



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 Dough Mixers , model Hercules 20-30-40-50 Ta :

- 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.
- Lifiable head for container removal and easy cleaning.
- Removable container.
- Optionals: wheels, timer and 2 speeds (model 2V).



Optional cover



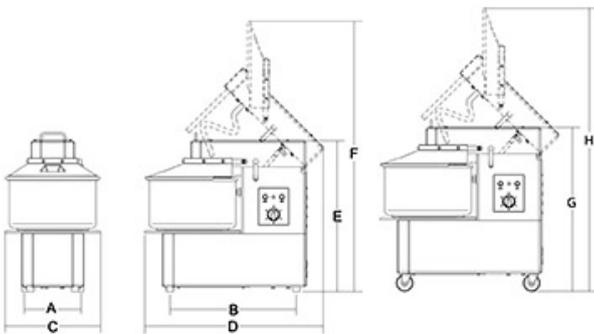
S/S bowl and shaft



Optional timer



Data sheet



Technical data

Model	HERCULES 20 TA	HERCULES 30 TA	HERCULES 40 TA	HERCULES 50 TA
Power	Watt 750 - Hp 1	Watt 1100 - Hp 1,5	Watt 1500 - Hp 2	Watt 1500 - Hp 2
Power source	1ph/3ph	1ph/3ph	1ph/3ph	1ph/3ph
Tank revolutions rpm	10	10	10	10
Spiral revolutions rpm	85	85	85	85
Tank dimensions	mm ø360x210	mm ø400x260	mm ø452x260	mm ø500x270
Tank capacity	lt 21	lt 32	lt 41	lt 52
Dought 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 400	mm 440	mm 490	mm 540
D	mm 751	mm 823	mm 910	mm 970
E	mm 635	mm 710	mm 740	mm 795
F	mm 1125	mm 1260	mm 1360	mm 1415
G	mm 715	mm 790	mm 820	mm 875
H	mm 1205	mm 1340	mm 1440	mm 1495
Net weight	kg 88	kg 109	kg 125	kg 118
Shipping	mm 530x830x1020	mm 530x830x1020	mm 630x970x1070	mm 630x970x1070
Gross weight	kg 98	kg 119	kg 135	kg 128
HS-CODE	84388099			

