

SIRMAN *solo per professionisti*

Sirman SpA
Viale dell'industria 9/11
35010 Pieve di Curtarolo (PD) Italy
Tel/Fax +39 049 9698666/9698668
E-mail. info@sirman.com

HERCULES 20-30-40-50



- Made from large thickness C40 steel.
- Scratch resistant powder coating.
- Bowl with reinforced edge and AISI 304 S/S shaft.
- Forged spiral tool.
- Lid with opening to add ingredients during operation.
- High efficiency ventilated motor with oil-bath gear box.
- Thermal protection motor.
- Reinforced chain drive.
- Low voltage IP67 protection rated controls.
- Optionals: wheels, timer and 2 speeds (model 2V).



Optional wheels



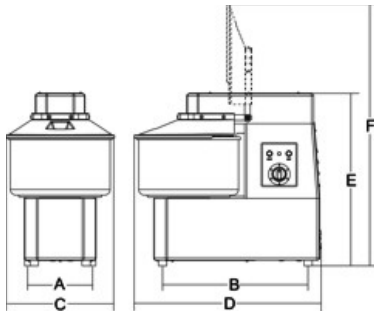
Optional cover



S/S bowl and shaft



Optional timer



Model	HERCULES 20	HERCULES 30	HERCULES 40	HERCULES 50
Power	watt 750 / Hp 1	watt 1100 / Hp 1,5	watt 1500 / Hp2	watt 1500 / Hp2
Power source	230-400V/50Hz	230-400V/50Hz	230-400V/50Hz	230-400V/50Hz
Revolution tank/spiral rpm	10/85	10/85	10/85	10/85
Tank dimensions	mm 360x210	mm 400x260	mm 452x260	mm 500x270
Tank capacity	lt. 21	lt. 32	lt. 41	lt. 52
Dough capacity	kg 17	kg 25	kg 35	kg 44
A	mm 230	mm 270	mm 310	mm 310
B	mm 530	mm 590	mm 660	mm 680
C	mm 390	mm 440	mm 480	mm 540
D	mm 680	mm 740	mm 825	mm 880
E	mm 625	mm 700	mm 730	mm 750
F	mm 950	mm 1050	mm 1135	mm 1205
Net weight	kg 75	kg 90	kg 105	-
Shipping	mm 530x830x1020	mm 530x830x1020	mm 630x970x1070	mm 630x970x1070
Gross weight	kg 85	kg 100	kg 115	-