



ELECTRONIC VARIATOR



Made in Italy

## Impastatrici planetarie a variazione elettronica

Planetary mixers with electronic speed variator  
Batteurs mélangeurs à variation électronique

**SIGMA**  
Bakery Pastry Pizza equipment

[www.sigmasrl.com](http://www.sigmasrl.com)

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

7,5



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

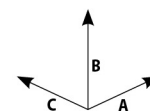


Salita e discesa della vasca manuale  
Manual bowl lifting  
Montée et descente cuve manuelle

40-60



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



MODEL	kW	Kg	VOLTAGE	VASCA/BOLW/CUVE [L]	Øxh [mm]	AxBxC [mm]
7,5	0,25	40	220/1/50	7,5	230x210	365x440x613
10	0,55	64	220/1/50	10	250x230	365x440x613
20	0,75	86	220/1/50	20	315x290	365x440x613
20H	0,75	96	220/1/50	20	315x290	605x735x1180
30	1,1	100	220/1/50	30	315x290	605x735x1180
40	1,6	200	220/1/50	40	315x290	700x910x1355
60	2,3	234	220/1/50	60	450x370	700x910x1355

### CARATTERISTICHE GENERALI

- Dotazione standard: spirale, pala, frusta
- 6 velocità
- Variatore elettronico (Inverter)
- Griglia di sicurezza in inox asportabile
- Struttura in acciaio verniciato
- Motore trifase con alimentazione monofase

### OPTIONAL

Tensioni speciali  
Tappo vasca  
Versione navale  
Versione in inox  
Porta utensili da muro  
Versioni personalizzate

### GENERAL CHARACTERISTICS

- Standard equipment: spiral, blade and whisk
- 6 speeds
- Electronic variator (Inverter)
- Removable safety grid in stainless steel
- Models in powder-coated steel
- Three-phase motor with single-phase input

### OPTIONAL

Special tensions  
Drain bowl cap  
Ship version (floor fixing)  
Stainless steel version  
Wall tools stand  
Customized versions

### CARACTERISTIQUES GENERALES

- Equipement standard: crochet, feuille, fouet
- 6 vitesses
- Variateur électronique (Inverter)
- Grille amovible en acier inox
- Corps en acier verni
- Moteur triphasé avec alimentation monophasée

### OPTIONAL

Tensions spéciales  
Bouchon de vidange cuve  
Version navale  
Version en acier inox  
Porte-outils mural  
Versions personnalisées

### ACCESSORI - ACCESSORIES - ACCESSOIRES



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



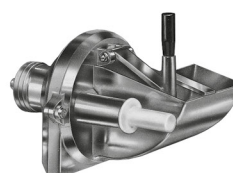
Raschiatore  
Scraper  
Raclur



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  
Hachoir à viande  
Meat mincer

## Sigma Srl

via Artigianato, 85  
25030 Torbole Casaglia (BS) - Italy

Tel. +39 030 2650488/479

Fax +39 030 2650143

info@sigmasrl.com

 @sigmabakeryequipment

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 /sigmaindustrial



NUMERO VERDE GRATUITO

800 948484

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