



FOOD PROCESSING MACHINES

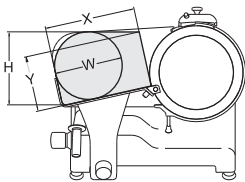
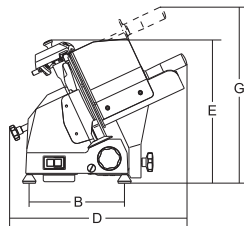
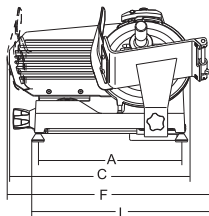


TOPAZ

- Anodized cast aluminium alloy.
- Lat base for easy cleaning.
- Strong and silent-running asynchronous motor.
- Reliable poliV belt drive.
- Forged, hardened large thickness blades.
- Carriage running on self-lubricating bushes.
- Cast-in sharpener.
- Cast-in sharpener is standard for all models bigger than 220 A.I.
- Teflon coated or toothed blades available



TOPAZ 250-275



1. Hand guard
2. Underside motor protection plate
3. Without built-in sharpener 195-220

	Ø Blade	Motor	Cut thickness	Run of carriage	Hopper	A	B	C	D	E	F	G	L	X	Y	H	W	Net weight	Shipping	Gross weight
	mm/inch.	watt/HP	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	kg	mm	kg
Topaz 195	195/8"	110/0,15	13	162	185x165	310	220	375	355	300	385	360	370	140	110	135	120	10,5	430x400 x370	12
Topaz 220	220/9"	145/0,20	13	245	200x220	380	250	440	410	330	550	400	450	200	130	145	140	13	600x500 x420	15
Topaz 250 C	250/10"	145/0,20	13	240	230x230	380	250	480	410	360	500	410	475	185	165	180	180	14	600x500 x420	16
Topaz 250	250/10"	145/0,20	13	235	220x225	412	255	480	410	360	515	455	505	210	170	190	180	15,5	600x500 x420	17,5
Topaz 275	275/11"	145/0,20	13	235	220x225	412	255	520	410	370	525	455	505	200	190	205	205	16,5	600x500 x500	19
Mirra 300 Y09	300/12"	210/0,29	13	285	250x275													20,5	640x610 x510	23,5

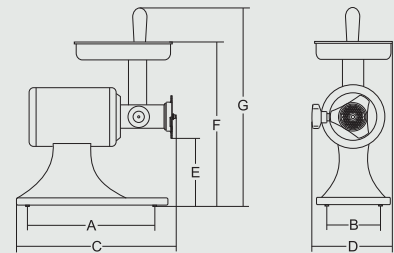


TC 12E-22E

- Made from diecasted 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.

CE version:

- 24 volt controls and NVR device
- Optional:
- Reverse



Optionals



Carrots cutter



Potatoes "cips" cutter



Mozzarella cutter



Tomato sauce making for TC/TCG 12E



Tomato sauce making for TC/TCG 22E

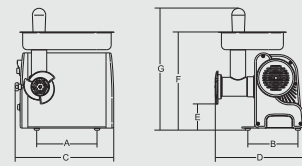


Compartment for knives and blades



TC 8 VEGAS

- 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.
- Standard reverse.
- CE version with:
- IP54 protection rated controls and NVR device.

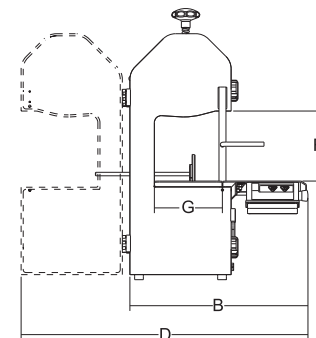
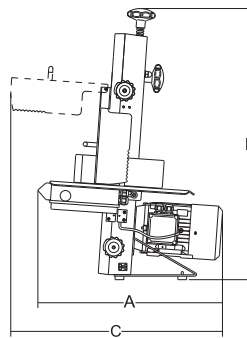


	Power	Power source	Output/h.	Standard Plate	A	B	C	D	E	F	G	Net weight	Shipping	Gross weight
	watt/Hp	230-400V/50Hz	Kg/10 min.	ø mm	mm	mm	mm	mm	mm	mm	mm	Kg	mm	kg
TC 12E	735/1	230-400V/50Hz	25	4,5	225	185	430	215	140	445	520	18	320x460x470	20
TC 22E	800/1,2	230-400V/50Hz	33	4,5	225	185	440	215	135	445	520	21	320x460x470	23
TC 8 Vegas	250/0,34	230V/50Hz	70	6	205	170	335	300	85	360	410	10	560x400x350	12



BONE SAWS

- 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 x5 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.



	Blade length	Motor	Pulley	Working surface	A	B	C	D	E	F	G	Net weight	Shipping	Gross weight
	mm	Hp/r.p.m.	mm	mm	mm	mm	mm	mm	mm	mm	mm	Kg	mm	kg
SO 1550 F3	1550	1ph 1/1400 - 3ph 1,5/1400	210	400x420	530	510	606	822	778	215	195	32	720x570x1200	44
SO 1650 F3	1650	1ph 1/1400 - 3ph 1,5/1400	210	430x475	530	600	640	950	915	250	200	39	720x570x1200	51
SO 1840 F3	1840	1ph 1/1400 - 3ph 1,5/1400	250	430x475	530	600	640	950	915	250	240	40	720x570x1200	52
SO 2020 Inox	2020	900	250	480x600								61	760x640x1430	73



BOWL CUTTER



- Strong AISI 430 steel construction.
- Detached motor and bowl for a better thermal insulation.
- S/S bowl with handles and heavy bottom.
- High efficiency ventilated motor for continuous operation.
- Strong cutlery steel knives.
- Safe operations ensured by a system of micro switches on the lid.
- See-through lexan lid.
- Lid with opening to add ingredients during operation.
- Variotronic: speed control with stabilizer.
- C4, C6 and C9 available with steplessly variable-speed drive.
- C15 available with 2 speeds.
- C15 HP7 with steplessly variable-speed drive and inverter as a standard.
- Standard: spatula and sharpening stones.
- Optional: serrated knives, emulsifying knives, knives for pesto sauce and knives to mix dough.



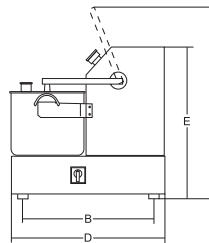
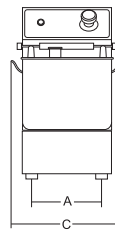
C4-C6

C4 VV - C6 VV - C9 VV

C15

C4 - C6 Variotronic

Optionals



1. Shaft with knives to mix dough
2. Shaft with regular knives
3. Shaft with serrated knives
4. Shaft with emulsifying knives
5. Shaft with knives for pesto sauce
6. Stainless steel 18/10 bowl with thermal diffuser bottom, easy to empty and to clean

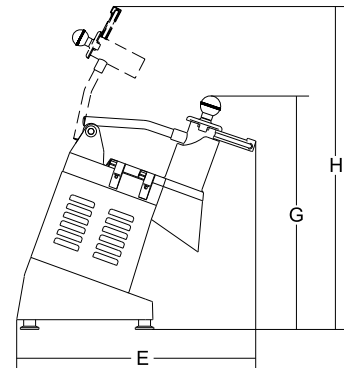
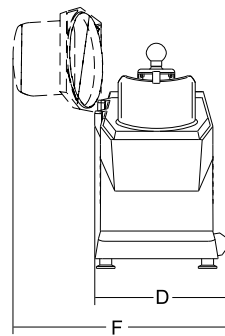
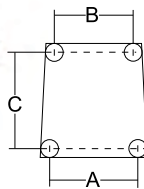
	Power	Power source	Bowl capacity	Bowl filling level	Revolutions	A	B	C	D	E	F	Net weight	Shipping	Gross weight
	watt/Hp		lt	lt	r.p.m.	mm	mm	mm	mm	mm	mm	Kg	mm	kg
C4	350/0,5	230V 50/60Hz F+N	3,3	1,5	2800	160	310	305	365	255	-	10	450x330x310	11
C4 VV	350/0,5	230V 50/60Hz F+N	3,3	1,5	1500÷2800	160	310	305	365	255	-	10	450x330x310	11
C4 VT	350/0,5	230V 50/60Hz F+N	3,3	1,5	500÷2500	160	310	305	365	255	-	10	450x330x310	11
C6	350/0,5	230V 50/60Hz F+N	5,3	3,1	2800	160	310	305	365	320	-	11	450x330x400	12
C6 VV	350/0,5	230V 50/60Hz F+N	5,3	3,1	1500÷2800	160	310	305	365	320	-	11	450x330x400	12
C6 VT	350/0,5	230V 50/60Hz F+N	5,3	3,1	500÷2500	160	310	305	365	320	-	11	450x330x400	12
C9 VV	350+350/0,5+0,5	230V 50/60Hz F+N	9,4	5,4	1500÷2800	225	410	355	455	380	-	23	720x350x500	25
C 15 da banco	2940/4	400V 50/60 Hz 3F	14,5	8,2	2800	265	480	380	610	530	700	52	720x570x770	67
C 15 2V da banco	1470+2200/2+3	400V 50/60 Hz 3F	14,5	8,2	1400/2800	265	480	380	610	530	700	52	720x570x770	67
C 15	2940/4	400V 50/60 Hz 3F	14,5	8,2	2800	340	400	420	445	1030	1130	66	600x600x1150	75
C 15 2V	1470+2200/2+3	400V 50/60 Hz 3F	14,5	8,2	1400/2800	340	400	420	445	1030	1130	66	600x600x1150	75
C 15 Macelleria/For meat	2940/4	400V 50/60 Hz 3F	14,5	8,2	2800	340	400	420	445	1030	1130	66	600x600x1150	75
C 15 Pasticceria/For thick mixes	5150/7	400V 50/60 Hz 3F	14,5	8,2	1200÷1800	340	400	420	445	1030	1130	66	600x600x1150	75



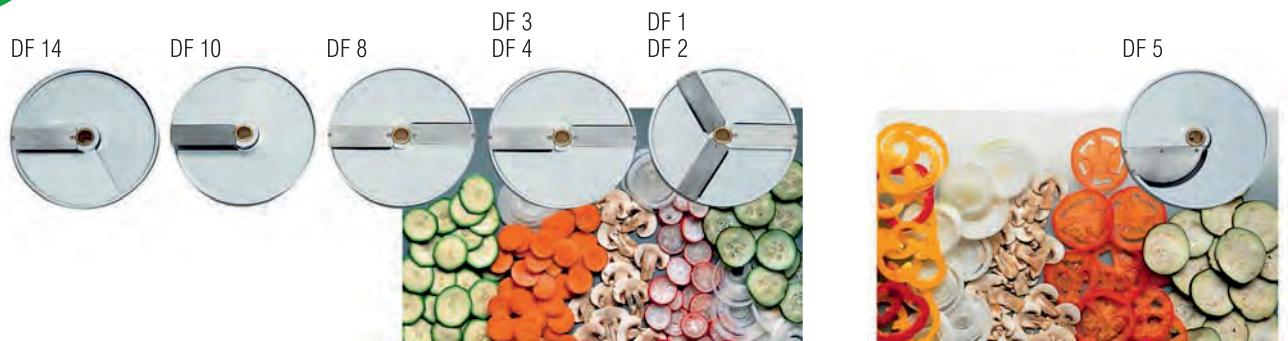
VEGETABLE CUTTER



- Aluminium alloy and S/S construction.
- Ventilated motor for continuous operation.
- Thanks to its compact design the machine is easy to install inside every kitchen.
- The exclusive feeding system makes easy to process also soft products like mozzarella cheese.
- Safe operation is ensured by interlock switches on product pusher, lid and collecting tray.
- Version with dishwashing safe S/S lid available.
- Large number of discs available for every purpose.
- TM-TG is a version of the well-known TM that thanks to a new larger feed hopper maximizes the motor power and strong structure.
- Same operational and electrical features of the TM .
- TM discs compatible, except PS discs .
- Aluminum-Stainless steel top with 360° loading feature.
- Microswitch on lever.
- Exclusive hopper design with no central chopping wedge.
- VERY EASY PRODUCT LOADING.



	Power	Power source	Disc revolutions	A	B	C	D	E	F	G	H	I	L	M	Net weight	Shipping	Gross weight
	watt/Hp		r.p.m.	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	kg	mm	kg
TM2 inox	515 /0,7	230-400V/50Hz	300	225	195	255	280	510	-	510	770	17,5	-	-	-	720x350x500	21
TM-TG	515 /0,7	230-400V/50Hz	300	225	195	255	296	509	460	676	777	612	428	915	20 720x350x800	24	



1. Coperchio in alluminio con apertura laterale.
Aluminium feed hopper lid with side opening



2. Scivolo per scarico continuo, con micro di sicurezza.
Chute for continuous product ejection, with safety microswitch.



3. Pulsantiera elettronica IP 54



4. Pulitore per dischi PS
PS dicing disc cleaner



5. Porta dischi
Discs holder

VULCANO-STROMBOLI



VULCANO

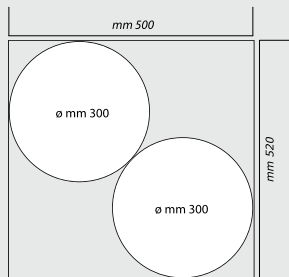
- Stainless steel construction
- Refractory brick decks
- Shock-proof heating elements
- Air-hole
- Ceramic fibre lining

VULCANO

- adjustable thermostats

VULCANO 2C

- 2 separate backing chambers thermal insulated
- 2 thermostats for each chamber which select the lower and upper zone



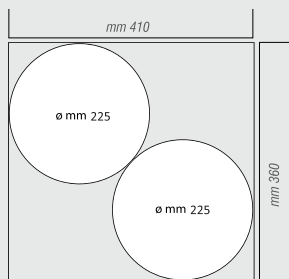
Refractory brick deck



Controls

STROMBOLI

- Stainless steel construction
- Refractory brick decks
- Shock-proof heating elements
- Air-hole
- Ceramic fibre lining
- Capacity to 1 level:



Stone baking deck



Stromboli Controls

	Power	Power source	Temperature	Internal dimensions	Internal dimensions				Net weight	Shipping	Gross weight
	watt		°C	mm	A	B	C	D	Kg	mm	kg
Vulcano	6000	230-400V / 50Hz	50 ÷ 450	500 x 520 h.115	745	695	780	490	64	890x800x650	72
Vulcano 2C	6400	230-400V / 50Hz	50 ÷ 350	500 x 520 h.115	745	695	780	490	78	890x800x650	86
Stromboli	1600	230V 1N 50Hz	50 ÷ 350	410 x 360 h. 80	580	490	550	245	25	660x540x320	27
Strombli 2	3200	230V 1N 50Hz	50 ÷ 350	410 x 360 h. 80	580	490	550	420	37	660x540x485	40



ELIO - CORT



ELIO R



CORT L CON TIMER

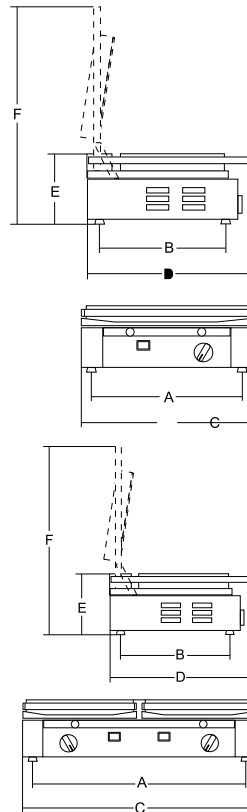
- Thanks to its small size, it is easy to handle and to position, offering as well a large cooking surface.
- Ribbed and smooth surfaces available.
- Stainless steel construction.
- Cast iron plates with ceramic coating treatment: highest sturdiness and life time; perfect thermal conductivity; very easy to clean.
- Adjustable upper plates;
- Self balancing upper plate;
- Shock-proof coated heating elements, adherent to the plates for a perfect thermal conductivity.
- Adjustable thermostat up to 300° C.
- Mechanical timer available.

PanINONstick®

PD



PD L TIMER



- Long life cast iron plates, which ensure hygiene, acid and salt proofness and resistance to oxidation.
- Ribbed, smooth or mixed ribbed/smooth cast iron or smooth stainless steel surfaces available.
- Stainless steel construction.
- Cast iron plates with ceramic coating treatment. Highest sturdiness and life time. Perfect thermal conductivity. Very easy to clean.
- Self balancing adjustable upper plates;
- Shock-proof coated heating elements, adherent to the plates for a perfect thermal conductivity.
- Two adjustable thermostats up to 300° C, which enable to use the plates sepa-rately.
- Heavy-duty machine.
- Mechanical timer available. Potenza

	Power	Power source	Useful surface	A	B	C	D	E	F	Net weight	Shipping	Gross weight
	Watt		mm	mm	mm	mm	mm	mm	mm	kg	mm	kg
Elio	1550	230V 50/60 Hz F+N	250x255	215	275	260	435	235	500	16	490x320x330	17
Cort	2100	230V 50/60 Hz F+N	355x255	340	275	380	435	235	500	22	430x420x270	23
PD	3000	230V 50/60 Hz F+N	500x255	475	275	515	435	235	500	28	560x430x270	30
PDC	3000	230V 50/60 Hz F+N	500x255	475	275	515	435	235	500	26	560x430x270	27
PD Wafer	3000	230V 50/60 Hz F+N	ø 170	475	275	515	435	235	500	34	560x430x270	36



SALAMANDERS

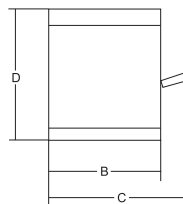
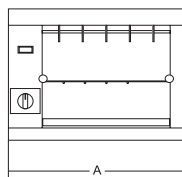
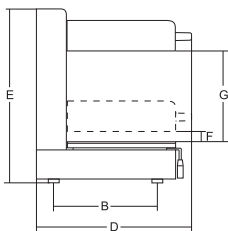
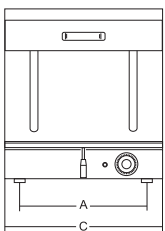
FISSA AND BASIC

- Made from stainless steel.
- Heating up controlled by a symostat.
- Galvanized steel gridiron and heating elements protection grill.
- Easy to remove crumb pan.
- Grindiron can be placed on 4 levels according to the cooking requirements.

PRO

- Stainless steel body.
- Hight on the heating structure can be adjusted.
- Easy to remove crumb pan.
- Galvanized steel gridiron.
- Shock proof heating elements.
- Vent outlets. Electronic symosthats.

BASIC - FISSA - PRO



Wall mounted support

	Power	Power source	Heating areas	Internal dimensions	Oberfläche	A	B	C	D	E	F	G	Net weight	Shipping	Gross weight
	Watt		n.	mm	mm	mm	mm	mm	mm	mm	mm	mm	Kg	mm	kg
Salamandra BASIC	2800	230V 50/60 Hz F+N	1	480x330 h.320	-	620	350	445	430	-	-	-	16	670x450x480	18
Salamandra FISSA	2800	230V 50/60 Hz F+N	1	480x330 h.320	-	620	350	445	430	-	-	-	18,5	670x450x480	20,5
Salamandra PRO 1/2 G	1700	230V 50/60 Hz F+N	1	-	385x350	330	400	400	545	510	30	240	45	500x630x650	50
Salamandra PRO 1/1 G	3400	230V 50/60 Hz F+N	2	-	585x350	510	400	600	545	510	30	240	56	750x630x630	66

POTATO PEELERS

PPJ - LCJ



PPJ 10

- Made from AISI 304 Stainless steel.
- Self-tensioning 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.
- Easy service and easy access to the components.
- **CE version with:**
- Microswitch on the lid
- Microswitch on outlet opening
- **One speed version 6, 10 and 20:**
Potato peeler (PPJ).
Shell washer (LCJ) without abrasive surfaces.
- **2 speeds version 10:**
Potato peeler/ shell washer (PP/LC) requires 2 containers.
Potato peeler/vegetable drier (PP/AV) requires drier basket.

Optional:

- Vegetable drier basket (only version 10).
- Longer opening for shopping bags.
- Fast water inlet connection.
- S/S trestle and sieve.



Longer opening for shopping bags



Vegetable drier basket



Fast connection/ remove of water entry



Optional trestle with sieve



PPJ 2V 24Volt controls

	Power	Power source	Revolutions	Capacity	Output/h.	A	B	C	D	E	F	Net weight	Shipping	Gross weight
	watt/Hp		r.p.m.	Kg/lit	Kg/h.	mm	mm	mm	mm	mm	mm	Kg	mm	kg
PPJ 6 SC	370/0,50	230V/50Hz	320	6/10	105	220	260	400	400	690	-	23	720x570x1020	35
PPJ 6	370/0,50	230V/50Hz	320	6/10	105	260	320	400	550	440	-	31	500x630x650	36
PPJ 10 SC	735/1	230-400V/50Hz	320	10/20	170	203	282	470	544	910	-	41,5	720x570x1200	51,5
PPJ 10	735/1	230-400V/50Hz	320	10/20	170	203	282	470	775	1050	1310	51	720x570x1200	61
PPJ 10 2V PP/LC	368 - 662 / 0,50 - 0,90	400V/50Hz	160/320	10/20	170	203	282	470	775	1050	1310	52	720x570x1200	62
PPJ 10 2V PP/AV	368 - 552 / 0,50 - 0,75	400V/50Hz	320/450	10/20	170	203	282	470	775	1050	1310	52	720x570x1200	62
PPJ 20 SC	1102/1,5	230-400V/50Hz	275	20/35	340	295	337	560	650	1190	-	52	640x760x1400	62
PPJ 20	1102/1,5	230-400V/50Hz	275	20/35	340	295	337	560	880	1190	1545	58	640x760x1400	68
LCJ 6 SC	370/0,50	230V/50Hz	150	6/10	-	220	260	400	400	690	-	23	720x570x1020	35
LCJ 6	370/0,50	230V/50Hz	150	6/10	-	260	320	400	550	440	-	31	500x630x650	36
LCJ 10 SC	735/1	230-400V/50Hz	150	10/20	170	203	282	470	544	910	-	41,5	720x570x1200	61
LCJ 10	735/1	230-400V/50Hz	150	10/20	170	203	282	470	775	1050	1310	51	720x570x1200	61
LCJ 20 SC	1102/1,5	230-400V/50Hz	150	20/35	340	295	337	560	650	1190	-	52	640x760x1400	62
LCJ 20	1102/1,5	230-400V/50Hz	150	20/35	340	295	337	560	880	1190	1545	58	640x760x1400	68



CICLONE

VORTEX

CICLONE

- Highly effective cooling system.
 - Sturdy and light weight fiberglass ABS body.
 - Ergonomic handle.
 - Fixed and variable speed controls available.
 - Safety device preventing switching on by mistake.
 - Trigger switch for continuous blending.
 - Powered by 3 different motors.
 - IPX3 protection.
 - Quick coupling device.
 - Shafts available in 2 length: 25, 35 cm.
 - Cutlery steel knives.
 - Optional: Pot support, wall attachment, whisk.
- Whisk with metal gearing.
Demountable and dishwashing safe whisk.

VORTEX

- Highly effective cooling system.
- Sturdy and light weight fiberglass ABS body.
- Ergonomic handle.
- Rubber buffer between motor and shaft.
- High efficiency motors.
- 3 controls available:
 - One speed.
 - Drill like speed control.
 - Variotronic: speed control with stabilizer.
- Safety device preventing switching on by mistake.
- Trigger switch for continuous blending.
- 3 different motors.
- IPX3 protection.
- Quick coupling device.
- Shafts available in 2 length: 35 and 45 cm.
- Completely demountable shafts for an accurate cleaning and a longer life.
- Completely stainless steel shaft and bell.



Whisk release



Wall support



Bowl support



Ergonomic handle



Safety device for the enlightenment



Speed variator with stabilisator



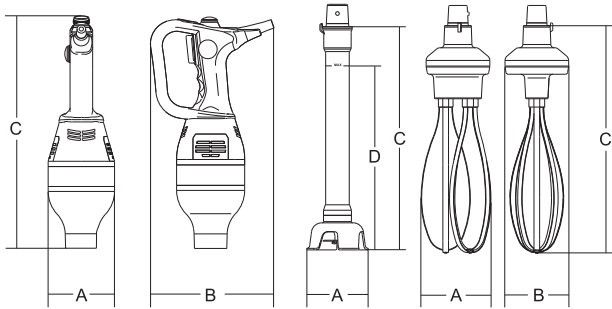
Airing take



Quick look assembly



Bell and knives of stainless steel



Removable knives

Removable shafts

	Power	Power source	Knives revolutions	Whisk revolutions	Working capacity	A	B	C	Net weight	Shipping	Gross weight
	watt/HP		r.p.m.	r.p.m.	lit	mm	mm	mm	Kg	mm	kg
Ciclone 15	150/0,20	230V/50Hz	12.000	2.300	20	100	182	340	2	440x330x150	3
Ciclone 15 VV	150/0,20	230V/50Hz	1.000÷12.000	1.900÷2.700	20	100	182	340	2	440x330x150	3
Asta 25	-	-	-	-	-	ø 94	-	250	0,5	-	-
Asta 35	-	-	-	-	-	ø 94	-	320	0,7	-	-
Vortex 43	430/0,60	230V/50Hz	12.500	1.800	100	125	190	377	2,5	230x270x430	3
Vortex 43 VV	430/0,60	230V/50Hz	0÷12.500	400÷1.800	100	125	190	377	2,5	230x270x430	3
Asta 35	-	-	-	-	-	ø 100	-	415	1,2	490x230x150	1,8
Asta 45	-	-	-	-	-	ø 100	-	515	1,6	590x230x150	2,1
Frusta	-	-	-	-	-	117	113	385	1,2	520x210x250	1,6



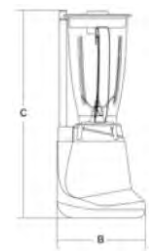
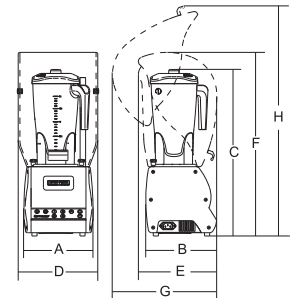
BARMASTER



with sound enclosure



Disassembled container and sound enclosure for cleaning



- Constructional and performance features like the ORIONE VV, but with the added option of using:
- 20 pre-set programs, of which 4 can be linked to 4 keys on the keypad and the other 16 can be recalled through the menu (all can be reprogrammed).
- 9 programs set in self-learning mode.
- Display to view the programs and machine operation.
- Transparent silencing bell available on request.
- 2 litre capacity, built out of transparent, indestructible Tritan, can be washed in dishwasher, graduated in litres, UK and U.S. gallons.
- Glass lid in rubber with airtight seal with cap and graduated glass
- Knife support in stainless steel that can be fully and easily disassembled from the glass body. Knife with 4 spokes obtained from a single mould in tempered cutlery steel, easy to disassemble.

DRAGONE



- Designed to meet the specific needs of the modern bar, it is particularly suitable for preparing smoothies, fruit and vegetables drinks.
- white or chrome body, no edges or seams for easy cleaning.
- powerful ventilated motor.
- transparent, unbreakable 1,5 lt Tritan container is dishwasher safe and graduated with litres and UK/USA gallons.
- tight rubber lid with feed opening to add ingredients while the blender is working.
- metal and rubber gears drive gives a high power transmission and quiet operation.
- 4-blades stainless steel knife can be easily disassembled.
- safety microswitch on the lid.
- speed control on request.



Dragone caff



Microswitch on cover



Variable speed device optional



Removable s/steel knives assembly

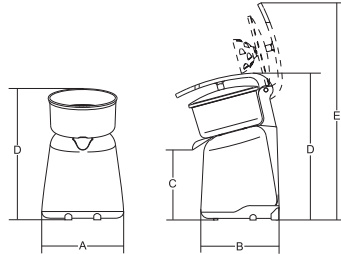
	Power	Power source	Motor	Jug capacity	A	B	C	D	E	F	G	H	Net weight	Shipping	Gross weight
	watt/Hp		r.p.m.	lt	mm	mm	mm	mm	mm	mm	mm	mm	Kg	mm	kg
BARMASTER	750/1	230V 50/60 Hz F+N	14000/24000	2	200	200	470	240	230	535	315	670	5	305x305x525	7
DRAGONE	450	230V50-60 Hz F+N	18.000	1.5	213	200	416	—	—	—	—	—	3	310x300x530	4



APOLLO citrus juicers



- Commercial easy to use citrus juicer with round design.
- White or chrome body, no edges or seams for easy cleaning.
- Stainless steel bowl is removable for cleaning and is dishwasher safe, ABS bowl available on request.
- Reamer and sieve are one piece to squeeze with the maximum efficiency.
- Aluminium stainless steel lever to avoid any food contact is available on request.
- Patented safety microswitch on the cone allows to activate the juicer when the product is pushed down. The juicer is available without microswitch as well.
- Speed control on request.



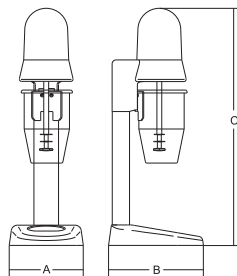
Lid - optional

Easy Cleaning

	Power	Power source	Revolutions/min.	A	B	C	D	E	Net weight	Shipping	Gross weight
	Watt/HP		r.p.m.	mm	mm	mm	mm	mm	Kg	mm	kg
Apollo ECO	150/0,20	230V 50/60 Hz F+N	320	210	210	155	310	-	2,5	220x280x370	3,5
Apollo	150/0,20	230V 50/60 Hz F+N	320	210	210	155	280	-	3	220x280x370	4
Apollo VV	150/0,20	230V 50/60 Hz F+N	280÷750	210	210	155	280	-	3	220x280x370	4

DRINK MIXERS SIRIO

- A complete line of drink mixers with a modern soft design. Designed to commercial use, they meet all European and North-American safety requirements.
- White or chrome head, aluminium stem and die casting base for a perfect stability, no edges or seams for easier cleaning.
- Countertop (1 or 2 cups) or wall unit versions available.
- Transparent 550 cc lexan cup or stainless steel cup on request.
- 900 cc stainless steel cup on 120 W version.
- Powerful ventilated motor for a longer life.
- Spindle with three aluminium and s/steel agitators for preparing cocktails and drinks, or with a special round agitator for frozen coffees or for creamier results.
- Safety microswitch on the cup support (optional for non UE countries).
- Speed control on request.



Sirio 120 - 900 watts agitators



Optional: ring for paper cups

	Power	Power source	Motor	Jug capacity	A	B	C	Net weight	Shipping	Gross weight
	watt/HP		r.p.m.	lt	mm	mm	mm	Kg	mm	kg
Sirio 1	100/0,14	230V 50/60 Hz F+N	14000	0,55	150	195	485	2,5	210x250x520	3,5
Sirio 2	100+100/0,14+0,14	230V 50/60 Hz F+N	14000	0,55x2	300	195	485	5	370x260x530	6,5

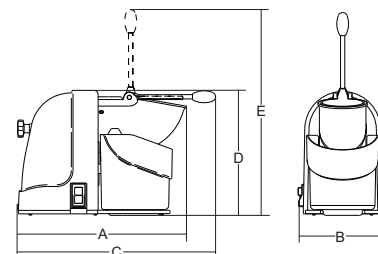


TRITON / NORDKAPP

Ice Crusher



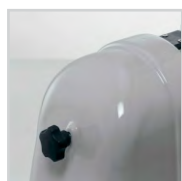
- Highly effective cooling system.
- Sturdy and light weight fiberglass ABS body.
- Ergonomic handle.
- Rubber buffer between motor and shaft.
- High efficiency motors.
- 3 controls available:
 - One speed.
 - Drill like speed control.
 - Variotronic: speed control with stabilizer.
- Safety device preventing switching on by mistake.
- Trigger switch for continuous blending.
- 3 different motors.
- IPX3 protection.
- Quick coupling device.
- Shafts available in 2 length: 35 and 45 cm.
- Completely demountable shafts for an accurate cleaning and a longer life.
- Completely stainless steel shaft and bell.



Microswitch on the lever



Collecting tray with microswitch



Cut thickness adjusting knob



- Sirman Ice Crusher, model Nordkapp :
- Professional ice crusher, an indispensable bar tool for preparing drinks and frozen cocktails and in the restaurant for displaying fish or fresh foods.
- Crushes any ice cubes made with an ice cube machine up to 40x40mm at -3° C.
- Its discharge adjustment lets you regulate the average size of the crushed ice.
- Extruded aluminium body, stainless steel container, food-grade ABS opening and s/steel blades.
- Ventilated motor with gear transmission for prolonged use, micro-switch on the lid for maximum operator safety.



Power

Power

Motor



Blade speed

Crushed ice max thickness

Capacity bowl



A

B

C



D

E

Net weight



Shipping

Gross weight

	watt	230V50/60 Hz F+N	r.p.m.	r.p.m.	mm	lt	mm	mm	mm	mm	Kg	mm	kg	
Triton	350	230V50/60 Hz F+N	12000	1500	10	2	365	210	465	295	480	8,5	540x280x310	10
Nordkapp	150	230V50/60 Hz F+N	800	---	---	3	205	285	491	235	---	5,2	410x280x560	8