



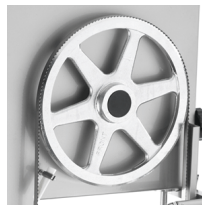
solo per professionisti

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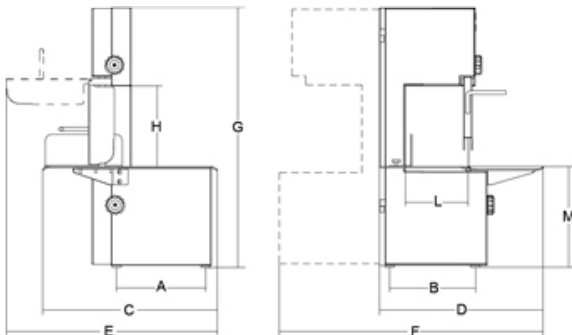
Sirman Bone Saws , model SO 1650 Inox :

- AISI 304 stainless steel body.
 - Interlocking scrap pan accessible from the outside.
 - Easily removable door to facilitate cleaning.
 - Calibrated pulleys made of polished aluminium.
 - Sealed bearings on upper pulley.
 - Powerful asynchronous and ventilated motors protected by lip seals.
 - Controls (24 V) with safety micro-switch on door and pan, redundancy control unit and motor brake (CE).
 - Upper pulley with quick-release mechanism to facilitate cleaning and blade change.
 - Easily removable and replaceable scrapers.
 - Single-phase motors with standard thermal protection.
 - Washable with water jet (no high pressure).
 - IP 67 stainless steel controls.
 - Equipped with 16 mm tempered blades for cutting bones, frozen foods and fresh foods.
- Optional elements:
- High-speed motors designed for cutting frozen foods.



Hermetic upper pulley

Data sheet



Technical data

Model	SO 1650 INOX
Blade length	mm 1650
Motor	Hp 1,5 - r.p.m. 1400
Ø Pulley	mm 210
Working surface	mm 430x545
A	mm 342
B	mm 296
C	mm 545
D	mm 510
E	mm 658
F	mm 840
G	mm 816
H	mm 249
L	mm 197
M	mm 320
Net weight	Kg 47
Shipping	mm 570x720x1020
Gross weight	Kg 59
HS-CODE	84385000