



Made in Italy

Impastatrici planetarie a variazione meccanica

Planetary mixers with mechanical speed variator
Batteurs mélangeurs à variation mécanique

SIGMA
Bakery Pastry Pizza equipment

www.sigmasrl.com

Modelli da banco - Table models - Modèles à poser sur table

10



20



Modelli da terra con piedini in acciaio inox - Floor standing models with stainless steel feet - Modèles de plancher avec pieds en acier inox

20H.30

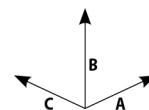


Salita e discesa della vasca manuale
Manual bowl lifting
Montée et descente cuve manuelle

40.60.80



Salita e discesa della vasca motorizzata
Motorized bowl lifting
Montée et descente cuve motorisée



MODEL	kW	VELOCITÀ SPEED VITESSES	Kg	VOLTAGE	VASCA/BOWL/ CUVE		SALITA VASCA BOWL LIFTING MONTÉE CUVE	AxBxC [mm]
					(L)	Øxh [mm]		
10	0.55	7	64	400/3/50	10	250x230	Manuale Manual Manuel	560x600x775
20	0.75	7	92	400/3/50	20	315x290		605x735x840
20H	0.75	7	100	400/3/50	20	315x290		605x735x1180
30	1.1	7	104	400/3/50	30	350x365		605x735x1180
40	1.6	7	204	400/3/50	40	400x370	Motorizzata Motorized Motorisé	700x910x1355
60	2.3	15	236	400/3/50	60	455x435		730x985x1490
80	3.1	15	280	400/3/50	80	480x506		730x1000x1490

CARATTERISTICHE GENERALI

- Dotazione standard: spirale, pala, frusta
- Variatore meccanico a cinghia:
 - 7 velocità (10/40)
 - 15 velocità (60-80)
- Salita e discesa vasca motorizzata (40/80)
- Elevata e costante coppia motrice in tutte le velocità
- Motore trifase
- Planetarie da terra con piedini inox (20/80)
- Funzionamento con timer o manuale
- Griglia inox asportabile

GENERAL CHARACTERISTICS

- Standard equipment: spiral, blade, whisk
- Mechanical speed variator:
 - 7 speeds (10/40)
 - 15 speeds (60-80)
- Motorized bowl lifting (40/80)
- High and constant torque at all speeds
- Three-phase motor with three-phase input
- Stainless steel feet on floor standing planetary mixers models
- Manual operation or with timer
- Removable stainless steel grid

CARACTERISTIQUES GENERALES

- Équipement standard: spirale, feuille, fouet
- Variation vitesses par courroies:
 - 7 vitesses (10/40)
 - 15 vitesses (60-80)
- Montée et descente cuve motorisée (40/80)
- Couple d'entraînement élevée et constante à toutes les vitesses
- Moteur triphasé avec alimentation triphasée
- Batteurs au sol avec pieds en acier inox
- Minuterie ou opération manuelle
- Grille amovible en acier inox

OPTIONAL

Tensioni speciali
Versione in inox
Tappo vasca
Riduttore per attacco accessori
Versione navale
Porta utensili da muro

OPTIONAL

Special tensions
Stainless steel version
Drain bowl cap
Reducer
Ship version
Wall tools stand

OPTIONAL

Tensions spéciales
Version en acier inox
Bouchon de vidange cuve
Prise de force
Version navale
Porte-outils mural

ACCESSORI - ACCESSORIES - ACCESSOIRES



Kit di riduzioni vasca e utensili
Smaller bowls and tools
Equipements de réduction
(10/20 - 20/30 - 20/40 - 40/60)



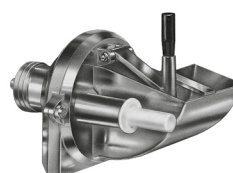
Raschiatore
Scraper
Racleur



Attacco per accessori da taglio (20/60)
Attachment drive for cutting accessories (20/60)
Prise de force (20/60)



Carrello per vasca
Trolley for bowl
Chariot de cuve



Tagliaverdure a fette
Vegetable cutter with slicing disk
Coupe-légumes et disque à tranche



Vasca con ruote
Bowl with wheels
Cuve sur roulettes



Tritacarne
Meat mincer
Hachoir à viande

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NUMERO VERDE GRATUITO

800 948484

SIGMA 
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