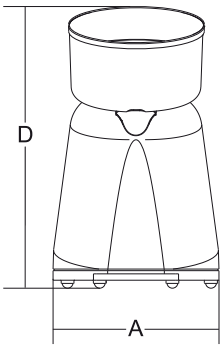
MERCURIO L

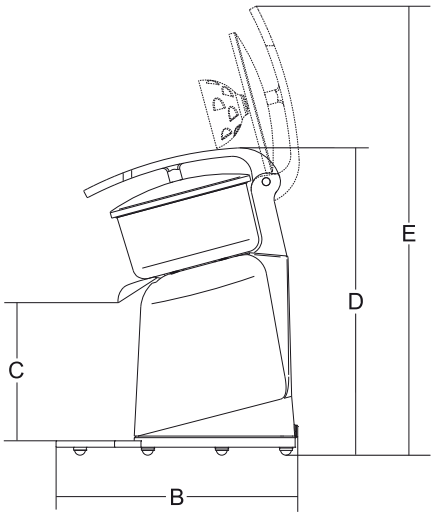


Interchangeable cones to accommodate different sized fruits









	Power	Power source	Speed	A	B	C	D	E	Net weight	Shipping	Gross weight
	watt/Hp		*r.p.m.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*lbs.*	*inch.*	*lbs.*
Apollo	150/0,20	110-120V AC, 60Hz, 1.54A	320	$8^{1/4}$"	$8^{1/4}$"	$6^{1/8}$"	11"	-	7	13" x 11" x 15"	9
Mercurio L	150/0,20	110-120V AC, 60Hz, 1.54A	320	$8^{1/4}$"	$11^{13/16}$"	$6^{13/16}$"	$15^{3/16}$"	$22^{7/16}$"	13	15" x 12" x 17"	15

ORIONE Q
Blender



ORIONE Q VV TIMER

- Robust powerful range of bar blenders with hardened steel blades making them ideal for a wide variety of uses including mixing, pureeing and liquefying
- Air-cooled 1 Hp motors
- Highly resistant Tritan jugs
- Tempered stainless steel blades
- Fully removable jug for easy cleaning
- Rubber cap on lid for opening whilst in operation to add extra ingredients
- Orione Q VV Timer features a variable speed control and a timer

Features

Technical:
- The rugged 1 Hp motors are fan cooled.
- Their sealed ball bearing system and the direct gear transmission give a quite and long lasting operation.
- The Tritan containers are virtually unbreakable.
- A feed opening on the lid allows for adding products while the blender is working.
- Easy-grab handle for faster and safer container handling.
- Durable one-piece blade design for creamier and smoother drinks.

Sanitary:
- The Tritan container is BPA free and dishwasher safe.
- The blenders are built with highly hygienic materials.
- Easy to disassemble and clean.

Specifications

Construction:	Base is made from aluminum, the container is made from Tritan and the blades are stainless steel.
Motor:	750 W, direct transmission.
Electrical:	110-120V AC, 60Hz, 6.33A (220V, 50Hz available on request).
Plug & Cord:	Detachable, flexible, 3 wire SJT AWG 16, 6' long. NEMA 5-15 P
Orione Q VV Timer:	ON/OFF/PULSE keypad VARIABLE SPEED and TIMER dials.



Standard sound-reduction enclosure



Stainless steel gears



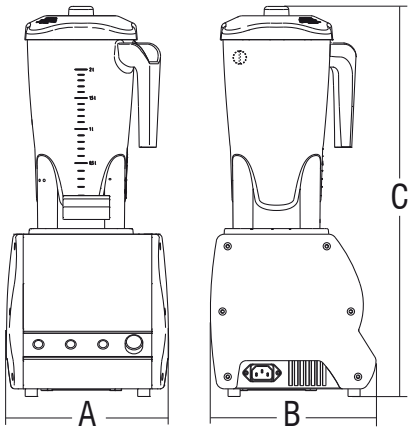
Stackable containers



Orione Q VV Timer
ON/OFF/PULSE keypad
VARIABLE SPEED and TIMER dials



Easy breakdown for cleaning



	Power	Power source	Speed	Jug capacity	A	B	C	Net weight	Shipping	Gross weight
	watt/hp		*r.p.m.*	*oz.*	*inch.*	*inch.*	*inch.*	*lbs.*	*inch.*	*lbs.*
Orione Q VV Timer	750/1	110-120V AC, 60Hz, 6.33A	14.000 / 24.000	68	$8^{3/16}$"	$8^{17/64}$"	$19^{3/32}$"	11	$12^{1/64}$" x $12^{1/64}$" x $20^{43/64}$"	15

BARMASTER Q

Blender wi-fi



- Robust powerful range of bar blenders with hardened steel blades making them ideal for a wide variety of uses including mixing, pureeing and liquefying
- Air-cooled 1 Hp motors
- Highly resistant Tritan jugs
- Tempered stainless steel blades
- Fully removable jug for easy cleaning
- Rubber cap on lid for opening whilst in operation to add extra ingredients
- Infinite programmes by downloading the free APP
- Adjustable audible alarm signals
- Can be connected to Wi-Fi for easy management of programmes on various machines
- Self-diagnostics for immediate check on the status of the machine

Features

Technical:

- The rugged 1 Hp motors are fan cooled.
- Their sealed ball bearing system and the direct gear transmission give a quite and long lasting operation.
- The Tritan containers are virtually unbreakable.
- A feed opening on the lid allows for adding products while the blender is working.
- Easy-grab handle for faster and safer container handling.
- Durable one-piece blade design for creamier and smoother drinks.

Sanitary:

- The Tritan container is BPA free and dishwasher safe.
- The blenders are built with highly hygienic materials.
- Easy to disassemble and clean.

Specifications

Construction:	Base is made from aluminum, the container is made from Tritan and the blades are stainless steel.
Motor:	750 W, direct transmission.
Electrical:	110-120V AC, 60Hz, 6.33A
Plug & Cord:	Detachable, flexible, 3 wire SJT AWG 16, 6' long. NEMA 5-15 P
Controls:	Touch control display, IP67 keypad 8 programmes on the card with immediate start 8 different settable steps in each programme Speed regulation from 10 to 100% Pulse key for ice-breaker function



Standard sound-reduction enclosure



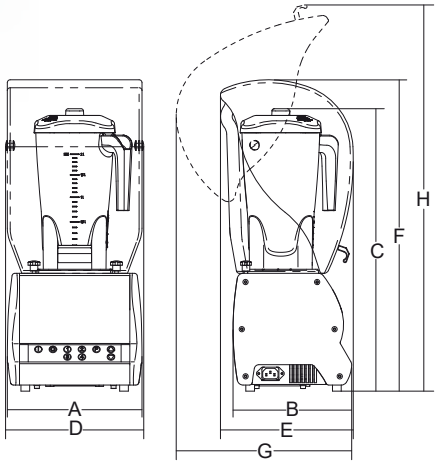
Stainless steel gears



Stackable containers



Easy breakdown for cleaning



	Power	Power source	Speed	Jug capacity	A	B	C	D	E	F	G	H	Net weight	Shipping	Gross weight
	watt/hp		*r.p.m.*	*oz.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*lbs.*	*inch.*	*lbs.*
Barmaster Q WI-FI	750/1	110-120V AC, 60Hz, 6.33A	14.000 / 24.000	68	$9^{9/64"}$	$8^{1/32"}$	$19^{9/64"}$	$9^{3/8"}$	$9^{1/16"}$	$21^{7/64"}$	$12^{13/32"}$	$26^{3/16"}$	11	$12^{1/64"}$ x $12^{1/64"}$ x $20^{43/64"}$	15
Sound enclosure													2	$12^{1/64"}$ x $12^{1/64"}$ x $20^{43/64"}$	4

TRITON
ice shaver



- Adjust blade for different sizes of crushed ice
- Ideal for modern market demands
- Heavy-duty 350 W motor
- Large ice chute for easy feeding of ice
- Safety interlock on ice chute and collecting container
- Aluminum and stainless steel frame
- Consistent shape of shave
- Use only hollow ice cube

Features

Technical:
- Can produce either finely crushed ice or flakes of frozen ice for cocktails or to display cold dishes
- Ice can be crushed up to 3/8" (10 mm) in thickness

Safety
- Safety interlock on the ice chute
- Safety interlock on the collecting container

Sanitary
- Body and tray are made from thermoformed alimentary plastic

Specifications

Construction:	Aluminum and s/steel frame, body and tray are made from thermoformed alimentary plastic, ice chute is polished aluminum
Motor:	1/2 Hp (350W)
Electrical:	110-120V AC, 60Hz, 3.04A (220V, 50Hz available on request).
Plug & Cord:	Detachable, flexible, 3 wire SJT AWG 16, 6' long. NEMA 5-15 P
Switch:	ON/OFF push button switch.











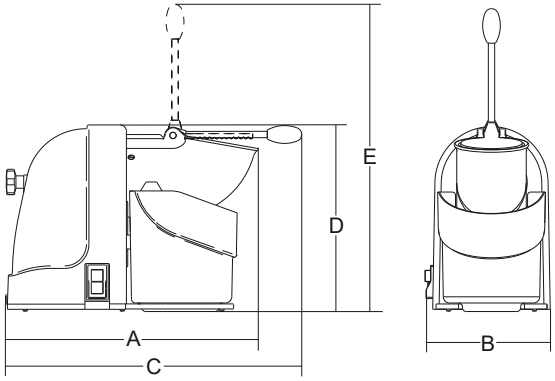
Cut thickness adjusting knob



Microswitch on the lever



Collecting tray with microswitch



	Power	Power source	Motor	Speed	Crushed ice max thickness	Receiving container capacity	A	B	C	D	E	Net weight	Shipping	Gross weight
	watt		*r.p.m.*	*r.p.m.*	*inch*	*oz.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*lbs.*	*inch.*	*lbs.*
Triton	350	110-120V AC, 60Hz, 3.04A	12000	1500	3/8	64	$14^{3/8}$″	$8^{1/4}$″	$18^{5/16}$″	$11^{5/8}$″	$18^{7/8}$″	19	21" x 11" x 12″	22

NORDKAPP
ice crusher



- Crushes ice in 4 different sizes for use in sorbets, crushed ice drinks, cocktails, fish preservation, etc
- Ice expulsion by centrifugal force
- Stainless steel jug
- Four position regulation system
- Powerful air-cooled motor with gear drive
- Safety interlock on lid
- Its have different sizes of crushed ice
- Use only hollow ice cube

Features

Technical:

- For both fine and coarse crushed ice. Ideal for frozen cocktails and to serve food on a bed of ice.
- Air-cooled motor with gear transmission.

Safety

- Safety interlock on lid for automatic cut-out when lid is lifted.

Specifications

Construction:	Die-cast aluminum base, stainless steel jug, food-grade ABS outlet and stainless steel blades. Stainless steel housing
Motor:	150 W, direct transmission.
Electrical:	110-120V AC, 60Hz, 0.8A (220V, 50Hz available on request).
Plug & Cord:	Attached, flexible, 3 wire SJT AWG 18, 6'4" long. NEMA 5-15 P
Controls:	ON/OFF rocker switch.

Certified to UL Standard 763 and NSF Standard 8
Certified to CSA Standard C22.2



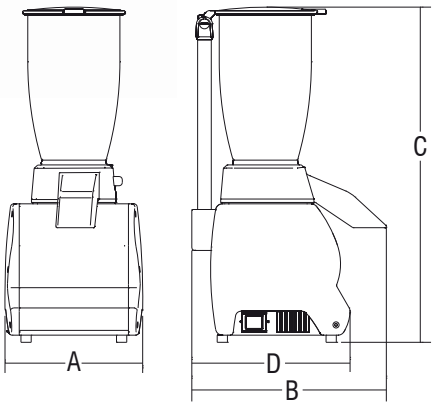




4-position ice thickness lever



Blade detail



	Power	Power source	Speed	Jug capacity	Receiving container capacity	A	B	C	D	Net weight	Shipping	Gross weight
	watt		*r.p.m.*	*oz.*	*oz.*	*inch.*	*inch.*	*inch.*	*inch.*	*lbs.*	*inch.*	*lbs.*
Nordkapp	150	110-120V AC, 60Hz, 0.8A	800	68	101	$8^{5/64}$"	$11^{7/32}$"	$19^{11/32}$"	$9^{1/4}$"	11	16" x 12" x 22"	17

WASHING MACHINES

Sirman Dishwashers: a complete range of professional washing equipment, including the innovative Osmo3, designed to ensure maximum cleanliness and hygiene of dishes thanks to ozone and osmosis technology, eliminating all residues and impurities from the water.

155 HP WASH 40
156 HP WASH 50 LE, ME, FE
157 HP WASH 50 XL HOOD
158 Accessories dishwasher



General dishwasher features

	Included	Auto-fill	Number of cycle	Wash cycle times	Rack per hour	Water inlet size	Water drain outlet	Recovery time	Electronic protection
			n.	sec.	n.	gas	inch.	min.	
HP Wash 40	Detergent and rinse aid pump Booster heater Soft start Standard filter	3/4 water inlet	5	70/120/180/240/300	30	3/4"	ø 1 3/16"	2	IPX1
HP Wash 50 LE	Detergent and rinse aid pump Built-in drain pump Booster heater Soft start Standard filter	3/4 water inlet	5	70/120/180/240/300	30	3/4"	ø 1 3/16"	2	IPX1
HP Wash 50 ME	Detergent and rinse aid pump Built-in drain pump Booster heater Soft start Extra rinse pump Standard filter Heavy duty second filter	3/4 water inlet	5	70/120/180/240/300	30	3/4"	ø 1 3/16"	2	IPX1
HP Wash 50 FE	Detergent and rinse aid pump Buil-in drain and rinse pump Booster heater Soft start Extra rinse pump Standard filter Heavy duty second filter Internal LED light	3/4 water inlet	5	70/120/180/240/300	40	3/4"	ø 1 3/16"	1	IPX1
HP Wash 50 XL Hood	Detergent and rinse aid pump Buil-in drain and rinse pump Booster heater Extra rinse pump Standard filter Heavy duty second filter	3/4 water inlet	5	70/120/180/240/300	60	3/4"	ø 1 3/16"	1	IPX1

HP WASH 40
dishwasher



Principal Features:
- custom washing times
- energy consumption/h 3.25 Kw
- maximum tableware height inch. 11 13/32"
- basket size inch. 15 3/4"x15 3/4" (40x40)
- 140°F wash temperature
- 185°F rinse temperature

Strengths:
- Personalized functions
- Double display with temperatures view
- Electric rinse-aid pump
- Stainless steel rinse Jet
- Easy maintenance
- Deep drawn tank
- Front accessibility

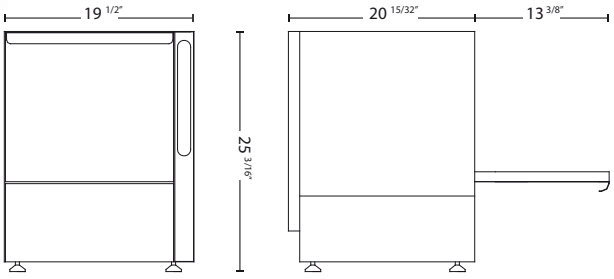


Optionals:
- Internal Led light
- Built-in Water softner
- Basket
- Platerack
- Cutlery basket





Easy maintenance and quick access to most components without having to remove the machine from the built-in cabine.



Specifications

Plug & Cord: NEMA 6-20 P

	Absorbed power	Power source	Booster heater	Tank heating element	Horse power wash pump	Water consumption per cycle	Boiler capacity	Tank capacity	Water pressure	Dishwasher rack dimensions
	kw/h		*kw*	*kw*	*Hp*	*gal*	*gal*	*gal*	*bar*	*inch.*
HP Wash 40	3,25	208-240V, 60Hz, 1ph, 16 A	3	2	0,2	0,66	1	1,7	3-5	15 3/4" x15 3/4"

HP WASH 50
dishwashers





Principal Features:
- 5 washing times
- energy consumption/h 3.9 Kw for mod. LE and ME, 6.9 Kw mod. FE
- maximum tableware height inch. 13 25/32"
- basket size inch. 19 11/16" x19 11/16" (50x50)
- 140°F wash temperature
- 185°F rinse temperature

Strengths:
- Personalized functions
- Double display with temperatures view
- Electric rinse-aid pump
- Stainless steel rinse Jet
- Easy maintenance
- Deep drawn tank and insulated boiler
- Front accessibility
- Internal light for mod. FE

Optionals:
- Internal Led light for mod. LE - ME
- Rinse pump
- Built-in Water softner
- Basket
- Platerack
- Cutlery basket

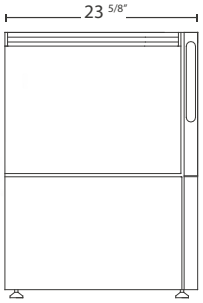


Easy maintenance and quick access to most components without having to remove the machine from the built-in cabine.

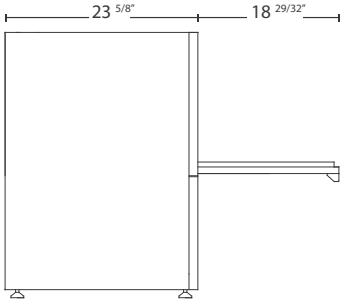


Specifications

Plug & Cord:
HP Wash 50 LE - ME NEMA 6-20 P
HP Wash 50 FE hardwired







	Absorbed power	Power source	Booster heater	Tank heating element	Horse power wash pump	Water consumption per cycle	Boiler capacity	Tank capacity	Water pressure	Dishwasher rack dimensions
	kw/h		*kw*	*kw*	*Hp*	*gal*	*gal*	*gal*	*bar*	*inch.*
HP Wash 50 LE	3,9	208-240V, 60Hz, 1ph, 16 A	3	2	1	0,66	1,6	5,5	3-5	19 11/16" x 19 11/16"
HP Wash 50 ME	3,9	208-240V, 60Hz, 1ph, 16 A	3	2	1	0,66	1,6	5,5	3-5	19 11/16" x 19 11/16"
HP Wash 50 FE	6,9	208-240V, 60Hz, 1ph, 32 A	6	2	1	0,66	1,6	5,5	3-5	19 11/16" x 19 11/16"

HP WASH 50 XL HOOD

dishwasher





Principal Features:

- 5 washing times
- energy consumption/h 10 Kw
- maximum tableware height inch. 15 3/4"
- basket size inch. 19 11/16"x19 11/16" (50x50)
- Ideal for washing 60x40cm trays
- 140°F wash temperature
- 185°F rinse temperature

Strengths:

- Personalized functions
- Double display with temperatures view
- Electric rinse-aid pump
- Stainless steel rinse Jet
- Easy maintenance
- Deep drawn tank and insulated boiler
- Front accessibility
- Washtank filter

Optionals:

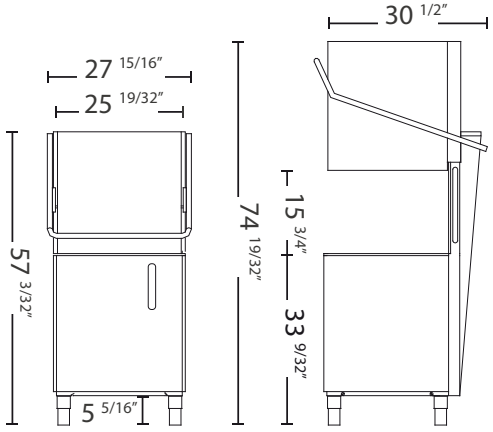
- Internal Led light
- Basket
- Platerack
- Cutlery basket



Specifications

Plug & Cord: hardwired



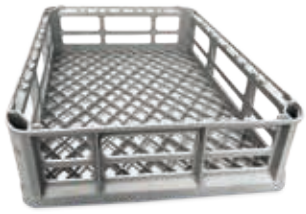


	Absorbed power	Power source	Booster heater	Tank heating element	Horse power wash pump	Water consumption per cycle	Boiler capacity	Tank capacity	Water pressure	Dishwasher rack dimensions
	kw/h		*kw*	*kw*	*Hp*	*gal*	*gal*	*gal*	*bar*	*inch.*
HP Wash 50 XL Hood	10	208-240V, 60Hz, 1ph, 50 A	9	3	1,2	0,66	1,6	7,1	3-5	19 11/16" x 19 11/16"

Accessories dishwasher
optionals

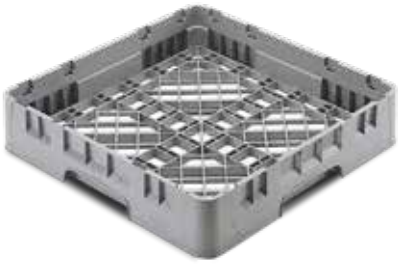
Plastic baskets Cambro

U3250



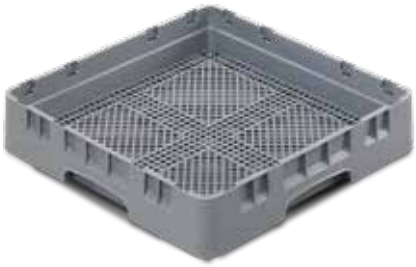
Glasses basket 40x40

U3290



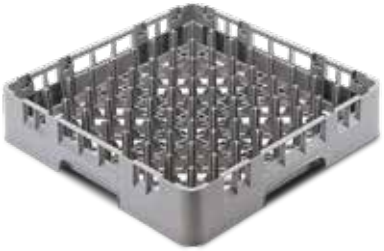
Glasses basket 50x50

U3291



Glasses basket 50x50

U3292



Platerack 50x50 (9x9)

U3293



Platerack 50x50 (5x9)

U3294



Cutlery basket with 8 compartment

Plastic basket

U3295



Cutlery basket

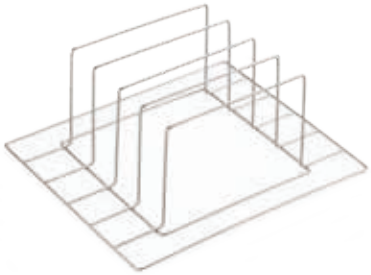
Plastic-coated metal baskets

U4173



Glasses basket 40 x40

U3223



S/steel trays rack 60x40

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