



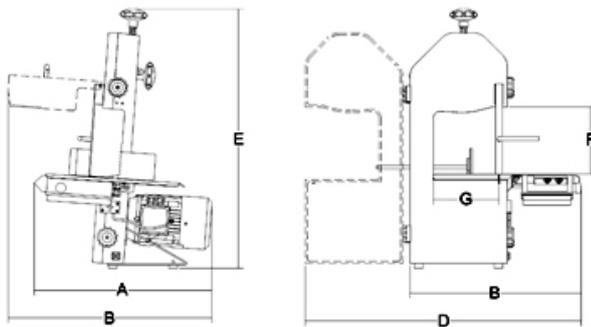
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Sirman Bone Saws , model SO 1550 F3 :

- 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 1550 F3
Blade length	mm 1550
Motor	1ph - Hp 1 / r.p.m. 1400 3ph - Hp 1,5 / r.p.m. 1400
Pulley	mm 210
Working surface	mm 400x420
A	mm 530
B	mm 510
C	mm 606
D	mm 822
E	mm 778
F	mm 215
G	mm 195
Net weight	kg 32
Shipping	mm 720x570x1200
Gross weight	kg 44
HS-CODE	84385000