

Sirman Spa Viale dell'Industria 9/11 35010 PIEVE DI CURTAROLO (PD), Italy Tel./Fax. +39 049 9698666 / +39 049 9698688 email: info@sirman.com



- AISI 304 stainless steel body.
- Interlocking scrap pan accessible from the outside.
- Easily removable door to facilitate cleaning.
 Calibrated pulleys made of polished aluminium.
- Sealed bearings on upper pulley.
- Powerful asynchronous and ventilated motors protected by lip seals.
- Controls (24 V) with safety micro-switch on door and pan, redundancy control unit and motor brake (CE).

 Upper pulley with quick-release mechanism to facilitate cleaning and blade change.

 Easily removable and replaceable scrapers.

- Single-phase motors with standard thermal protection.
- Washable with water jet (no high pressure).
 IP 67 stainless steel controls.
- Equipped with 16 mm tempered blades for cutting bones, frozen foods and fresh foods. Optional elements:
- Sliding carriage.
- High-speed motors designed for cutting frozen foods.







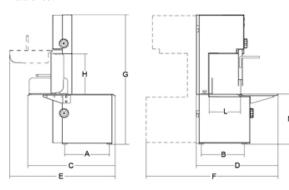
insert. Watertight black plastic flange to protect the





SO 2020 Floor standing

Data sheet



Technical data

Model	SO 2020 INOX	SO 2020 INOX PAV.
Blade length	mm 2020	mm 2020
Motor	Hp 1,5 - rpm 1400	Hp 1,5 - rpm 1400
Ø Pulley	mm 250	mm 250
Working surface	mm 475x490	mm 475x490
A	mm 253	mm 467
В	mm 346	mm 411
С	mm 568	mm 568
D	mm 560	mm 603
E	mm 710	mm 710
F	mm 930	mm 930
G	mm 1030	mm 1650
Н	mm 290	mm 290
L	mm 236	mm 236
M	mm 363	mm 980
Net weight	Kg 60	kg 72
Shipping	mm 760x640x1430	mm 760x640x1750
Gross weight	Kg 75	kg 88
HS-CODE	84385000	