



*solo per professionisti*

Authorized Distributor:  
**FOODSERVICE EQUIPMENT MARKETING**  
 10 CARRON PLACE-KELVIN IND.ESTATE G75 0YL GLASGOW()  
 TEL./FAX. 0044-1355 244111 / 0044-1355 241471  
 E-mail:vanhentend@fem.co.uk



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

- 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.
- Optionals: wheels, timer and 2 speeds (model 2V).

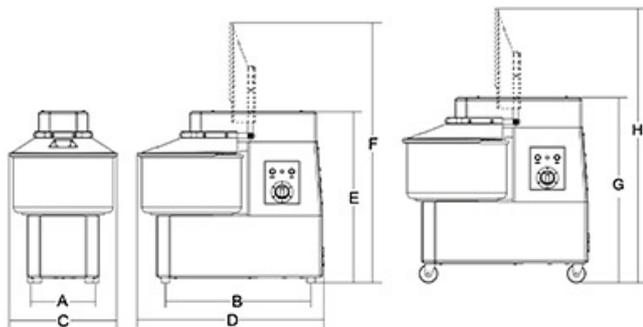


Optional cover

S/S bowl and shaft

Optional timer

Data sheet



Technical data

Model	HERCULES 20 / 20B	HERCULES 30	HERCULES 40	HERCULES 50
Power	watt 750 / Hp 1	watt 1100 / Hp 1,5	watt 1500 / Hp2	watt 1500 / Hp2
Power source	1ph/3ph	1ph/3ph	1ph/3ph	1ph/3ph
Revolution tank/spiral rpm	10/85	10/85	10/85	10/85
Tank dimensions	mm ø360x210	mm ø400x260	mm ø452x260	mm ø500x270
Tank capacity	lt 21	lt 32	lt 41	lt. 52
Dough 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 390	mm 440	mm 480	mm 540
D	mm 680	mm 740	mm 825	mm 880
E	mm 625	mm 700	mm 730	mm 750
F	mm 950	mm 1050	mm 1135	mm 1205
G	mm 705	mm 780	mm 810	mm 830
H	mm 1030	mm 1130	mm 1215	mm 1285
Net weight	kg 72/66	kg 118,5	kg 123,5	kg 149
Shipping	mm 530x830x1000	mm 530x830x1000	mm 630x980x1008	mm 630x980x1008
Gross weight	kg 84/76	kg 133,5	kg 138,5	kg 168
HS-CODE	84388099			