



solo per professionisti

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

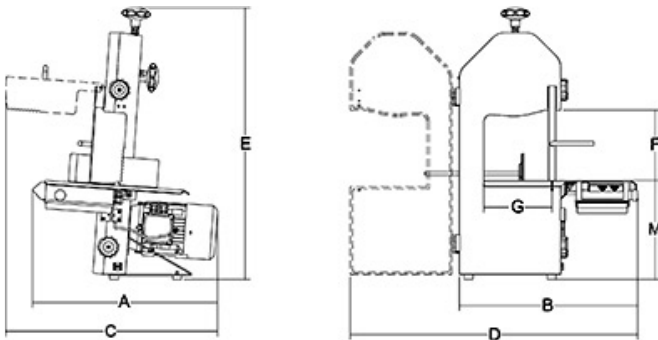


Sirman Bone Saws , model SO 1650 F3 :

- Simple and sturdy machine: safe and easy to use.
- table-top model; cast anodizedaluminium alloy construction, polished, hygienic and rustproof.
- cutting table, meat pusher and meat pusher in stainless steel AISI 304.
- 24V controls with safety codified microswitches on the door and motor brake (according to new CE safety rules).
- Maximum blade adhesion to the pulley, thanks to the semi-curved shape of the pulleys and ideal adjustment.
- Watertight bearings on upper pulley.
- Easy cleaning thanks to 2 special manufacturing details:
 - 1) all the electrical parts are located below the cutting table (IP X5 waterprotected);
 - 2) by simply unscrewing two knobs, you can remove the blade, upper pulley and its support.
- Powerful asynchronous and ventilated 4-pole motors protected by sealing oil ring.
- 16 mm wide tempered ring-blades useful for cutting bones or meat (frozen or fresh).



Data sheet



Technical data

| | |
|-----------------|--|
| Model | SO 1650 F3 |
| Blade length | mm 1650 |
| Motor | 1ph - Hp 1,5 / rpm 1400 3ph - Hp 2 / rpm 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 249 |
| G | mm 200 |
| M | mm 305 |
| Net weight | kg 36 |
| Shipping | mm 750x580x1230 |
| Gross weight | kg 50 |
| HS-CODE | 84385000 |