

## Food Preparation Equipment from Italy

Manufacturer of the finest food processing machines for professional kitchens and retail industry from Italy, Sirman is one of the market leaders in the industry. 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.

## Meat Slicers



Mirra 250 C & Mirra 300 C

### Features of Mirra Slicer:

Anodized cast aluminium alloy. Great distance between blade and motor for easy cleaning. Ventilated motor. Forged, hardened large thickness blades. Carriage running on self-lubricating bushes and lapped pins. Stainless steel screws and slice deflector. Strong thickness gauge support. Cast-in sharpener assembly. Compact dimensions and great cutting capacity.



Canova 300

### Features of Canova Slicer:

Rounded design and no sharp edges and visible screws. Chrome plated and ground slide rod. Self-lubricating slide rod bushings. Vulcanized rubber stops on carriage. Removable support cover for thickness gauge plate. Stainless steel slice deflector with bayonet fitting stainless steel screws and fittings. Enclosed and sealed belt pulley. 41 mm distance between blade and motor. Bottom cover. Built in sharpening tool with bottom protection. Standard blade removal tool for 300 ver. 38° blade inclination. Canova: Plastic knob. / Rubber feet. / Switch with IP44 protection rating.



Palladio 300

### Features of Palladio Slicer:

Rounded design, no sharp edges and visible screws. Chrome plated and ground slide rod. Lapped cast iron slide rod bushing. Vulcanized rubber stops on carriage. Removable support cover for thickness gauge plate. Stainless steel slice deflector with bayonet fitting. Stainless steel screw and fittings. Enclosed and sealed belt pulley. 49.5 mm distance between blade and motor. Bottom cover. Built in sharpening tool with bottom protection. Standard blade removal tool. 35° blade inclination. Palladio: Plastic knob. Rubber feet. Plastic pushbuttons with IP67 protection rating.



Palladio 350 Automec

### Features of Palladio Automec Slicer:

The Palladio Automec series offers the same outstanding features of the Palladio series adding: Stainless steel base. Piston/rod system carriage motion. Fan-cooled carriage motion motor with commercial grade oil batch reduction. Blade and carriage motion powered by separate controls. An easily accessible switch arm can convert the unit from automatic to manual operation. The exclusive designed carriage "Nettuno" is available with a special end weight and an adjustable vertical product fence to provide stability and advance products evenly. Palladio Automec: Plastic knob. Rubber feet. Plastic pushbuttons with IP67 protection rating.

## Meat Slicers

### Palladio 350 Automec Frozen:

Especially designed for slicing frozen meat up to -12°C.

Model	Mirra 250 C	Mirra 300 C	Canova 300	Palladio 300	Palladio 350 Automec	Palladio 350 Automec Frozen
Blade Dia. Mm	250	300	300	300	350	350
Cut thickness (mm)	13	13	19	23	23	23
Blade Angle	25°	25°	38°	35°	35°	35°
Motor Power (HP/Watt)	0.20/147	0.29/210	0.29/210	0.61/455	0.74 / 550	0.74/550
Voltage (V/Ph/Hz)	230/1/50	230/1/50	230/1/50	230/1/50	230/1/50	230/1/50
Width (mm)	570	570	640	710	756	756
Depth (mm)	560	460	495	547	575	575
Height (mm)	475	490	495	545	630	630
Weight (kg)	16	21	27	35	57	57

## Meat Mincers/Grinders



TC 12 Denver



TC 8 Vegas



TC 22 E



TC 22 & TC 32 Colorado

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 (standard).

Made from die casted 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.

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 (standard).

Model	TC 8 Vegas	TC 12 Denver	TC 22 E	TC 22 Colorado	TC 32 Colorado
Production Capacity (kg/hr)	70	85	198	300	400
Motor Power (HP/Watt)	0.34/0.25	0.75/550	1.20/800	2.00/1470	3.00/2205
Voltage (V/Ph/Hz)	230/1/50	230/1/50	230/1/50	230/1/50	230/1/50
Width (mm)	335	377	215	500	610
Depth (mm)	300	366	440	437	465
Height (mm)	410	452	520	490	530
Weight (kg)	10	19	21	32	39

## Bone Saws



**SO 1550 - 1840 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 protected IP IP 65 or higher, -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.



**SO 2400 - 3100 INOX**

Made out of stainless steel AISI 304. Interlocked bone chip tray accessible from outside. The Door can be easily removed for smoother cleaning tasks. Calibrated pulleys built out of polished aluminium. Airtight bearings on upper pulley. Powerful asynchronous and ventilated motors protected by sealing oil sump. 24V controls with safety micro-switch on door and tray, redundant ECU and motor brake (EC). Quick upper pulley releasing mechanism that makes it easier to clean and change the blade. Easily removable and replaceable scrapers. Powerful 6 or 8 pole motors provide great power with little absorption (SO2400 and SO3100). Single-phase motors with heat guard (standard feature). Can be cleaned with a water spray (no high pressure). Controls in stainless steel class IP 67. The machines use tempered 16 mm blades to shred bone, frozen or fresh.

Model	SO 1550 F3	SO 1650 F3	SO 1840 F3	SO 2400 INOX	SO 3100 INOX
Blade Length (mm)	1550	1650	1840	2400	3100
Motor Power (HP/Watt)	1.00/1400	1.00/1400	1.00/1400	2.50/1860	2.70/2000
Voltage (V/Ph/Hz)	230/1/50	230/1/50	230/1/50	230/1/50	400/3/50
Working Surface (mm)	400 x 420	430 x 437	430 x 475	510 x 710	795 x 810
Width (mm)	530	530	530	715	840
Depth (mm)	510	600	600	750	966
Height (mm)	778	915	915	1670	1900
Weight (kg)	32	39	40	100	170

## Vacuum Packing Machine



### Features of W8 30 Easy Touch DX and W8 40 Easy Touch DX

Easy vacuum and sealing time setting. Display of vacuum percentage and time to countdown. Last setting saved in memory. Rev counter and pump meter. Pump preheating and oil cleaning cycle. Oil and filter change message. Timed external vacuum. Large injection bells. Automatic cover lift operated by pneumatic pistons. Easily removable sealing bar.



**W 8 30 Easy Touch DX  
&  
W 8 40 Easy Touch DX**

### W8 30 Easy Touch DX

Dim. 402 x 525 x 408 mm  
Power 0.35 kW  
Volt. 230/1/50  
Vacuum pump 8 mc/h  
Sealing bar 310 mm  
Cavity dimension 340 x 360 x 160 mm

### W8 40 Easy Touch DX

Dim. 493 x 585 x 422 mm  
Power 0.75 kW  
Volt. 230/1/50  
Vacuum pump 21 mc/h  
Sealing bar 410 mm  
Cavity dimension 430 x 410 x 170 mm



### W8 50 Easy Touch DX

Dim. 609 x 640 x 420 mm  
Power 0.75 kW  
Volt. 230/5/10  
Vacuum pump 21 mc/h  
Sealing bar 510 mm  
Cavity dimension 545 x 460 x 190 mm



### W8 Top 70 BX 40 TB P

Dim. 877 x 674 x 1134 mm  
Power 1.10 kW  
Volt 400/3/50  
Vacuum pump 40 mc/h  
Sealing bar 640x1 / 410x2 mm  
Cavity dimension 780 x 490 x 190 mm

### Features of W8 Top 70 BX 40 TB P

Backlit touch control for TOP series. Lid damper suspension system. Standard support for vacuum bags with liquids. Triple sealing bar for W8 70 TB model. More overlapped bags can be sealed at once to speed intense workload. Embossed bags can be used to seal bigger products holding them outside the lid. Bush suction pump. 5 mm thick, AISI 304 stainless steel, easy to clean plain vacuum chamber.



**Touch controls for TOP series**



**Lid damper suspension system**



**Standard support for vacuum bags with liquids**



**Optional sealing bar with cut-off wire**

## Sous Vide Machine - Low Temperature Cooking

### Softcooker XP

Sous Vide Immersion Cooker  
Capacity suitable for GN1/1 (27 L)  
and GN2/1 (57 L) pans  
Dim. 130 x 260 x 340 mm  
Power 2.00 kW  
Volt. 230/1/50



#### Features of Softcooker XP

High precision warmer with temperature control. Working temperature display. 25 storable programs. Programmable postponed departure. IP X3 protection rated stainless steel structure. Can be applied to the pot by means of a clamp (max depth 16.5 cm). Protection device switches off the warmer in case of accidental use outside the liquid. Circulating pump to help the best product mixing. Temperature sensor to prevent overload and overheating.



### Softcooker XP S 2/3 GN

Sous Vide Digital Bath  
Capacity 14 Liter  
Dim. 368 x 423 x 309 mm  
Power 1.15 kW  
Volt. 230/1/50

#### Features of Softcooker XP S 2/3 GN

Low temperature cooking device with water static heating. Stainless steel structure and 1/1 GN made of stainless steel. Practical handles to carry it easily. Powerful shock-proof coated heating elements in contact with tank bottom. Electronic control system of the temperature with working temperature display. Same control system of Softcooker with temperature increment of 0.2°C. 25 storable programs. Temperature settings in C and F. Equipped with lid.

## Pasta Machine



Sinfonia 2 with optional pasta cutter

### Sinfonia 2

Pasta Machine  
 Dim. 263 x 577 x 353 mm  
 Production Capacity 4.2 kg/hr  
 Hopper Capacity 2.1 kg / 6 L  
 Dies diameter 59 mm  
 Power 0.37 kW / 0.50 HP  
 Volt. 230/1/50

#### Features of Sinfonia 2

Designed for medium-duty operations, ideal for small to medium-size restaurants. Reliable, user-friendly and easy to clean. AISI 304 stainless steel body. Powerful, air-cooled motor with oil bath gear box reducer. High-performance and easy to remove kneading paddle. Interlocked stainless steel lid. Convenient removable funnel to add liquid ingredients during processing. Stainless steel worm, head and ring. Bowl made of anodized aluminium. IP 54 controls. Forced air-cooling system for heavy-duty use. Optional pasta cutter attachment and optional variety of dies with different shapes.



Concerto 5 with optional pasta cutter

### Concerto 5

Pasta Machine  
 Dim. 305 x 660 x 391 mm  
 Production Capacity 8.4 kg/hr  
 Hopper Capacity 4.2 kg / 10 L  
 Dies diameter 75 mm  
 Power 0.75 kW / 1 HP  
 Volt. 230/1/50

#### Various types of pasta dies available for the pasta machines:



Penne

Requires kit knife inclined for penne



Optional kit for "penne" die



Adjustable sheeter



Optional uniforming filter

\*pasta dies are required and purchased separately

## Potato Peeler

Food Prep & Counter Top



### Features of PPJ SC Potato Peelers:

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.

Model	PPJ 6 SC	PPJ 10 SC	PPJ 20 SC
Bowl Capacity	6 kg/10 L	10 kg/20L	20 kg/35L
Output	150 kg/hr	170 kg/hr	340 kg/hr
Dimension	400 x 400 x 690 mm	470 x 544 x 910 mm	560 x 650 x 1040 mm
Voltage	230/1/50	230/1/50	230/1/50
Electric Power	370 Watt/0.50 HP	735 Watt/1.00 HP	1102 Watt/1.50 HP

## Horizontal Cutter / Bowl Cutter

Completely made in AISI 304 stainless steel. Blade driven by powerful ventilated asynchronous motor. Sturdy, removable AISI 304 stainless steel bowl. Stainless steel lid with high resistance hood in Kepital. Easily removable interlocking lid to facilitate cleaning and sanitising. Control with IP 67 stainless steel buttons. Easily removable blade hub with 3 blades standard. Dedicated knives available for special purposes. Maximum protection against liquid infiltration on the shaft. Perfect for meat, fish and vegetables, but also suitable for many other types of processing. (Only for VV model: continuous speed control controlled by inverter, gearmotor freestanding tub.)



**Katana 6**



**Katana 12**



**Katana 20 VV**

Model	Katana 6	Katana 12	Katana 20 VV
Bowl Capacity	6 L	12 L	20 L
Dimension	832 x 582 x 407 mm	902 x 680 x 443 mm	1013 x 822 x 507 mm
Voltage	230/1/50	230/1/50	230/1/50
Electric Power	0.37 kW / 0.5 HP	0.75 kW / 1 HP	2.38 kW / 3.25 HP