



solo per professionisti

Sirman Spa
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From the Sirman Citrus Juicers range , we introduce the model Apollo with the following features:

- Commercial easy to use citrus juicer with round design.
- White or chrome body, no edges or seams for easy cleaning.
- Stainless steel bowl is removable for cleaning and is dishwasher safe, ABS bowl available on request.
- Reamer and sieve are one piece to squeeze with the maximum efficiency.
- Aluminium stainless steel lever to avoid any food contact is available on request.
- Patented safety microswitch on the cone allows to activate the juicer when the product is pushed down. The juicer is available without microswitch as well.
- Speed control on request.



Apollo Eco



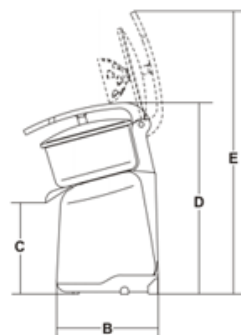
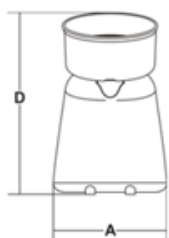
Lid - optional



Easy cleaning



Data sheet



Technical data

| Model | APOLLO | APOLLO VV | APOLLO ECO |
|------------------|--------------------|--------------------|--------------------|
| Power | Watt 150 - Hp 0,20 | Watt 150 - Hp 0,20 | Watt 150 - Hp 0,20 |
| Power source | 230V/50-60Hz F+N | 230V/50-60Hz F+N | 230V/50-60Hz F+N |
| Revolutions/min. | r.p.m. 320 | r.p.m. 280÷750 | r.p.m. 320 |
| A | mm 210 | mm 210 | mm 210 |
| B | mm 210 | mm 210 | mm 210 |
| C | mm 155 | mm 155 | mm 155 |
| D | mm 280 | mm 280 | mm 310 |
| Net weight | Kg 3 | Kg 3 | Kg 2,5 |
| Shipping | mm 220x280x370 | mm 220x280x370 | mm 220x280x370 |
| Gross weight | Kg 4 | Kg 4 | Kg 3,5 |



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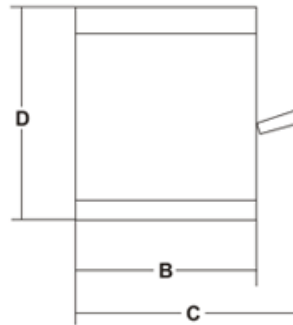
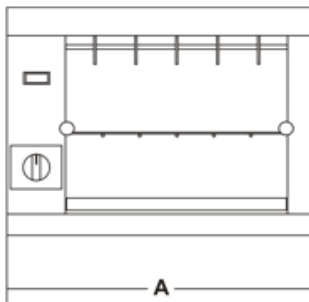
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Sirman Salamanders , model Salamandra Fissa/Basic :



- Made from stainless steel.
- Heating up controlled by a symostat.
- Galvanized steel gridiron and heating elements protection grill.
- Easy to remove crumb pan.
- Gridiron can be placed on 4 levels accordingly to the cooking requirements.

Data sheet



Technical data

| Model | SALAMANDRA BASIC | SALAMANDRA FISSA |
|---------------------|------------------|------------------|
| Power source | 230V/50-60Hz F+N | 230V/50-60Hz F+N |
| Power | Watt 2800 | Watt 2800 |
| Heating areas | nr. 1 | nr. 1 |
| Internal dimensions | mm 480x330 h.320 | mm 480x330 h.320 |
| A | mm 620 | mm 620 |
| B | mm 350 | mm 350 |
| C | mm 445 | mm 445 |
| D | mm 430 | mm 430 |
| Net weight | kg 16 | Kg 18,5 |
| Shipping | mm 670x450x480 | mm 670x450x480 |
| Gross weight | Kg 18 | Kg 20,5 |



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From the Sirman Bowl Cutters range , we introduce the model Cutter C4 with the following features:

- Strong AISI 430 steel construction.
- Detached motor and bowl for a better thermal insulation.
- S/S bowl with handles and heavy bottom.
- High efficiency ventilated motor for continuous operation.
- Strong cutlery steel knives.
- Safe operations ensured by a system of micro switches on the lid.
- See-through lexan lid.
- Variotronic: speed control with stabilizer.
- Lid with opening to add ingredients during operation.
- C4, C6 and C9 available with steplessly variable-speed drive.
- C15 available with 2 speeds.
- C15 HP7 with steplessly variable-speed drive and inverter as a standard.
- Standard: spatula and sharpening stones.
- Optional: serrated knives, emulsifying knives, knives for pesto sauce and knives to mix dough.

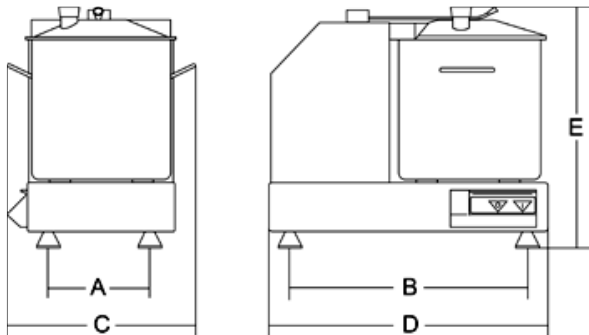


Shaft with knives to mix dough



Shaft with knives for pesto sauce

Data sheet



Technical data

| Model | C4 | C4 VV | C4 VT |
|--------------------|-------------------|-------------------|-------------------|
| Power | Watt 350 - Hp 0,5 | Watt 350 - Hp 0,5 | Watt 350 - Hp 0,5 |
| Bowl capacity | Lt. 3,3 | Lt. 3,3 | Lt. 3,3 |
| Bowl filling level | Lt. 1,5 | Lt. 1,5 | Lt. 1,5 |
| Revolutions | rpm 2800 | rpm 1500÷2800 | rpm 500÷2500 |
| A | mm 160 | mm 160 | mm 160 |
| B | mm 310 | mm 310 | mm 310 |
| C | mm 305 | mm 305 | mm 305 |
| D | mm 365 | mm 365 | mm 365 |
| E | mm 255 | mm 255 | mm 255 |
| Net weight | Kg 10 | Kg 10 | Kg 10 |
| Shipping | mm 450x330x310 | mm 450x330x310 | mm 450x330x310 |
| Gross weight | Kg 11 | Kg 11 | Kg 11 |



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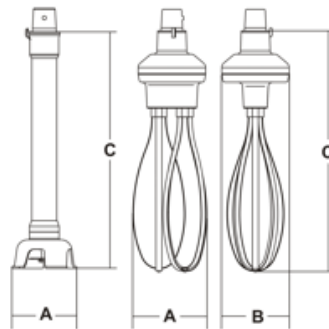
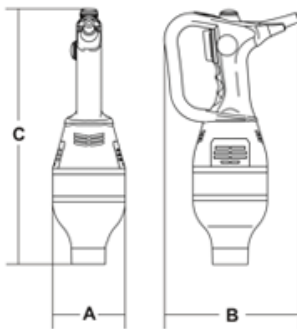
Sirman Hand Held Mixer , model Ciclone :

- Highly effective cooling system.
- Sturdy and light weight fiberglass ABS body.
- Ergonomic handle.
- Fixed and variable speed controls available.
- Safety device preventing switching on by mistake.
- Trigger switch for continuous blending.
- Powered by 3 different motors.
- IPX3 protection.
- Quick coupling device.
- Shafts available in 2 length: 25, 35 cm.
- Cutlery steel knives.
- Optional:
 - pot support
 - wall attachment
 - whisk
- Whisk with metal gearing.
- Demountable and dishwashing safe whisk.



Shafts and Whisk

Data sheet



Technical data

| Model | CICLONE 20 / VV | CICLONE 28 / VV | CICLONE 36 / VV | Asta 25 | Asta 35 | Frusta |
|--------------------|-------------------------------------|-------------------------------------|-------------------------------------|---------|---------|----------------|
| Power | watt 200 | watt 280 | watt 360 | - | - | - |
| Power source | 230V/50Hz | 230V/50Hz | 230V/50Hz | - | - | - |
| Knives revolutions | r.p.m. 12.000 1.000÷12.000 VV | r.p.m. 12.000 1.000÷12.000 VV | r.p.m. 12.000 1.000÷12.000 VV | - | - | - |
| Whisk revolutions | r.p.m. 2.300 1.900÷2.700 VV | r.p.m. 2.300 1.900÷2.700 VV | r.p.m. 2.300 1.900÷2.700 VV | - | - | - |
| Working capacity | lt 20 | lt 40 | lt 70 | - | - | - |
| A | mm 100 | mm 100 | mm 100 | mm ø 94 | mm ø 94 | mm 106 |
| B | mm 182 | mm 182 | mm 182 | - | - | mm 113 |
| C | mm 340 | mm 340 | mm 348 | mm 250 | mm 320 | mm 348 |
| Net weight | kg 2 | kg 2,2 | kg 2,5 | kg 0,5 | kg 0,7 | kg 1,1 |
| Shipping | mm 290x230x390 | mm 290x230x390 | mm 290x230x390 | - | - | mm 520x210x250 |
| Gross weight | kg 3 | kg 3,2 | kg 3,5 | - | - | kg 2 |
| HS-CODE | 84388091 | | | | | |



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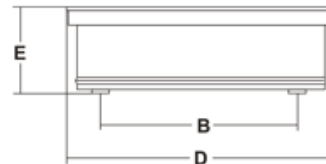
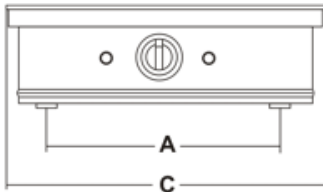


From the Sirman Crepe Maker range, we introduce the model Crepiera Tonda with the following features:

- Stainless steel construction.
- Simple and compact shape.
- Chromium-coated cast iron cooking surface for a perfect thermal distribution.
- Symostat control.
- Shock-proof coated heating elements.
- Adjustable feet for a safe and steady placing.
- With smooth surface or with mould available.



Data sheet



Technical data

| | |
|----------------|------------------|
| Model | CREPIERA TONDA |
| Power | Watt 2000 |
| Power source | 230V 50/60Hz F+N |
| Useful surface | mm ø 350 |
| A | mm 200 |
| B | mm 200 |
| C | mm 350 |
| D | mm 350 |
| E | mm 135 |
| Net weight | Kg 9,5 |
| Shipping | mm 410x430x220 |
| Gross weight | Kg 10,5 |
| HS-CODE | 85166070 |



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Sirman Blenders , model Dragone :

Designed to meet the specific needs of the modern bar, it is particularly suitable for preparing smoothies, fruit and vegetables drinks.

- white or chrome body, no edges or seams for easy cleaning.
- powerful ventilated motor.
- transparent, unbreakable 1,5 Lt Tritan container is dishwasher safe and graduated with litres and UK/USA gallons.
- tight rubber lid with feed opening to add ingredients while the blender is working.
- metal and rubber gears drive gives a high power transmission and quiet operation.
- 4-blades stainless steel knife can be easily disassembled.
- safety microswitch on the lid.
- speed control on request.



Dragone caffè



Microswitch on cover

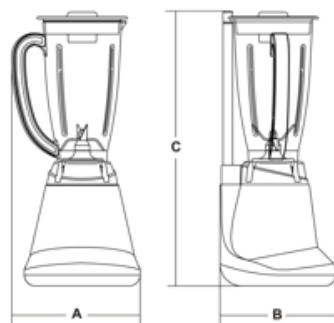


Variable speed device optional



Removable s/steel knives assembly

Data sheet



Technical data

| | | |
|--------------|--------------------|----------------------|
| Model | DRAGONE | DRAGONE VV |
| Power | Watt 450 - Hp 0,60 | Watt 450 - Hp 0,60 |
| Power source | 230V/50-60Hz F+N | 230V/50-60Hz F+N |
| Motor | r.p.m. 18.000 | r.p.m. 11.000/18.000 |
| Jug capacity | lt 1,5 | lt 1,5 |
| A | mm 213 | mm 213 |
| B | mm 200 | mm 200 |
| C | mm 416 | mm 416 |
| Net weight | Kg 3 | Kg 3 |
| Shipping | mm 310x300x530 | mm 310x300x530 |
| Gross weight | Kg 4 | Kg 4 |
| HS-CODE | 84388091 | |



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Sirman Panini Grills , model Elio L-R :

Thanks to its small size, it is easy to handle and to position, offering as well a large cooking surface.

Ribbed and smooth surfaces available.

- Stainless steel construction;
- cast iron plates with ceramic coating treatment:

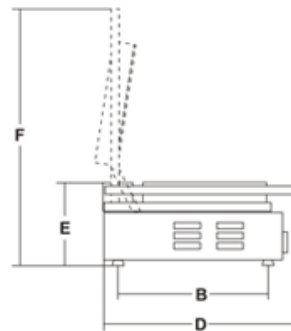
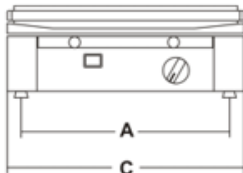
- highest sturdiness and life time
- perfect thermal conductivity
- very easy to clean

- adjustable upper plates;
- self balancing upper plate;
- shock-proof coated heating elements, adherent to the plates for a perfect thermal conductivity;
- adjustable thermostat up to 300° C;
- mechanical timer available.



ELIO L Timer

Data sheet



Technical data

| | |
|----------------|------------------|
| Model | ELIO |
| Power | Watt 1550 |
| Power source | 230V/50-60Hz F+N |
| Useful surface | mm 250x255 |
| A | mm 215 |
| B | mm 275 |
| C | mm 260 |
| D | mm 435 |
| E | mm 235 |
| F | mm 500 |
| Net weight | Kg 16 |
| Shipping | mm 490x320x330 |
| Gross weight | Kg 17 |



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Sirman Hot Dog Warmers , model Girawurstel :

The roller-type wurstel heater is ideal in fast-food retailers, bars and pubs. It allows a fast and even cooking of wurstels and sausages which will get the taste and the browning of grilled meat without having to turn them over manually.

- Made from stainless steel body.
- Asynchronous motor with gear-box reducer.
- S/S rolls with shock-proof heating elements.
- Optional: teflon-coated rolls.



GW 9

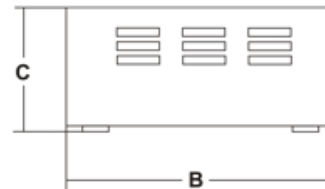


GW 7



GW 5

Data sheet



Technical data

| | | | |
|----------------|----------------|----------------|----------------|
| Model | GW 5 | GW 7 | GW 9 |
| Power | Watt 850 | Watt 1400 | Watt 1650 |
| Power source | 230V/50Hz | 230V/50Hz | 230V/50Hz |
| Rollers number | n. 5 | n. 7 | n. 9 |
| Rollers width | mm 350 | mm 460 | mm 460 |
| Ø Rollers | mm 25 | mm 25 | mm 25 |
| A | mm 450 | mm 560 | mm 560 |
| B | mm 230 | mm 300 | mm 375 |
| C | mm 170 | mm 170 | mm 180 |
| Net weight | Kg 7,5 | Kg 11 | Kg 13 |
| Shipping | mm 550x400x260 | mm 700x480x240 | mm 700x480x240 |
| Gross weight | Kg 8,5 | Kg 12 | Kg 14,5 |



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From the Sirman Induction Hob range, we introduce the model IH 35 Wok with the following features:

The induction hobs are easy to install on every working surface in kitchens, restaurants or dining rooms; thanks to the absence of fumes they are perfect for public cooking performances or when the preparation is made in view of customers.

Graduated digital controls.

Extremely easy to use and to clean.

Smooth cooking surface makes cleaning easy.

Safe operations are ensured by the cooking surface which is never heating up.

Induction hobs are energy saving thanks to heating efficiency and no need to heat up.

Electric absorption is stopped when the pan is removed from the hob surface.

Data sheet

Technical data

| | |
|----------------|----------------|
| Model | IH 35 WOK |
| Power | watt 3500 |
| Power source | 230V/50Hz |
| Useful surface | ø mm 280 |
| A | mm 340 |
| B | mm 445 |
| C | mm 110 |
| Net weight | kg 7,3 |
| Shipping | mm 410x505x160 |
| Gross weight | kg 8 |



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Sirman Induction Hob , model IH 35 :

The induction hobs are easy to install on every working surface in kitchens, restaurants or dining rooms; thanks to the absence of fumes they are perfect for public cooking performances or when the preparation is made in view of customers.

Graduated digital controls.

Extremely easy to use and to clean.

Smooth cooking surface makes cleaning easy.

Safe operations are ensured by the cooking surface which is never heating up.

Induction hobs are energy saving thanks to heating efficiency and no need to heat up.

Electric absorption is stopped when the pan is removed from the hob surface.

Data sheet

Technical data

| | |
|----------------|----------------|
| Model | IH 35 |
| Power | watt 3500 |
| Power source | 230V/50Hz |
| Useful surface | mm 280x280 |
| A | mm 330 |
| B | mm 425 |
| C | mm 105 |
| Net weight | kg 5 |
| Shipping | mm 365x490x180 |
| Gross weight | kg 6 |
| HS-CODE | 85166090 |



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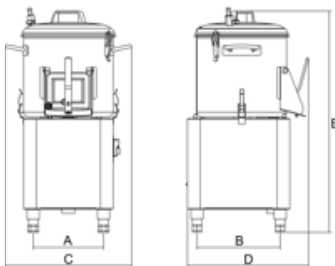


Sirman Potato Peelers , model PPJ 6 SC :

- Made from AISI 304 Stainless steel.
- Poli-V belt drive.
- High efficiency ventilated motors for continuous operation.
- Stainless steel peeling disc.
- Easy to replace abrasive surface.
- Patented removable dishwashing safe container and bottom peeling disc (no tools required)
- Automatic unloading system.
- Stainless steel outlet opening with quick and sealed locking.
- Adjustable S/S feet can be fixed to the floor.
- CE version with:
 - microswitch on the lid
 - microswitch on outlet opening



Data sheet



Technical data

| | |
|--------------|--------------------|
| Model | PPJ6 SC |
| Power | watt 370 - Hp 0,50 |
| Power source | 230V/50Hz |
| Revolutions | r.p.m. 320 |
| Output/h. | kg/h.105 |
| Capacity | kg 6 - lt 10 |
| A | mm 220 |
| B | mm 260 |
| C | mm 400 |
| D | mm 400 |
| E | mm 690 |
| Net weight | kg 23 |
| Shipping | mm 720x570x1020 |
| Gross weight | kg 35 |



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Sirman Potato Peelers , model PPJ 10 SC :

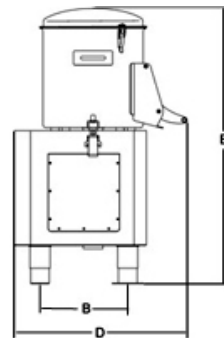
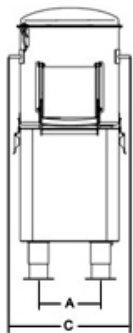
- Made from AISI 304 Stainless steel.
- Self-tensioning poli-V belt drive.
- High efficiency ventilated motors for continuous operation.
- Stainless steel peeling disc.
- Easy to replace abrasive surface.
- Patented removable dishwashing safe container and bottom peeling disc (no tools required).
- Automatic unloading system.
- Stainless steel outlet opening with quick and sealed locking.
- Adjustable S/S feet can be fixed to the floor.
- Easy service and easy access to the components.



Optional trestle with sieve



Data sheet



Technical data

| | |
|--------------|-----------------|
| Model | PPJ 10 SC |
| Power | watt 735 - Hp 1 |
| Power source | 230V/50Hz |
| Capacity | kg 10 - lt 20 |
| Revolutions | r.p.m. 320 |
| Output/h. | kg 170 |
| A | mm 203 |
| B | mm 282 |
| C | mm 470 |
| D | mm 544 |
| E | mm 910 |
| Net weight | kg 41,5 |
| Shipping | mm 720x570x1200 |
| Gross weight | kg 51,5 |



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Sirman Salamanders , model Salamandra Mobile :

- Stainless steel body.
- Hight on the heating structure can be adjusted.
- Easy to remove crumb pan.
- Galvanized steel gridiron.
- Shock proof heating elements.
- Vent outlets.
- Electronic symosthats.

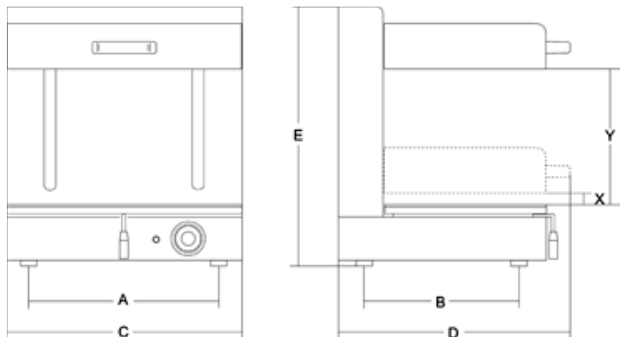


Wall mounted support optional



PRO 1/2 G

Data sheet



Technical data

| Model | SALAMANDRA PRO I/2 G | SALAMANDRA PRO I/I G |
|--------------------------|----------------------|----------------------|
| Power | watt 1700 | watt 3400 |
| Power source | 230V/50-60Hz F+N | 230V/50-60Hz F+N |
| Cooking compartment dim. | mm 385x350 | mm 585x350 |
| A | mm 330 | mm 510 |
| B | mm 400 | mm 400 |
| C | mm 400 | mm 600 |
| D | mm 545 | mm 545 |
| E | mm 510 | mm 510 |
| X | mm 30 | mm 30 |
| Y | mm 240 | mm 240 |
| Net weight | kg 45 | kg 56 |
| Shipping | mm 500x630x650 | mm 750x630x630 |
| Gross weight | kg 50 | kg 66 |



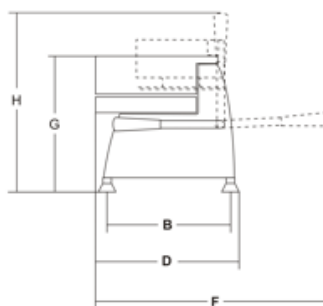
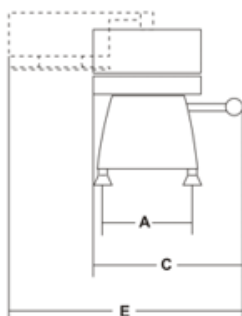
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Sirman Hamburger Presses , model S.A. 100 :

- Simple and compact patty press with rounded design.
- Made from anodized aluminium alloy.
- Built-in sheets holder.
- Stainless steel mold hamburger.
- Rubber feet.

Data sheet



Technical data

| | |
|----------------|----------------|
| Model | SA 100 |
| Diameter mould | mm 100 |
| A | mm 140 |
| B | mm 230 |
| C | mm 260 |
| D | mm 270 |
| E | mm 310 |
| F | mm 400 |
| G | mm 276 |
| H | mm 360 |
| Net weight | kg 5 |
| Shipping | mm 450x370x350 |
| Gross weight | kg 6 |
| HS-CODE | 84385000 |



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Sirman Drink Mixers , model Sirio 2 :

A complete line of drink mixers with a modern soft design. Designed to commercial use, they meet all European and North-American safety requirements.

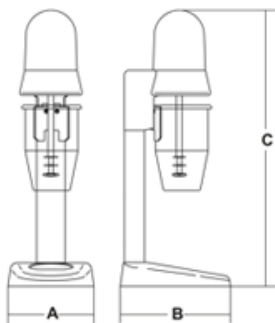
- White or chrome head, aluminium stem and die casting base for a perfect stability, no edges or seams for easier cleaning.
- Countertop (1 or 2 cups) or wall unit versions available.
- Transparent 550 cc Tritan cup or stainless steel cup on request.
- 900 cc stainless steel cup on 120 W version.
- Powerful ventilated motor for a longer life.
- Spindle with three aluminium and s/steel agitators for preparing cocktails and drinks, or with a special round agitator for frozen coffees or for creamier results.
- Safety microswitch on the cup support (optional for non UE countries).
- Speed control on request.



Sirio 2 VV



Data sheet



Technical data

| | | |
|--------------|------------------------------|------------------------------|
| Model | Sirio 2 | Sirio 2 VV |
| Power | Watt 100+100 Hp 0,14+0,14 | Watt 100+100 Hp 0,14+0,14 |
| Power source | 230V 50/60Hz F+N | 230V 50/60Hz F+N |
| Motor | r.p.m. 14.000 | r.p.m. 4.000÷14.000 |
| Jug capacity | lt 0,55x2 | lt 0,55x2 |
| A | mm 300 | mm 300 |
| B | mm 195 | mm 195 |
| C | mm 485 | mm 485 |
| Net weight | Kg 5 | Kg 5 |
| Shipping | mm 370x260x530 | mm 370x260x530 |
| Gross weight | Kg 6,5 | Kg 6,5 |
| HS-CODE | 84388091 | |



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From the Sirman Drink Mixers range , we introduce the model Sirio with the following features:

A complete line of drink mixers with a modern soft design. Designed to commercial use, they meet all European and North-American safety requirements.

- White or chrome head, aluminium stem and die casting base for a perfect stability, no edges or seams for easier cleaning.
- Countertop (1 or 2 cups) or wall unit versions available.
- Transparent 550 cc Tritan cup or stainless steel cup on request.
- 900 cc stainless steel cup on 120 W version.
- Powerful ventilated motor for a longer life.
- Spindle with three aluminium and s/steel agitators for preparing cocktails and drinks, or with a special round agitator for frozen coffees or for creamier results.
- Safety microswitch on the cup support (optional for non UE countries).
- Speed control on request.



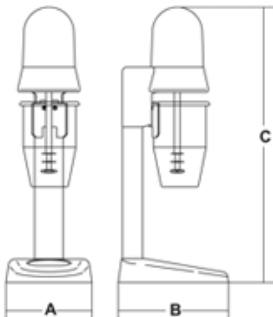
Sirio



Sirio Grigio



Data sheet



Technical data

| | | |
|--------------|--------------------|---------------------|
| Model | Sirio 1 | Sirio 1 VV |
| Power | Watt 100 - Hp 0,14 | Watt 100 - Hp 0,14 |
| Power source | 230V 50/60Hz F+N | 230V 50/60Hz F+N |
| Motor | r.p.m. 14.000 | r.p.m. 4.000÷14.000 |
| Jug capacity | lt 0,55 | lt 0,55 |
| A | mm 150 | mm 150 |
| B | mm 195 | mm 195 |
| C | mm 485 | mm 485 |
| Net weight | Kg 2,5 | Kg 2,5 |
| Shipping | mm 210x250x520 | mm 210x250x520 |
| Gross weight | Kg 3,5 | Kg 3,5 |



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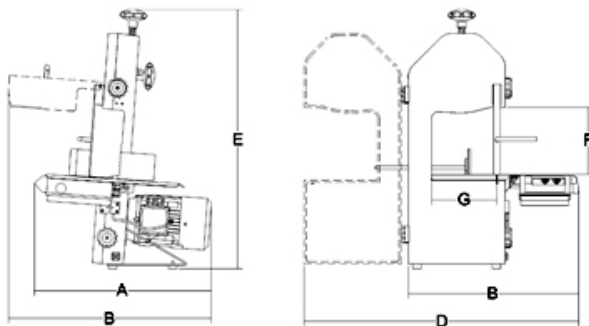


Sirman Bone Saws , model SO 1650 F3 :

- Simple and sturdy machines that are safe and easy to use.
- Stand-alone structure made out of cast anodized aluminium, shiny, hygienic and rustproof.
- Features a counter, meat pusher and serving slicer in stainless steel AISI 304.
- 24V controls with safety micro-switch on door, redundant ECU and motor brake (EC).
- Utmost simplicity and accuracy when horizontally and vertically adjusting the upper pulley.
- Maximum blade adhesion to the pulley, thanks to the semi-curved shape of the pulleys and ideal adjustment.
- Airtight bearings on upper pulley.
- Smooth cleaning thanks to 2 special manufacturing details:
- All the electrical parts are located in the upper portion.
- By simply unscrewing two knobs, you can remove the blade, upper pulley and its support, thereby making for a surface void of any encumbrance.
- Powerful asynchronous and ventilated 4-pole motors protected by sealing oil sump.
- The machines use tempered 16 mm blades to shred bone, frozen or fresh.



Data sheet



Technical data

| | |
|-----------------|----------------------|
| Model | SO 1650 F3 |
| Blade length | mm 1650 |
| Motor | Hp 1,5 / r.p.m. 1400 |
| Pulley | mm 210 |
| Working surface | mm 430x475 |
| A | mm 530 |
| B | mm 600 |
| C | mm 640 |
| D | mm 950 |
| E | mm 915 |
| F | mm 250 |
| G | mm 200 |
| Net weight | kg 39 |
| Shipping | mm 720x570x1200 |
| Gross weight | kg 51 |



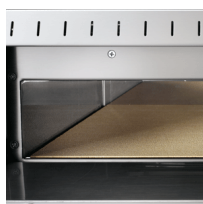
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Sirman Pizza Oven , model Stromboli 2 :

- Stainless steel structure
- Stone baking deck
- Shock-proof heating elements
- Air vent with shutter
- Capacity to 1 level: 2 pizzas Ø ? mm 225.

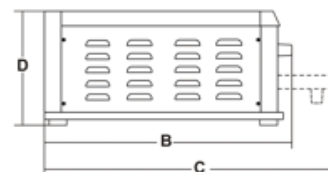
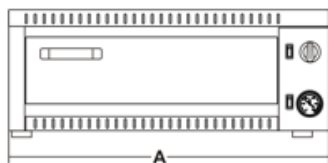


Controls



Refractory brick deck

Data sheet



Technical data

| | |
|------------------|-----------------|
| Model | STROMBOLI 2 |
| Power | watt 3.200 |
| Power source | 230V 1N 50Hz |
| Thermostat | °C 50 ÷ 350 |
| Timer | min. 30 |
| Inner dimensions | mm 410x360 h.80 |
| A | mm 580 |
| B | mm 490 |
| C | mm 550 |
| D | mm 420 |
| Net weight | kg 37 |
| Shipping | mm 660x540x485 |
| Gross weight | kg 40 |



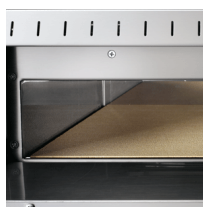
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Sirman Pizza Oven , model Stromboli :

- Stainless steel structure
- Stone baking deck
- Shock-proof heating elements
- Air vent with shutter
- Capacity 2 pizzas Ø ? mm 225.

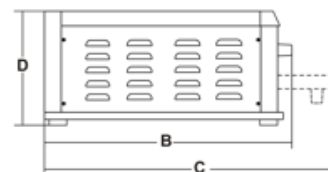


Controls



Refractory brick deck

Data sheet



Technical data

| | |
|------------------|-----------------|
| Model | STROMBOLI |
| Power | watt 1.600 |
| Power source | 230V 1N 50Hz |
| Thermostat | °C 50 ÷ 350 |
| Timer | min. 30 |
| Inner dimensions | mm 410x360 h.80 |
| A | mm 580 |
| B | mm 490 |
| C | mm 550 |
| D | mm 245 |
| Net weight | kg 25 |
| Shipping | mm 660x540x320 |
| Gross weight | kg 27 |



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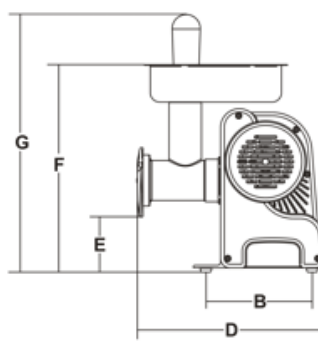
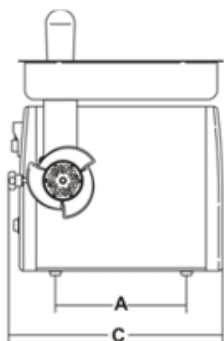


Sirman Meat Grinders , model TC 8 Vegas :

- Anodized aluminium body and ABS shockproof sides.
- Ventilated motor.
- Oil-bath gear box.
- Ground tempered helical gears.
- Bright finished mouth and feeding worm.
- S/S plates and knives.
- Compartment for knives and plates.
- Reverse (optional).
- CE version with:
 IP 54 protection rated controls and NVR device.



Data sheet



Technical data

| | |
|----------------|--------------------|
| Model | TC 8 VEGAS |
| Power | watt 250 - Hp 0,34 |
| Power source | 230V/50Hz |
| Standard plate | ø mm 6 |
| Output/h. | kg/h. 70 |
| A | mm 205 |
| B | mm 170 |
| C | mm 335 |
| D | mm 300 |
| E | mm 85 |
| F | mm 360 |
| G | mm 410 |
| Net weight | kg 10 |
| Shipping | mm 600x400x350 |
| Gross weight | kg 12 |



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Sirman Meat Grinders , model TC 12 E :

- Made from diecasted polished aluminium.
- Ventilated motor.
- Oil-bath gear box
- Cast iron head and feeding worm . (Aisi 304 stainless steel on demand).
- S/S plates and knives.
- CE version:
24 volt controls and NVR device.
- Optional:
Reverse.



Carrots cutter optional



Potatoes cips cutter optional

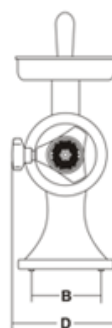
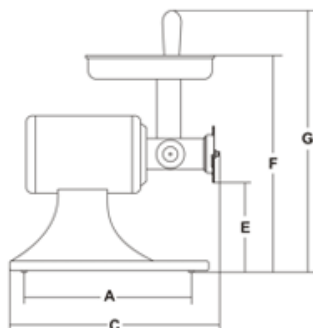


Mozzarella cutter optional



Tomato sauce making

Data sheet



Technical data

| | |
|----------------|-----------------|
| Model | TC 12 E |
| Power | Watt 735 - Hp 1 |
| Power source | 230-400V/50Hz |
| Output/h | Kg/10 min. 25 |
| Standard plate | mm 4,5 |
| A | mm 225 |
| B | mm 185 |
| C | mm 430 |
| D | mm 215 |
| E | mm 140 |
| F | mm 445 |
| G | mm 520 |
| Net weight | Kg 18 |
| Shipping | mm 320x460x470 |
| Gross weight | Kg 20 |



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Sirman Meat Grinders , model TC 22 E :

- Made from diecasted polished aluminium.
- Ventilated motor.
- Oil-bath gear box
- Cast iron head and feeding worm . (Aisi 304 stainless steel on demand).
- S/S plates and knives.
- CE version:
24 volt controls and NVR device.
- Optional:
Reverse.



Carrots cutter optional



Potatoes cips cutter optional

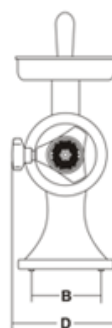
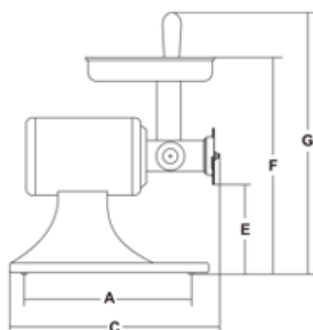


Mozzarella cutter optional



Tomato sauce making

Data sheet



Technical data

| | |
|----------------|---------------------|
| Model | TC 22 E |
| Power | Watt 800 - Hp 1 1/5 |
| Power source | 230-400V/50Hz |
| Output/h | Kg/10 min. 33 |
| Standard plate | mm 4,5 |
| A | mm 225 |
| B | mm 185 |
| C | mm 440 |
| D | mm 215 |
| E | mm 135 |
| F | mm 445 |
| G | mm 520 |
| Net weight | Kg 21 |
| Shipping | mm 320x460x470 |
| Gross weight | Kg 23 |



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Sirman Vegetable-cutter , model TM2 Inox :

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



cleaner

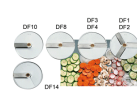
PS dicing disc



Discs holder



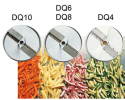
Chute for continuous product ejection



DF



DF 5



DQ

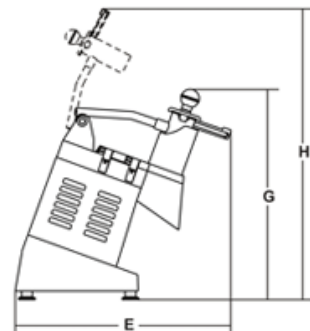
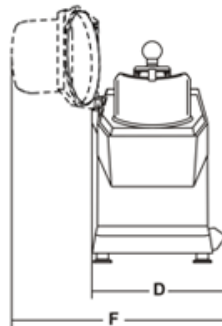
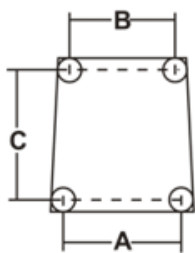


PS



DT

Data sheet



Technical data

| | |
|------------------|-------------------|
| Model | TM2 INOX |
| Power | Watt 515 - Hp 0,7 |
| Power source | 230-400V/50Hz |
| Disc revolutions | r.p.m. 300 |
| A | mm 225 |
| B | mm 195 |
| C | mm 255 |
| D | mm 280 |
| E | mm 510 |
| F | - |
| G | mm 510 |
| H | mm 770 |
| Net weight | Kg 17,5 |
| Shipping | mm 720x350x500 |
| Gross weight | Kg 21 |



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Sirman Slicers , model Topaz 195 :

- Anodized cast aluminium alloy.
- Lat base for easy cleaning.
- Strong and silent-running asynchronous motor.
- Reliable poliV belt drive.
- Forged, hardened large thickness blades.
- Carriage running on self-lubricating bushes.
- Without built-in sharpener.
- Teflon coated or toothed blades available
- 25° blade inclination.



Hand guard

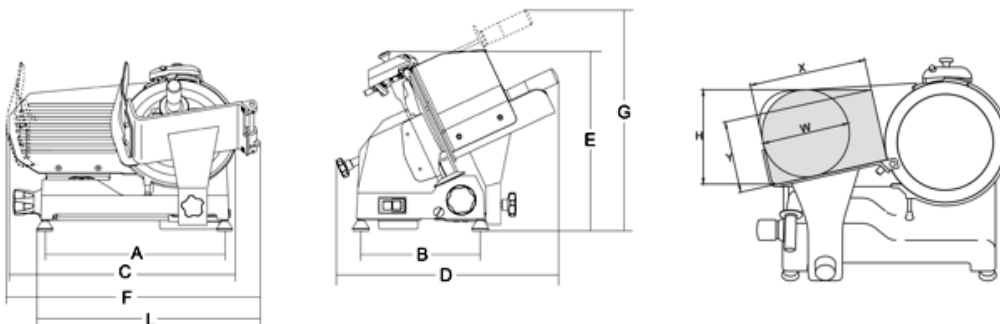


Without built-in sharpener



Underside motor protection plate

Data sheet



Technical data

| | |
|-----------------|--------------------|
| Model | TOPAZ 195 |
| Blade | mm 195 - inch. 8" |
| Motor | Watt 110 - Hp 0,15 |
| Cut thickness | mm 13 |
| Run of carriage | mm 162 |
| Hopper | mm 185x165 |
| A | mm 310 |
| B | mm 220 |
| C | mm 375 |
| D | mm 355 |
| E | mm 300 |
| F | mm 385 |
| G | mm 360 |
| L | mm 370 |
| X | mm 140 |
| Y | mm 110 |
| H | mm 135 |
| W | mm 120 |
| Net weight | Kg 10,5 |
| Shipping | mm 430x400x370 |
| Gross weight | Kg 12 |

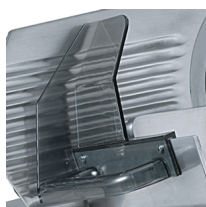


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Sirman Slicers , model Topaz 220 :

- Anodized cast aluminium alloy.
- Lat base for easy cleaning.
- Strong and silent-running asynchronous motor.
- Reliable poliV belt drive.
- Forged, hardened large thickness blades.
- Carriage running on self-lubricating bushes.
- Without built-in sharpener.
- Teflon coated or toothed blades available
- 25° blade inclination.



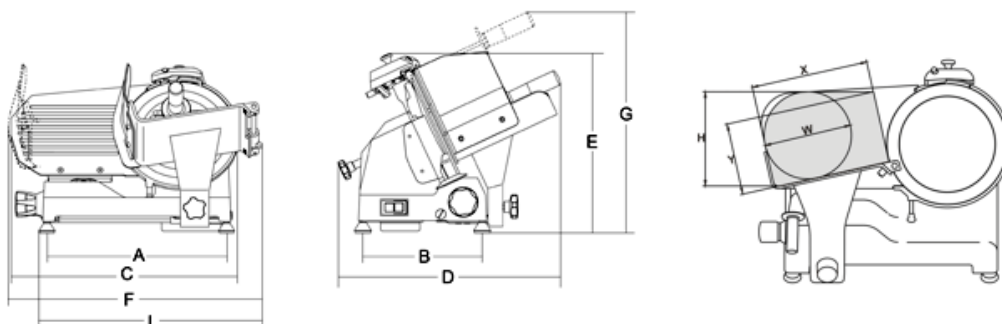
Hand guard



Without built-in sharpener



Data sheet



Technical data

| | |
|--------------------|--------------------|
| Model | TOPAZ 220 |
| Blade | mm 220 - inch. 9" |
| Motor | Watt 145 - Hp 0,20 |
| Cut thickness | mm 13 |
| Run of carriage | mm 245 |
| Hopper | mm 200x220 |
| A | mm 380 |
| B | mm 250 |
| C | mm 440 |
| D | mm 410 |
| E | mm 330 |
| F | mm 550 |
| G | mm 400 |
| L | mm 450 |
| X | mm 200 |
| Y | mm 130 |
| H | mm 145 |
| W | mm 140 |
| Net weight | Kg 13 |
| Shipping dimension | mm 600x500x420 |
| Gross weight | Kg 15 |



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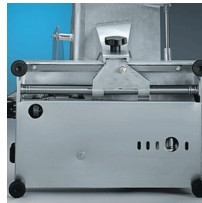


Sirman Slicers , model Topaz 250c :

- Anodized cast aluminium alloy.
- Lat base for easy cleaning.
- Strong and silent-running asynchronous motor.
- Reliable poliV belt drive.
- Forged, hardened large thickness blades.
- Carriage running on self-lubricating bushes.
- Cast-in sharpener.
- Teflon coated or toothed blades available
- 25° blade inclination.

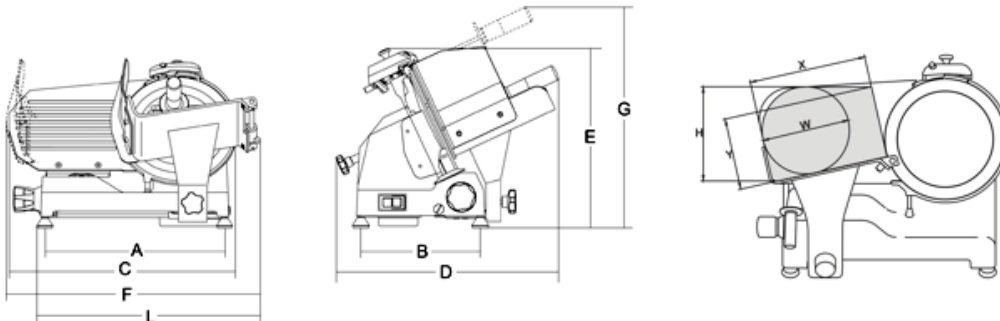


Hand guard



Underside motor protection plate

Data sheet



Technical data

| | |
|-----------------|--------------------|
| Model | TOPAZ 250C |
| ø Blade | mm 250 - inch. 10" |
| Motor | Watt 145 - Hp 0,20 |
| Cut thickness | mm 13 |
| Run of carriage | mm 240 |
| Hopper | mm 230x230 |
| A | mm 380 |
| B | mm 250 |
| C | mm 480 |
| D | mm 410 |
| E | mm 360 |
| F | mm 500 |
| G | mm 410 |
| L | mm 475 |
| X | mm 185 |
| Y | mm 165 |
| H | mm 180 |
| W | mm 180 |
| Net weight | kg 14 |
| Shipping | mm 600x500x420 |
| Gross weight | kg 16 |



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Sirman Slicers , model Topaz 275 :

- Anodized cast aluminium alloy.
- Lat base for easy cleaning.
- Strong and silent-running asynchronous motor.
- Reliable poliV belt drive.
- Forged, hardened large thickness blades.
- Carriage running on self-lubricating bushes.
- Cast-in sharpener.
- Teflon coated or toothed blades available
- 25° blade inclination.

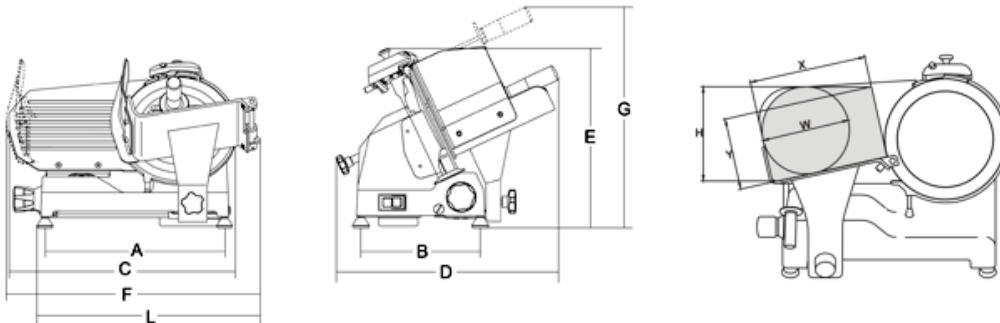


Hand guard



Underside motor protection plate

Data sheet



Technical data

| | |
|-----------------|--------------------|
| Model | TOPAZ 275 |
| Blade | mm 275 - inch. 11" |
| Motor | Watt 145 - Hp 0,20 |
| Cut thickness | mm 13 |
| Run of carriage | mm 235 |
| Hopper | mm 220x225 |
| A | mm 412 |
| B | mm 255 |
| C | mm 520 |
| D | mm 410 |
| E | mm 370 |
| F | mm 525 |
| G | mm 455 |
| X | mm 505 |
| Y | mm 200 |
| H | mm 190 |
| W | mm 205 |
| Net weight | mm 205 |
| Shipping | Kg 16,5 |
| Gross weight | mm 600x500x500 |



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Sirman Ice Crusher , model Triton :

Triton allows to crush ice in different sizes by adjusting the blade:

- finely crushed ice for the traditional Italian granitas
- flakes for frozen cocktails or to serve or display cold dishes
- safety microswitch on the feeding mouth
- safety microswitch on the collecting tray
- polished aluminium feeding mouth
- stainless steel parts and details
- aluminium and stainless steel internal structure
- body and tray are made from thermoformed alimentary plastic
- ribbed belt for low power absorption.



lever



Microswitch on the
with microswitch



Collecting tray



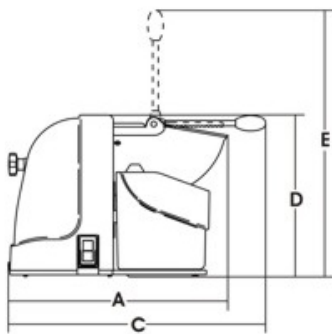
adjusting knob



Cut thickness



Data sheet



Technical data

| | |
|---------------------------|------------------|
| Model | TRITON |
| Power | Watt 350 |
| Power source | 230V/50-60Hz F+N |
| Motor | r.p.m. 12.000 |
| Blade speed | r.p.m. 1.500 |
| Crushed ice max thickness | mm 10 |
| Capacity bowl | lt 2 |
| A | mm 365 |
| B | mm 210 |
| C | mm 465 |
| D | mm 295 |
| E | mm 480 |
| Net weight | kg 8,5 |
| Shipping | mm 540x280x310 |
| Gross weight | kg 10 |



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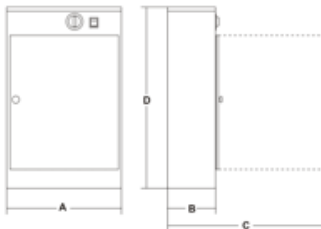
Sirman Sterilizers , model Sterilizzatore UV 16w :

- Made from AISI430 stainless steel.
- Chamber is closed by a smoked plexiglass door.
- Removable see-through plexiglass knives holder makes sanitation easier and allows sterilization without having to rotate the knives.
- Knives holder with built in drops collecting tray. (only on 24W version).
- Mercury vapour lamp with wire screen protection.
- A safety microswitch switches the lamps on when the door is opened and switches them off when it is closed.
- The curtesy lamp, on 24W model, turns on only when the switch is "on" and the timer is at "0".



UV Napoli 16 W

Data sheet



Technical data

| Model | STERILIZZATORE 16W | STERILIZZATORE 16W NAPOLI |
|--------------------------------------|--------------------|---------------------------|
| Nr. of lamps and power | nr. 2 | nr. 2 |
| Power | Watt 16 | Watt 16 |
| Power source | 230V/50Hz | 230V/50Hz |
| Absorption | 70 Watt - 0,3A | 70 Watt - 0,3A |
| Timer | min. 0÷120 | min. 0÷120 |
| Knives capacity | nr. 15 | nr. 15 |
| Max lenght of the blade of thr knife | mm 310 | mm 450 |
| A | mm 400 | mm 400 |
| B | mm 140 | mm 140 |
| C | mm 520 | mm 520 |
| D | mm 620 | mm 760 |
| Net weight | kg 9 | kg 10 |
| Shipping | mm 470x250x700 | mm 470x250x820 |
| Gross weight | kg 11 | kg 12 |



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Sirman Hand Held Mixer , model Vortex 43 :

- Highly effective cooling system.
- Sturdy and light weight fiberglass ABS body.
- Ergonomic handle.
- Rubber buffer between motor and shaft.
- High efficiency motors.
- 3 controls available:
 - one speed
 - drill like speed control
 - Variotronic: speed control with stabilizer
- Safety device preventing switching on by mistake.
- Trigger switch for continuous blending.
- 3 different motors.
- IPX3 protection.
- Quick coupling device.
- Shafts available in 2 length: 35 and 45 cm.
- Completely demountable shafts for an accurate cleaning and a longer life.
- Completely stainless steel shaft and bell.
- Optional:
 - storage case
 - pot support
 - wall attachment
 - exposition shelf
 - whisk
- Whisk metal gearings.
- Demountable and dishwashing safe whisk.



Removable knives and shaft

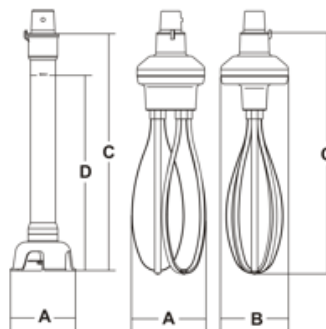
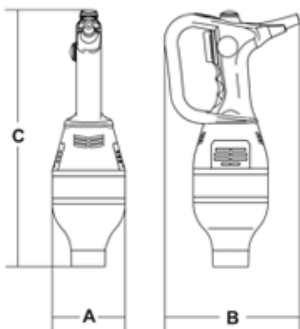


Shafts and Whisk



Vortex container

Data sheet



Technical data

| Model | Vortex 43 | Vortex 43 VV | Vortex 43 VT | Asta 35 | Asta 45 |
|--------------------|---------------------|---------------------|------------------------|----------------|----------------|
| Power | watt 430 Hp 0,60 | watt 430 Hp 0,60 | watt 430 Hp 0,60 | - | - |
| Power source | 230V/50Hz | 230V/50Hz | 230V/50Hz | - | - |
| Knives revolutions | r.p.m. 12.500 | r.p.m. 0÷12.500 | r.p.m. 2.000÷11.500 | - | - |
| Working capacity | lt 100 | lt 100 | lt 100 | - | - |
| A | mm 125 | mm 125 | mm 125 | ∅ mm 100 | ∅ mm 100 |
| B | mm 190 | mm 190 | mm 190 | - | - |
| C | mm 377 | mm 377 | mm 377 | mm 415 | mm 515 |
| D | - | - | - | mm 350 | mm 450 |
| Net weight | kg 2,5 | kg 2,5 | kg 2,5 | kg 1,2 | kg 1,6 |
| Shipping | mm 230x270x430 | mm 230x270x430 | mm 230x270x430 | mm 490x230x150 | mm 590x230x150 |

Vortex : Vortex 43

| | | | | | |
|--------------|------|------|------|--------|--------|
| Gross weight | kg 3 | kg 3 | kg 3 | kg 1,8 | kg 2,1 |
|--------------|------|------|------|--------|--------|