

PRICE LIST 2018

BAKERY · CATERING · PASTRY · PIZZA
EQUIPMENT

GENERAL TERMS OF SALES

Products

This price list cancels and replaces, starting from January 1st 2018, all the previous ones.

Orders

All the orders will be considered accepted only after our order confirmation. One copy of it must be returned duly signed.

Payments

The payment terms will be agreed each time.

Delivery Terms

Delivery terms are ex-works.

Transport

At customer's charge. Possible complaints for damaged goods must be pointed out to the forwarder at the moment of the acceptance of the goods.

Packing

At customer's charge.

Warranty

All the components of our machines, except for the electrical parts, have a one-year guarantee, starting from the delivery date, when there are manufacturing defects. The warranty doesn't imply the replacement of the machine. It also doesn't imply the costs of labor for the replacement of spare parts and all the other possible expenses.

* Warranty extension might include a recording data usage system.

Taxes

Duties and local taxes are at customer' s charge.

Conformity

All our machines have the CE Certification.

Photos

Pictures and colours of the machines shown in both price list and catalogues are illustrative.

SIGMA Srl reserves the right to change them without informing.

PASTRY & CONFECTIONARY



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5 ACCESSORIES



7 RF 300



7 CREAM COOKERS



7 ELECTRIC COOKERS



8 SHEETERS

Planetary mixers with electronic speed variator

Model	Price (euro)	Warranty Ext. (euro)	kW	Speeds	Weight (kg)	Voltage	Bowl (L)	Bowl lifting	Bowl dimension (mm)	Dimension (mm)
CHEF 7,5	1.980,00	-	0.25	6	40	220/1/50	7.5	manual	230x210	365x440x613
CHEF 10	2.890,00	300,00	0.55	6/8	64	220/1/50	10	manual	250x230	560x600x775
CHEF 20	3.680,00	300,00	0.75	6/8	86	220/1/50	20	manual	315x290	605x735x840
CHEF 20H	3.990,00	300,00	0.75	6/8	95	220/1/50	20	manual	315x290	605x735x1180
CHEF 30	4.710,00 *	400,00	1.1	6/8	100	220/1/50	30	manual	350x365	605x735x1180
CHEF 40	6.690,00 *	450,00	1.6	6/8	200	220/1/50	40	motorized	400x370	700x910x1355
CHEF 60	8.190,00 *	500,00	2.3	6/8	234	220/1/50	60	motorized	450x370	730x985x1490

GENERAL TECHNICAL CHARACTERISTICS

<ul style="list-style-type: none"> Electronic variator (Inverter) Standard equipment: spiral, blade and whisk Removable stainless steel grid EAC certification 	<ul style="list-style-type: none"> 6 speeds Stainless steel feet on floor standing planetary mixers Motorized bowl lifting (40-60-80 l) 	<ul style="list-style-type: none"> High torque at low speed Three-phase motor with single-phase input Structure in high thickness steel sheet CE rules
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OPTIONAL

<ul style="list-style-type: none"> 8 speeds Stainless steel version Drain bowl cap 	<ul style="list-style-type: none"> Special tensions Stainless steel tools Kit Ship version 	<ul style="list-style-type: none"> Smaller bowls and tools available Heating bowl system Wall tools stand
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BEST MIX

Planetary mixers with mechanical speed variator

Model	Price (euro)	Warranty Ext. (euro)	kW	Speeds	Weight (kg)	Voltage	Bowl (L)	Bowl lifting	Bowl dimension (mm)	Dimension (mm)
BM 10	3.140,00	300,00	0.55	7	64	400/3/50	10	manual	250x230	560x600x775
BM 20	4.360,00	300,00	0.75	7	92	400/3/50	20	manual	315x290	605x735x840
BM 20H	4.660,00	300,00	0.75	7	100	400/3/50	20	manual	315x290	605x735x1180
BM 30	5.490,00 *	400,00	1.1	7	104	400/3/50	30	manual	350x365	605x735x1180
BM 40	7.180,00 *	450,00	1.6	7	204	400/3/50	40	motorized	400x370	700x910x1355
BM 60	8.720,00 *	500,00	2.3	15	236	400/3/50	60	motorized	450x370	730x985x1490
BM 80	10.890,00 *	600,00	3.1	15	280	400/3/50	80	motorized	480x506	730x1000x1490

GENERAL TECHNICAL CHARACTERISTICS

<ul style="list-style-type: none"> Belt speed variator 7 speeds (10-20-30-40 l) Motorized bowl lifting (40-60-80 l) Three-phase motor with three-phase input Removable stainless steel grid 	<ul style="list-style-type: none"> Belt speed variator 15 speeds (60-80 l) High and constant torque at all speeds Manual operation or with timer CE rules 	<ul style="list-style-type: none"> Stainless steel feet on floor standing planetary mixers Standard equipment: spiral, blade, whisk EAC certifications
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OPTIONAL

<ul style="list-style-type: none"> Special tensions Stainless steel tools Kit Reducer 	<ul style="list-style-type: none"> Smaller bowls and tools available Heating bowl system Ship version 	<ul style="list-style-type: none"> Stainless steel version Drain bowl cap Wall tools stand
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PLANETARY MIXERS ACCESSORIES

Code	Description	Price (euro)
01175030-1	Whisk CHEF 7,5 mm 2	130,00
01098114	Whisk BM-CHEF-AMX 10 mm 3	200,00
01097114	Whisk BM-CHEF-AMX 20 mm 3	220,00
01161011	Whisk BM-CHEF-AMX 30 mm 3	230,00
01095058	Whisk BM-CHEF-AMX 40 mm 3	300,00
01101058	Whisk BM-CHEF 60 mm 3	320,00
01101159-3	Whisk BM 80 mm 4	330,00
01097128	Whisk BM-CHEF-AMX 20 mm 4	220,00
01161016	Whisk BM-CHEF-AMX 30 mm 4	230,00
01095059	Whisk BM-CHEF-AMX 40 mm 5	330,00
01194174	Whisk BM-CHEF 60 mm 5	380,00
87101190	Special whisk BM 80 mm 6	950,00
01175091	Blade CHEF 7,5	88,00
01098165	Blade BM-CHEF-AMX 10	120,00
01097224	Blade BM-CHEF-AMX 20	130,00
01161038-1	Blade BM-CHEF-AMX 30	150,00
01095216-1	Blade BM-CHEF-AMX 40	210,00
01101245-2	Blade BM-CHEF 60	280,00
87101158-1	Stainless steel blade BM 80	580,00
01175092	Spiral CHEF 7,5	100,00
01098164	Spiral BM-CHEF-AMX 10	130,00
01097223	Spiral BM-CHEF-AMX 20	160,00
01161039-1	Spiral BM-CHEF-AMX 30	210,00
01095217-1	Spiral BM-CHEF-AMX 40	230,00
01101246-2	Spiral BM-CHEF 60	285,00
01101281	Stainless steel spiral BM 80	530,00
01175043	Scraper CHEF 7,5	230,00
00003319	Scraper BM-CHEF-AMX 10	330,00
00003317	Scraper BM-CHEF-AMX 20	465,00
00003316	Scraper BM-CHEF-AMX 30	465,00
00003391	Scraper BM-CHEF-AMX 40	590,00
00003392	Scraper BM-CHEF 60	600,00
00003393	Scraper BM 80	610,00
00003281	Planetary KIT bowl + tools 10/20	720,00
00003282	Planetary KIT bowl + tools 20/30	940,00
00003283	Planetary KIT bowl + tools 20/40	980,00
00003285	Planetary KIT bowl + tools 40/60	1.290,00
00003289	Planetary KIT bowl + tools 60/80	1.700,00
00003286	Stainless steel bowl CHEF 7,5	230,00
04098109	Stainless steel bowl BM-CHEF-AMX 10 260x229	330,00
04200130	Stainless steel bowl BM-CHEF-AMX 20 315x298	415,00
04161001	Stainless steel bowl BM-CHEF-AMX 30 350x365	580,00
04095122-2	Stainless steel bowl BM-CHEF-AMX 40 400x376	610,00
04101120-1	Stainless steel bowl BM-CHEF 60 455x435	900,00
04101156-3	Stainless steel bowl BM 80 480x506	1.440,00
01161036	Trolley for bowl BM-CHEF-AMX 30	500,00
01195176	Trolley for bowl BM-CHEF-AMX 40	510,00
01194182	Trolley for bowl BM-CHEF 60	540,00
01101168	Stainless steel trolley for bowl BM 80	720,00

PLANETARY MIXERS ACCESSORIES

Code	Description	Price (euro)
04101263-2	Bowl with wheels BM-CHEF 60	1.580,00
04101255-2	Bowl with wheels BM-CHEF 80	2.300,00
00003318	Reducer BM-CHEF 20-30	470,00
51010111	Reducer BM-CHEF 40-60-80	540,00
00003502	Dicer and cutter (without disk and die plate) *	845,00
31000156	Dicing & cutting disk + 2 die plates	720,00
31001000	Adjustable Slicing disk (0,5 - 5 mm)	665,00
31000155	Grinding disk mm 4	320,00
31000922	Die plates for cubes mm 9x9x9	90,00
31000923	Die plates for cubes mm 13x13x9	90,00
31000924	Die plates for cubes mm 19x19x9	90,00
31000780	Die plates for strips mm 7x9	90,00
31000784	Die plates for strips mm 10x9	90,00
31000921	Die plates for strips mm 13x9	90,00
00003500	Meat mincer with 2 blades, 2 knives and 1 pestle *	870,00
31000183	Tomato juice extractor with meat mincer PS 12 *	1.300,00
31000037	Cheese grater *	710,00

RF 300

2 cylinders Grinding machine

Model	Price (euro)	Warranty Ext. (euro)	kW	Weight (kg)	Voltage	Dimension (mm)
RF300	7.340,00	500,00	1,1	186	400/3/50	692x640x1150

GENERAL TECHNICAL CHARACTERISTICS

<i>Hardened, tempered and rectified gears in oil bath</i>	<i>Granite cylinders</i>	<i>Cast iron shoulders</i>
<i>Safety protection</i>	<i>Max cylinders opening mm 6</i>	<i>Asynchronous speed cylinders</i>
	<i>CE rules</i>	<i>EAC certification</i>

OPTIONAL

<i>Special tensions</i>	<i>Rear oscillating cylinder</i>
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CREAM COOKERS

Cream cookers with gas burner

Model	Price (euro)	Warranty Ext. (euro)	kW	Weight (kg)	Voltage	Bowl (L)	Dimension (mm)
CC30/2	5.100,00	400,00	0.37	70	400/3/50	30	800x600x1300
CC50/1	5.100,00	400,00	0.37	85	400/3/50	50	800x670x1300
CC50/2	5.250,00	400,00	0.37	85	400/3/50	50	800x670x1300

GENERAL TECHNICAL CHARACTERISTICS

<i>Double bottom stainless steel bowl with thermic oil inside</i>	<i>Kinematic motions on pre-lubricated ball bearings</i>	<i>Stainless steel blade with scrapers</i>
<i>Horizontally pivoted bowl</i>		<i>GPL Burner</i>

OPTIONAL

<i>Special tensions</i>	<i>Inox version</i>
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ELECTRIC COOKERS

Model	Price (euro)	Warranty Ext. (euro)	kW	Weight (kg)	Voltage	Bowl (L)	Dimension (mm)
EC30	10.900,00	800,00	4.2	120	400/3/50	30	740x700x1360
EC60	11.900,00	800,00	6.45	140	400/3/50	60	760x810x1360

GENERAL TECHNICAL CHARACTERISTICS

<i>Double stainless steel bowl with thermic oil inside</i>	<i>Stainless steel construction</i>	<i>Electric heating</i>
<i>Electronic control heating system</i>	<i>Two speeds motor</i>	<i>Stainless steel blade with scrapers</i>
	<i>Horizontally pivoted removable bowl</i>	<i>CE rules</i>

OPTIONAL

<i>Special tensions</i>	<i>Discharging cock with ball valve</i>	<i>Speed control</i>
<i>Volumetric dosing pump</i>	<i>Machine mounted on wheels</i>	<i>Higher capacity versions</i>

Model	Price (euro)	Warranty Ext. (euro)	kW	Weight (kg)	Voltage	Dimension opened (mm)	Dimension closed (mm)	Carpet dimension (mm)
SFG 500 B	5.870,00	450,00	0.55	125	400/3/50	1920x975x612	750x955x825	500x700
SFG 500 T	5.970,00	450,00	0.55	170	400/3/50	2035x955x1270	750x955x1482	500x700
SFG 500 TM	6.080,00	450,00	0.55	185	400/3/50	2990x955x1270	1100x955x1920	500x1180
SFG 600 TM	6.510,00	450,00	0.55	232	400/3/50	2990x1055x1270	1100x1055x1920	595x1180
SFG 600 TMM	6.910,00	450,00	0.75	260	400/3/50	3840x1055x1270	-	595x1600
SFG 600 TL	10.640,00	600,00	0.75	300	220/1/50	3415x1055x1270	-	sections cutting group

GENERAL TECHNICAL CHARACTERISTICS

Rolling cylinders ground and polished in hard chrome Ø 73
 Universal and reversible scrapers
 Single-phase inverter

Triangle size for cutting device: mm
 60x80/80x100/140x130/140x180
 Max cylinders opening mm 48
 CE rules

Belts with different speeds
 Rising and dismountable arms
 Bored shoulders in anticorodal steel
 ETL and EAC certification

OPTIONAL

Special tensions

Rollers for round or square cuts



PIZZA



10 TAURO



11 DR 14-11



12 SFERA



12 SPRIZZA



12 T50

Bench Spiral Mixers with fixed bowl

Model	Price (euro) 3 Phase	Price (euro) 1 Phase	Warranty Ext. (euro)	kW	Weight (kg)	Bowl (L)	Bowl dimension (mm)	Max flour (kg)	Min water (L)	Dimension (mm)
TAURO 12	1.410,00	1.500,00	-	0.55	45	16	340x210	7.5	4.1	340x540x570
TAURO 18	1.510,00	1.600,00	-	0.55	46	21	380x210	11	6	380x580x570
TAURO 22	1.790,00	1.910,00	350,00	0.75	67	29	400x230	12.5	7.5	400x700x780
TAURO 22 (2 Speed)	1.900,00	2.120,00	350,00	0.8/1.1	67	29	400x230	12.5	7.5	400x700x780
TAURO 25	1.850,00	1.970,00	350,00	0.75	72	32	420x260	16	9	420x720x780
TAURO 25 (2 Speed)	2.020,00	2.260,00	350,00	0.8/1.1	72	32	420x260	16	9	420x720x780
TAURO 30	2.020,00	2.170,00	350,00	0.75	75	41	480x260	18.5	10	480x750x780
TAURO 30 (2 Speed)	2.150,00	2.700,00	350,00	0.8/1.1	75	41	480x260	18.5	10	480x750x780
TAURO 35	2.200,00	2.260,00	350,00	1.1	88	48	480x300	22	12	480x750x830
TAURO 35 (2 Speed)	2.370,00	2.820,00	350,00	1.2/1.55	88	48	480x300	22	12	480x750x830
TAURO 40	2.300,00	2.380,00	350,00	1.1	96	60	530x300	25	15	530x780x830
TAURO 40 (2 Speed)	2.460,00	2.850,00	350,00	1.2/1.55	96	60	530x300	25	15	530x780x830
TAURO 35 Automatic (2 Speed)	2.750,00	-	350,00	1.2/1.55	88	48	480x300	22	12	480x750x910
TAURO 40 Automatic (2 Speed)	2.780,00	-	350,00	1.2/1.55	96	60	530x300	25	15	530x780x910
TAURO 25 Plus (2 Speed - Heavy Duty)	2.850,00	-	350,00	1.2/1.55	75	32	420x260	16	9	420x720x780
TAURO 35 Plus (2 Speed - Heavy Duty)	3.050,00	-	350,00	1.2/1.55	90	48	480x300	22	12	480x750x830
TAURO 40 Plus (2 Speed - Heavy Duty)	3.150,00	-	350,00	1.2/1.55	100	60	530x300	25	15	530x780x830

ACCESSORIES

Price (euro)

00003354 Wheels

115,00

01144053 Basement with wheels

235,00

GENERAL TECHNICAL CHARACTERISTICS

Kinematic motion on pre-lubricated ball bearings
Stainless steel bowl, spiral, shaft and grid
EAC certification

Frontal control panel with watertight seals
(Tauro 12 and 18 not included)
Well rounded bottom bowls

Transmission with inextensible toothed belts
CE rules

OPTIONAL

Special tensions

Drain bowl cap

Stainless steel version

DR 14-11



Bench Divider-rounders

Model	Description	Price (euro)	Warranty Ext. (euro)	kW	Weight (kg)	Voltage	Dimension (mm)
D 14	MANUAL DIVIDER D 14: provided only with 14 sections cutting group and basement	2.690,00	-	-	80	-	618x736x973
D 11	MANUAL DIVIDER D 11: provided only with 11 sections cutting group and basement	2.730,00	-	-	80	-	618x736x973
DR 14	DIVIDER AND ROUNDNER MACHINE: provided with 1 section cutting group (14 pieces), 1 tub plate, 2 dough plates, 1 stainless steel dish	5.250,00	400,00	0.30	100	220/50/1	618x736x973
DR 11	DIVIDER AND ROUNDNER MACHINE: provided with 1 section cutting group (11 pieces), 1 tub plate, 2 dough plates, 1 stainless steel dish	5.410,00	400,00	0.30	100	220/50/1	618x736x973

ACCESSORIES

Price (euro)

00003451	14 Sections cutting group	1.050,00
00003452	11 Sections cutting group	1.150,00
14	Tub plate	600,00
11	Tub plate	635,00
01162017-3	Dough plate 14 pieces	110,00
01162060-1	Dough plate 11 pieces	110,00
04162038-2	Stainless steel dish for 14 sections	125,00
04162059	Stainless steel dish for 11 sections	125,00
01162082	Tubular basement with wheels	590,00
30000012	Releasing oil (5 L tank)	110,00

Code	Section cutting group	Tub letter	Tub colour	Range weight g (min/max)	Range weight oz (min/max)
00003461	14 Sections	A	White	250/300	8,8/10,5
00003464	14 Sections	B	Green	175/225	6,2/7,9
00003463	14 Sections	C	Red	150/200	5,3/7,0
00003462	14 Sections	D	White	110/150	3,9/5,3
00003465	14 Sections	H	White	220/260	7,8/9,2
00003458	11 Sections	E	White	480/650	17/22,9
00003459	11 Sections	F	White	320/480	11,3/17
00003457	11 Sections	G	White	300/350	10,6/12,4

GENERAL TECHNICAL CHARACTERISTICS

Manual cutting 14 or 11 sections | Automatic rounding with timer | CE rules
ETL and EAC certification

OPTIONAL

Special tensions | Customized cup size

Screw Rounder

Model	Price (euro)	Warranty Ext. (euro)	kW	Weight (kg)	Range weight g (min/max)	Range weight oz (min/max)	Dimension (mm)
SFERA	4.840,00	400,00	0.37	60	30/1000	1/35	350x540x860

GENERAL TECHNICAL CHARACTERISTICS

Solid and sturdy structure
Stainless steel output tray
CE rules

Practically maintenance-free
NSF certified plastic cylinder

Interchangeable aluminium endless screws
Easy to clean

OPTIONAL

Tefloned endless screw for delicate pastry dough

SPRIZZA



Cold system Pizza spinner

Model	Price (euro)	Warranty Ext. (euro)	kW	Weight (kg)	Dimension (mm)
SPRIZZA 40	4.170,00	400,00	0.55	105	570x720x770
SPRIZZA 50	5.920,00	400,00	0.75	150	700x820x840
SPRIZZA Automatic	9.650,00	400,00	0.75	115	502x728x768

ACCESSORIES

Price (euro)

Ring SPRIZZA 40	230,00
Ring SPRIZZA 50	375,00
Carpet	50,00
Basement SPRIZZA 40	590,00
Basement SPRIZZA 50	620,00
Disk	55,00

GENERAL TECHNICAL CHARACTERISTICS

Cold system to spreading the pizza dough
Adjustable pizza thickness
CE rules

Patented micro-rolling system
Automatic start and stop
ETL and EAC certification

Execution of the edge
Capacity production 200 - 250 pcs/hr

OPTIONAL

Special tensions

T50



Vertical sheeter

Model	Price (euro)	Warranty Ext. (euro)	kW	Weight (kg)	Voltage	Dimension opened (mm)	Dimension closed (mm)
T50 3 phase version	4.380,00	400,00	0.55	70	400/3/50	760x580x600	760x400x600
T50 1 phase version	4.450,00	400,00	0.55	70	220/1/50	760x580x600	760x400x600

GENERAL TECHNICAL CHARACTERISTICS

Laminating cylinders rectified with hard chrome
CE rules

Adjustable lever with double block min/max
ETL and EAC certification

Contacting parts in no-toxic material
Outgoing strips

OPTIONAL

Special tensions

Cloth and cylinders with variable speed

Special version for fresh pasta





BAKERY



16 AEROMIX



17 POWERMIX



18 PLANETARY MIXER LIFTERS



18 TWIN ARMS MIXERS



19 RED LINE



19 GREEN LINE



20 OVERTURNABLE SPIRAL MIXERS



21 SILVER LINE



22 SUPER PREMIUM



23 TIPPER LIFTERS



23 MACISTE



23 MACISTE MAX



BAKERY



24 FEEDING HOPPERS



25 VOLUMETRIC DIVIDERS



25 CONICAL ROUNDERS



26 BUN DIVIDERS



26 SQUARE DIVIDERS



27 HEXAGONAL DIVIDERS



27 BAGUETTE MOULDERS



27 LONG LOAF MOULDERS



Planetary Mixers

Model	Price (euro)	Warranty Ext. (euro)	kW	Speeds	Weight (kg)	Voltage	Bowl (L)	Bowl lifting	Bowl dimension (mm)	Dimension (mm)
AEROMIX 7,5	2.100,00	-	0.25	6 electronic	40	220/1/50	8	manual	230x210	365x440x613
AEROMIX 10	3.850,00	300,00	0.55	7 mechanical	58	400/3/50	10	manual	250x230	560x600x775
AEROMIX 20	4.400,00	300,00	0.75	7 mechanical	112	400/3/50	20	manual	315x290	605x735x840
AEROMIX 20H	4.750,00	300,00	0.75	7 mechanical	132	400/3/50	20	manual	315x290	605x735x1180
AEROMIX 30	5.750,00 *	400,00	1.10	7 mechanical	134	400/3/50	30	manual	350x365	605x735x1180
AEROMIX 40	7.400,00 *	450,00	1.60	7 mechanical	170	400/3/50	40	motorized	400x370	700x860x1355
AEROMIX 60	11.100,00	800,00	2.70	5 + pause electronic	290	400/3/50	60	motorized on wheels	450x430	766x910x1750
AEROMIX 80	15.900,00	800,00	4.55	5 + pause electronic	415	400/3/50	80	motorized on wheels	480x506	766x1029x1750
AEROMIX 100	16.900,00	1.000,00	4.55	5 + pause electronic	435	400/3/50	100	motorized on wheels	510x600	766x1029x1954
AEROMIX 120	24.900,00	1.500,00	4.55	5 + pause electronic	580	400/3/50	120	motorized on wheels	550x600	980x1115x2045
AEROMIX 160	26.500,00	1.500,00	6	5 + pause electronic	595	400/3/50	160	motorized on wheels	600x600	980x1115x2045

ACCESSORIES

Price (euro)

Extra bowl AMX 60	1.650,00
Extra bowl AMX 80	2.050,00
Extra bowl AMX 100	2.250,00
Extra bowl AMX 120	2.450,00
Extra bowl AMX 160	2.550,00
Whisk 60	690,00
Whisk 80	790,00
Whisk 100	890,00
Whisk 120	1.050,00
Whisk 160	1.010,00
Blade 60	590,00
Blade 80	630,00
Blade 100	665,00
Blade 120	730,00
Blade 160	780,00
Scraper 60	600,00
Scraper 80-160	900,00
Air injection system	830,00
Drain cap	190,00
Set of filters	630,00

GENERAL TECHNICAL CHARACTERISTICS

High torque at low speeds
 Timer, revolution counter and thermometer with heart probe (60/160 l)
 Total release of the tool (60/160 l)
 CE rules

Stainless steel bowl
 Standard equipment: spiral, blade, whisk, 2nd and 3rd mixing tool
 Bowl on wheels (60/160 l)
 EAC certification

Motorized bowl lifting (40/160 l)
 Programmable control panel with 5 speeds + pause (60/160 l)
 Removable stainless steel grid

OPTIONAL

Special tensions
 Bowl lighting
 PLC control panel

Air pressure incoming system
 Drain bowl cap
 Heating bowl system

Stainless steel version
 Water nebulisation system
 Wall tools stand

Automatic Planetary Mixers with total disengagement

Model	Price (euro)	Warranty Ext. (euro)	kW	Speeds	Weight (kg)	Voltage	Bowl (L)	Bowl lifting	Bowl dimension (mm)	Dimension (mm)	Standard tools
POWERMIX 60	9.250,00	600,00	2.20	5 + pause electronic	284	400/3/50	60 on wheels	motorized	450x430	770x1000x1750	Blade Whisk Spiral
POWERMIX 70	11.300,00	600,00	3.00	5 + pause electronic	300	400/3/50	75 on wheels	motorized	460x470	770x1000x1750	Blade Whisk Spiral
POWERMIX 80	14.900,00	700,00	4.00	5 + pause electronic	410	400/3/50	80 on wheels	motorized	480x506	770x1030x1960	Blade Whisk Spiral
POWERMIX 100	15.900,00	700,00	4.00	5 + pause electronic	430	400/3/50	100 on wheels	motorized	510x600	770x1030x1960	Blade Whisk Spiral
POWERMIX 120	21.850,00	800,00	4.00	5 + pause electronic	595	400/3/50	120 on wheels	motorized	550x600	980x1115x2045	Blade Whisk
POWERMIX 160	23.500,00	800,00	5.50	5 + pause electronic	630	400/3/50	160 on wheels	motorized	600x600	980x1115x2045	Blade Whisk

ACCESSORIES

Price (euro)

Extra bowl DT 60	1.650,00
Extra bowl DT 70/80	2.050,00
Extra bowl PE 100	2.250,00
Extra bowl PE 120	2.450,00
Extra bowl PE 160	2.550,00
Whisk 60	690,00
Whisk 70/80	790,00
Whisk 100	890,00
Whisk 120	1.050,00
Whisk 160	1.010,00
Blade 60	590,00
Blade 70/80	630,00
Blade 100	665,00
Blade 120	730,00
Blade 160	780,00
Scraper 60-70	600,00
Scraper 80-160	900,00
Air injection system	830,00
Drain cap	190,00
Set of filters	630,00

GENERAL TECHNICAL CHARACTERISTICS

Programmable control panel with watertight seals
 High thickness steel sheet structure
 Motorized bowl lifting
 CE rules and EAC certification

Timer, revolution counter and thermometer with heart probe
 Electronic variator (Inverter)
 5 speeds + pause + continuous variation

Long bowl stroke for the total tool disengagement
 Hardened, tempered and rectified gears
 Easily removable turnable protection

OPTIONAL

Special tensions
 Stainless steel version
 Water nebulisation system

Smaller bowls and tools available
 PLC control panel
 Heating bowl system

Air injection system
 Bowl lightning
 Wall tools stand

PLANETARY MIXER LIFTERS

Model	Price (euro)	Warranty Ext. (euro)	kW	Weight (kg)	Voltage	Discharge (mm)	Lifting capacity (kg)	Dimension opened (mm)	Dimension closed (mm)
SVP 1	9.850,00	700,00	1.5	320	400/3/50	1500	150	1200x1250x2400	1280x1250x2150
SVP 2	10.900,00	700,00	1.5	360	400/3/50	2000	150	1200x1250x2800	1280x1250x2400

GENERAL TECHNICAL CHARACTERISTICS

<i>Lifting with hydraulic piston and manual tilting with endless screw reducer for partial unloading</i>	<i>Structure in electrowelded steel and column in stainless steel</i>	<i>Wheel mounted for easy movement CE rules</i>
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OPTIONAL

<i>Special tensions Wireless version (battery)</i>	<i>Different bowls adjustment Special versions at request</i>	<i>Stainless steel version</i>
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TWIN ARMS MIXERS

Model	Price (euro)	Warranty Ext. (euro)	kW	Weight (kg)	Voltage	Dimension (mm)
IBT 40	10.400,00	800,00	1.1/1.5	300	400/3/50	720x1430x1660
IBT 50	12.500,00	800,00	1.1/1.5	320	400/3/50	785x1500x1660
IBT 60	13.300,00	800,00	1.1/1.5	340	400/3/50	885x1760x1900
IBT 80	16.200,00	1.000,00	1.5/2.2	525	400/3/50	940x1830x1900
IBT 120	19.800,00	1.500,00	2.5/4.0	720	400/3/50	1050x1950x1900
IBT 160	21.400,00	1.500,00	2.5/4.0	770	400/3/50	1050x1950x1900

GENERAL TECHNICAL CHARACTERISTICS

<i>Bowl, arms, protection in special stainless steel Wheels</i>	<i>Gears in oil bath Fork arm adjustable in height CE rules</i>	<i>Welded steel body Double speed</i>
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OPTIONAL

<i>Special tensions</i>	<i>Timers</i>	<i>Stainless steel version</i>
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Spiral Mixers with fixed bowl

Model	Price (euro)	Warranty Ext. (euro)	kW	Weight (kg)	Voltage	Bowl (L)	Max flour (kg)	Min water (L)	Dimension (mm)
SILVER 50 HD* 3 phase	5.250,00	400,00	2.75	182	400/3/50	67	30	17	530x920x1140
SILVER 50 HD* 1 phase	5.890,00	400,00	2.75	182	220/1/50	67	30	17	530x920x1140
SILVER 60 HD* 3 phase	6.270,00	400,00	2.75	192	400/3/50	81	35	21	590x950x1140
SILVER 60 HD* 1 phase	6.940,00	400,00	2.75	192	220/1/50	81	35	21	590x950x1140
SILVER 80	9.150,00	700,00	4.25	330	400/3/50	130	50	30	700x1120x1250
SILVER 120	10.100,00	700,00	5.85	490	400/3/50	170	75	45	780x1370x1450
SILVER 160 HD*	12.650,00	1.000,00	9.95	690	400/3/50	230	100	60	910x1500x1600
SILVER 200 HD*	13.150,00	1.000,00	9.95	750	400/3/50	290	125	75	910x1570x1600
SILVER 280 HD*	15.950,00	1.000,00	11.75	830	400/3/50	420	175	105	1050x1670x1600

GENERAL TECHNICAL CHARACTERISTICS

<p><i>Two motors: 1 for the 2 speeds spiral and 1 for the bowl with inversion</i></p> <p><i>Bowl jogs button</i></p> <p><i>CE rules</i></p>	<p><i>Electromechanical control panel with 2 timers</i></p> <p><i>Bowl protection according to the CE rules</i></p> <p><i>ETL and EAC certification</i></p>	<p><i>Stainless steel bowl, spiral and shaft</i></p> <p><i>Device for manual use</i></p> <p><i>Machine mounted on wheels</i></p>
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OPTIONAL

<p><i>Programmable electronic control panel</i></p> <p><i>Stainless steel version</i></p>	<p><i>Special tensions</i></p> <p><i>PLC control panel</i></p> <p><i>Temperature probe</i></p>	<p><i>Drain bowl cap</i></p> <p><i>Bowl and spiral control speed</i></p> <p><i>Scraper and water dosing</i></p>
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GREEN LINE

Spiral Mixers with fixed bowl

Model	Price (euro)	Warranty Ext. (euro)	kW	Weight (kg)	Voltage	Bowl (L)	Max flour (kg)	Min water (L)	Dimension (mm)
GREENLINE 50 HD* 3 phase	5.130,00	400,00	2.2	182	400/3/50	67	30	17	530x920x1140
GREENLINE 50 HD* 1 phase	5.750,00	400,00	2.2	182	220/1/50	67	30	17	530x920x1140
GREENLINE 60 HD* 3 phase	6.050,00	400,00	2.2	192	400/3/50	81	35	21	590x950x1140
GREENLINE 60 HD* 1 phase	6.750,00	400,00	2.2	192	220/1/50	81	35	21	590x950x1140
GREENLINE 80	8.700,00	700,00	3.7	330	400/3/50	130	50	30	720x1120x1310
GREENLINE 120	9.750,00	700,00	5.1	490	400/3/50	170	75	45	790x1120x1450

GENERAL TECHNICAL CHARACTERISTICS

<p><i>Just one motor with double speed and inversion</i></p> <p><i>Machine mounted on wheels</i></p>	<p><i>Energy saving 25% per working cycle</i></p> <p><i>Device for manual use</i></p> <p><i>CE rules</i></p>	<p><i>Stainless steel bowl, spiral and shaft</i></p> <p><i>Control panel with digital timers</i></p> <p><i>ETL and EAC certification</i></p>
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OPTIONAL

<p><i>Special tensions</i></p> <p><i>Stainless steel version</i></p> <p><i>Water dosing</i></p>	<p><i>Drain bowl cap</i></p> <p><i>Temperature probe</i></p>	<p><i>PLC control panel</i></p> <p><i>Scraper</i></p>
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OVERTURNABLE SPIRAL MIXERS



Model	Price (euro)	Warranty Ext. (euro)	Lifter (kW)	Mixer (kW)	Weight (kg)	Voltage	Bowl (L)	Dimension (mm)
SAU B 80	20.190,00	800,00	2.20	4.25	870	400/3/50	130	2300x1360x2150/2500
SAU T 80	20.810,00	800,00	2.20	4.25	1170	400/3/50	130	2300x1360x2150-3200
SAU B 120	21.830,00	800,00	2.20	5.85	1030	400/3/50	170	2300x1400x2150-2500
SAU T 120	22.860,00	800,00	2.20	5.85	1330	400/3/50	170	2300x1400x2150-3200
SAU B 160 HD*	24.290,00	1.200,00	2.20	9.95	1300	400/3/50	230	2300x1440x2150-2600
SAU T 160 HD*	25.320,00	1.200,00	2.20	9.95	1600	400/3/50	230	2300x1440x2150-3300
SAU B 200 HD*	25.780,00	1.200,00	2.20	9.95	1350	400/3/50	290	2300x1470x2150-2600
SAU T 200 HD*	26.900,00	1.200,00	2.20	9.95	1650	400/3/50	290	2300x1470x2150-3300
SAU B 280 HD*	29.110,00	1.200,00	2.20	11.75	1400	400/3/50	420	2300x1520x2150-2700
SAU T 280 HD*	30.140,00	1.200,00	2.20	11.75	1700	400/3/50	420	2300x1520x2150-3400

GENERAL TECHNICAL CHARACTERISTICS

3 motors: 1 for the 2 speeds spiral and 1 for the bowl with inversion and 1 for screw lifter
CE rules

Electromechanical control panel with 2 timers
Bowl jogs button
EAC and ETL certification

Bowl, spiral, shaft in stainless steel
Pressurized electrical board
Endless-screw lifter

OPTIONAL

Special tools
PLC control panel
Drain bowl cap
Scraper

Special tensions
Bowl and spiral control speed
Water dosing

Higher power versions
Stainless steel version
Temperature probe

Spiral mixers with removable bowl

Model	Price (euro)	Warranty Ext. (euro)	kW	Weight (kg)	Voltage	Bowl (L)	Dimension (mm)
SILVER VE 80	20.980,00	900,00	8.55	676	400/3/50	130	1100x1450x1700
SILVER VE 120	22.980,00	900,00	8.55	690	400/3/50	170	1100x1570x1750
SILVER VE 160 HD*	29.480,00	1.000,00	11.75	980	400/3/50	230	1250x1850x1900
SILVER VE 200 HD*	30.980,00	1.000,00	11.75	1015	400/3/50	290	1250x1850x1900
SILVER VE 250 HD*	34.980,00	1.200,00	15.75	1027	400/3/50	350	1350x2000x1950
SILVER VE 300 HD*	35.480,00	1.200,00	18.75	1038	400/3/50	400	1350x2000x1950

ACCESSORIES	Price (euro)	Weight (kg)	Bowl (l)	Dimension (mm)
Extra bowl CVE 80	5.100,00	133	130	680x830x870
Extra bowl CVE 120	5.300,00	140	170	750x830x950
Extra bowl CVE 160	6.300,00	220	230	885x830x980
Extra bowl CVE 200	6.600,00	230	290	910x830x1040
Extra bowl CVE 250	7.200,00	265	350	1055x830x1190
Extra bowl CVE 300	7.500,00	280	400	1055x830x1190

GENERAL TECHNICAL CHARACTERISTICS

Two motors: 1 for the 2 speeds spiral and 1 for the bowl with inversion
 Electromagnetic hook for bowl
 Mixer head driven by hydraulic system
 EAC and ETL certification

Electromechanical control panel with 2 timers
 Stainless steel adjustable feet
 Safety protection bar

Bowl, spiral, shaft in stainless steel
 Bowl jogs button
 Pressurized electrical board
 CE rules

OPTIONAL

Special tools
 PLC control panel
 Water dosing
 Scraper

Special tensions
 Bowl and spiral control speed
 Stainless steel version

Higher power versions
 Drain bowl cap
 Temperature probe

Spiral mixers with removable bowl

Model	Price (euro)	Warranty Ext. (euro)	kW	Weight (kg)	Voltage	Bowl (L)	Dimension (mm)
VE 160 SP	39.400,00	1.500,00	11.75	1000	400/3/50	230	1250x1850x1900
VE 200 SP	40.800,00	1.500,00	11.75	1030	400/3/50	290	1250x1850x1900
VE 250 SP	45.300,00	1.500,00	15.75	1060	400/3/50	370	1350x2000x1950
VE 300 SP	47.100,00	1.500,00	18.75	1080	400/3/50	400	1350x2000x1950

ACCESSORIES	Price (euro)	Weight (kg)	Bowl (l)	Dimension (mm)
Extra bowl CVE SP 160	7.450,00	235	230	855x880x980
Extra bowl CVE SP 200	7.900,00	245	290	910x880x1040
Extra bowl CVE SP 250	8.500,00	280	350	1055x880x1190
Extra bowl CVE SP 300	8.900,00	295	400	1055x880x1190

GENERAL TECHNICAL CHARACTERISTICS

Two motors: 1 for the 2 speeds spiral and 1 for the bowl with inversion
 Bowl jogs button
 Bowl speed regulated by inverter
 Safety protection bar

Control board by touch-screen panel on external box
 PLC control panel
 Stainless steel adjustable feet
 CE rules

Bowl, spiral, shaft in stainless steel
 Double transmission
 Bowl rotation by gear system
 Mixer head driven by hydraulic system

OPTIONAL

Special tools
 Spiral speed control by inverter

Special tension

Higher power versions

Model	Price (euro)	Warranty Ext. (euro)	kW	Weight (kg)	Voltage	Discharge (mm)	Lifting capacity (kg)	Dimension opened (mm)	Dimension closed (mm)
SINGLE TIPPER	12.500,00	1.000,00	2.2	480	400/3/50	1200	400	3050x1480x2100	3050x1480x1160
DOUBLE TIPPER	19.800,00	1.000,00	2.2	650	400/3/50	1200	400	3050x1480x2100	3050x1480x1160

GENERAL TECHNICAL CHARACTERISTICS

Horizontally pivoted tilting double system with independent pistons
Double control left and right

Structure in electrowelded steel
Safety protection ring
CE rules

Support plate in stainless steel
Side hydraulic control board
EAC certification

OPTIONAL

Special tensions

Different bowls adjustment

Tefloned chute

MACISTE



MaCiste Lifter

Spiral mixer Lifters

Model	Price (euro)	Warranty Ext. (euro)	kW	Weight (kg)	Voltage	Discharge (mm)	Lifting capacity (kg)	Dimension opened (mm)	Dimension closed (mm)
MACISTE 1300	13.500,00	1.000,00	2.2	480	400/3/50	1300	400	2180x1500x2730	2300x1540x1350
MACISTE 1600	14.500,00	1.000,00	2.2	510	400/3/50	1600	400	2180x1500x3030	2300x1540x1650
MACISTE 1900	14.900,00	1.000,00	2.2	650	400/3/50	1900	400	2180x1500x3330	2300x1540x1950
MACISTE 2700	15.950,00	1.000,00	2.2	720	400/3/50	2700	400	2180x1500x4030	2300x1540x2750
H. SCRAPER	11.900,00	-	Automatic Maciste scraper						

GENERAL TECHNICAL CHARACTERISTICS

Structure in electrowelded steel with galvanized paths
ETL and EAC certification

Safety protection ring
Hydraulic control board at sight
Hydraulic lifting system with tilting

Floor supporting legs in stainless steel
CE rules

OPTIONAL

Safety protection cage
Scrapers with bowl rotation

Special tensions
Different bowls adjustment

Customized dimensions
Tefloned chute

MACISTE MAX



MaCisteMax Lifter

Spiral mixer Lifters

Model	Price (euro)	Warranty Ext. (euro)	kW	Weight (kg)	Voltage	Discharge (mm)	Lifting capacity (kg)	Dimension opened (mm)	Dimension closed (mm)
MACISTE MAX 1600	16.600,00	1.000,00	2.2	610	400/3/50	1600	600	2400x1500x3100	2400x1540x1750
MACISTE MAX 1900	17.200,00	1.000,00	2.2	740	400/3/50	1900	600	2400x1500x3400	2400x1540x2050
MACISTE MAX 2700	18.800,00	1.000,00	2.2	790	400/3/50	2700	600	2400x1500x4400	2400x1540x2850
H. SCRAPER	11.900,00	-	Automatic Maciste Max scraper						

GENERAL TECHNICAL CHARACTERISTICS

Structure in electrowelded steel with galvanized paths
Hydraulic control board at sight

Independent tilting system with double hydraulic pistons
CE rules

Floor supporting legs in stainless steel
Safety protection ring
ETL and EAC certification

OPTIONAL

Safety protection cage
Scrapers with bowl rotation

Special tensions
Different bowls adjustment

Customized dimensions
Tefloned chute

FEEDING HOPPERS

Model		Price (euro)	Warranty Ext. (euro)	kW	Weight (kg)	Voltage	Hopper capacity (L)	Pieces dimension (mm)	Dimension (mm)
TR 350	Stars cutting	14.400,00	1.000,00	1.5	310	400/3/50	350	300x350	1240x1240x2600
TR 400	Stars cutting	15.500,00	1.000,00	1.5	320	400/3/50	400	300x400	1240x1240x2600
TR 500	Stars cutting	16.200,00	1.000,00	1.5	340	400/3/50	500	300x500	1240x1240x2600
TR 350G	Guillotine cutting	13.500,00	1.000,00	-	210	-	350	-	1240x1240x2600
TR 400G	Guillotine cutting	14.200,00	1.000,00	-	220	-	400	-	1240x1240x2600
TR 500G	Guillotine cutting	15.200,00	1.000,00	-	240	-	500	-	1240x1240x2600
TR 350SB	With crumbler	27.000,00	1.500,00	4.5	450	400/3/50	350	on request	1240x1240x2600
TR 400SB	With crumbler	30.500,00	1.500,00	4.5	460	400/3/50	400	on request	1240x1240x2600
TR 500SB	With crumbler	32.000,00	1.500,00	5.7	500	400/3/50	500	on request	1240x1240x2600

GENERAL TECHNICAL CHARACTERISTICS

Contact parts in stainless steel or polyethylene
Sensors for automatic working

Internal parts easy to disassemble for cleaning
CE rules

Programmer of pieces to be discharged
Stainless steel feeding hopper
EAC certification

OPTIONAL

Internal parts lubrication system
Rotating reels for hard dough
Teflon

Hopper oil nebulization system
PLC control panel
Stainless steel frame

Translating hopper
Fixed or removable inspection platforms

VOLUMETRIC DIVIDERS

Model	Price (euro)	Warranty Ext. (euro)	kW	Weight (kg)	Voltage	Dimension (mm)
VOLUMETRIC DIVIDER	16.200,00	1.500,00	1.5	700	400/3/50	700x1760x1600
VOLUMETRIC DIVIDER WITH ROUNDER	17.960,00	1.500,00	1.5	720	400/3/50	700x1760x1600
VOLUMETRIC DIVIDER WITH 2 PISTONS	24.800,00	2.000,00	1.5	700	400/3/50	700x1760x1600
VOLUMETRIC DIVIDER FOR SOFT DOUGH	20.950,00	2.000,00	1.5	550	400/3/50	700x1760x1600

GENERAL TECHNICAL CHARACTERISTICS

<ul style="list-style-type: none"> Piston Ø mm 90 from g 30 to 400 Piston Ø mm 110 from g 50 to 600 Piston Ø mm 120 from g 80 to 950 Piston Ø mm 135 from g 140 to 1300 Maximum weight error 2% not fermented fresh dough Stainless steel covering 	<ul style="list-style-type: none"> The machine can divide dough with a content of water between 50 and 65% (with rounder) and higher than 65% (without rounder) Suction piston system with double cam Oiling system with minimum consumption Flour duster 	<ul style="list-style-type: none"> Close circuit lubrication Production 1000-2400 pcs/hr Standard hopper 50 L Speed variator PVC conveyor belt Piece counter
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OPTIONAL

Special tensions	Special hoppers (80-150-200-250 L)	Inverter speeds controls
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CONICAL ROUNDERS

Model	Price (euro)	Warranty Ext. (euro)	kW	Weight (kg)	Voltage	Pieces (g min/max)	Dimension (mm)
CONICAL T1	11.500,00	1.000,00	0.8/1.5	310	400/3/50	150/2000	900x900x1400
CONICAL T2	12.100,00	1.000,00	0.8/1.5	310	400/3/50	300/3900	900x900x1400
DOUBLE CONICAL T1	20.800,00	1.500,00	0.8/1.5	600	400/3/50	150/2000	1300x1000x1700
DOUBLE CONICAL T2	21.800,00	1.500,00	0.8/1.5	600	400/3/50	300/3900	1300x1000x1700

GENERAL TECHNICAL CHARACTERISTICS

<ul style="list-style-type: none"> Installed power: 0,8 kW. With air blower unit: 1,5 kW 	<ul style="list-style-type: none"> Adjustable flour duster Teflon-coated aluminium channels 	<ul style="list-style-type: none"> Non-toxic nickel or teflon-coated cone Mounted on wheels
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OPTIONAL

Exit conveyor belt 600 mm length	Warm and cold air adjustable thermostat	Stainless steel cover
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BUN DIVIDERS



Model		Price (euro)	Warranty Ext. (euro)	kW	Weight (kg)	Voltage	Pieces	Pieces (g min/max)	Dimension (mm)
SPM 15	Semi automatic	9.100,00	1.000,00	0.5	175	400/3/50	15	100/260	670x600x2030
SPM 22	Semi automatic	9.100,00	1.000,00	0.5	175	400/3/50	22	50/180	670x600x2030
SPM 30	Semi automatic	9.100,00	1.000,00	0.5	175	400/3/50	30	40/135	670x600x2030
SPM 30 P	Semi automatic	9.100,00	1.000,00	0.5	175	400/3/50	30	25/90	670x600x2030
SPM 36	Semi automatic	9.100,00	1.000,00	0.5	175	400/3/50	36	34/110	670x600x2030
SP 3/4 A 15	3/4 automatic	11.100,00	1.000,00	1.3	205	400/3/50	15	100/260	680x660x1420
SP 3/4 A 22	3/4 automatic	11.100,00	1.000,00	1.3	205	400/3/50	22	50/180	680x660x1420
SP 3/4 A 30	3/4 automatic	11.100,00	1.000,00	1.3	205	400/3/50	30	40/135	680x660x1420
SP 3/4 A 30 P	3/4 automatic	11.100,00	1.000,00	1.3	205	400/3/50	30	25/90	680x660x1420
SP 3/4 A 36	3/4 automatic	11.100,00	1.000,00	1.3	205	400/3/50	36	34/110	680x660x1420
SPA 15	Automatic	16.800,00	1.500,00	1.3	205	400/3/50	15	100/260	605x660x1420
SPA 22	Automatic	16.800,00	1.500,00	1.3	205	400/3/50	22	50/180	605x660x1420
SPA 30	Automatic	16.800,00	1.500,00	1.3	205	400/3/50	30	40/135	605x660x1420
SPA 30 P	Automatic	16.800,00	1.500,00	1.3	205	400/3/50	30	25/90	605x660x1420
SPA 36	Automatic	16.800,00	1.500,00	1.3	205	400/3/50	36	34/110	605x660x1420

GENERAL TECHNICAL CHARACTERISTICS

Painted galvanized and electro-welded steel structure
ETL, CSA certified

Aluminium cast head
Food-safe polyethylene plate

Stainless steel knives
CE rules

OPTIONAL

Special tensions

SQUARE DIVIDERS



Model		Price (euro)	Warranty Ext. (euro)	kW	Weight (kg)	Voltage	Pieces	Pieces (g min/max)	Dimension (mm)
SQM 20	Manual	4.650,00	400,00	0.75	150	-	20	80/350	655x730x1100
SQ 20	Automatic	9.100,00	800,00	0.75	205	400/3/50	20	150/800	615x685x1100
SQ 24	Automatic	9.100,00	800,00	0.75	205	400/3/50	24	120/650	615x685x1100
SQ 30	Automatic	9.100,00	800,00	0.75	205	400/3/50	30	90/530	615x685x1100
SQ 20 SA	Semi automatic	8.400,00	800,00	0.75	205	400/3/50	20	150/800	615x685x1100
SQ 24 SA	Semi automatic	8.400,00	800,00	0.75	205	400/3/50	24	120/650	615x685x1100
SQ 30 SA	Semi automatic	8.400,00	800,00	0.75	205	400/3/50	30	90/530	615x685x1100
SQ 20 SA M	Semi automatic high volume	9.950,00	800,00	0.75	205	400/3/50	20	150/1000	615x685x1100
SQGSA	Semi automatic with cutting grid	9.300,00	800,00	0.75	217	400/3/50	20	150/1000	710x710x1665
PBA	Butter and dough press	7.100,00	800,00	0.75	217	400/3/50	1	0/20000	710x710x1665

GENERAL TECHNICAL CHARACTERISTICS

Painted galvanized and electro-welded steel structure
ETL, CSA certified

Aluminium cast cover
Food-safe polyethylene presses

Stainless steel knives and basin
CE rules

OPTIONAL

Cutting grid for different shapes for SQGSA | Special tensions

HEXAGONAL DIVIDERS



Model		Price (euro)	Warranty Ext. (euro)	kW	Weight (kg)	Voltage	Pieces	Pieces (g min/max)	Dimension (mm)
SME 37	Manual	4.700,00	500,00	-	150	-	37	30/130	655x730x1100
SE 37	Automatic	9.800,00	1.000,00	0.75	205	400/3/50	37	30/130	605x655x1100

GENERAL TECHNICAL CHARACTERISTICS

Painted galvanized and electro-welded steel structure ETL, CSA certified	Aluminium cast cover Food-safe polyethylene presses	Stainless steel knives and basin CE rules
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OPTIONAL

Special tensions

BAGUETTE MOULDERS

3 cylinders moulders

Model	Price (euro)	Warranty Ext. (euro)	kW	Weight (kg)	Voltage	Dimension (mm)
FB700	7.700,00	600,00	0.55	240	400/3/50	1020x1050x1520

GENERAL TECHNICAL CHARACTERISTICS

Production from 120 to 1200 g Cylinders and clothes differently regulated EAC certification	Safety bar Mounted on basement with wheels	Polyethylene sheeting cylinders CE rules
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OPTIONAL

Special tensions

LONG LOAF MOULDERS

2 cylinders moulders

Model	Price (euro)	Warranty Ext. (euro)	kW	Weight (kg)	Voltage	Dimension (mm)
F600/2	4.750,00	300,00	0.75	130	400/3/50	825x1085x1205
TF600	2.300,00	300,00	0.75	180	400/3/50	825x2005x1205

GENERAL TECHNICAL CHARACTERISTICS

Two cylinders mm 600 CE rules	Pieces weight from 20 to 1500 g Mounted on wheels	Return chute
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OPTIONAL

Special tensions

PACKAGING

Model	Box on to pallet Dimension (mm)	Cage/Crate Dimension (mm)	Box on to pallet Price (euro)	Cage Price (euro)	Crate Price (euro)
CHEF 7,5	630x410x770	700x530x780	40,00	65,00	85,00
CHEF 10	870x700x1.100	980x830x1.160	85,00	120,00	165,00
CHEF 20	870x700x1.100	980x830x1.160	85,00	120,00	165,00
CHEF 20 H	870x700x1.500	870x780x1.500	85,00	135,00	185,00
CHEF 30	870x700x1.500	870x780x1.500	85,00	135,00	185,00
CHEF 40	940x650x1.600	1.060x900x1.550	85,00	135,00	185,00
CHEF 60	1.100x870x1.770	1.130x980x1.830	95,00	135,00	185,00
BM 10	750x700x1.100	980x830x1.160	85,00	120,00	165,00
BM 20	750x700x1.100	980x830x1.160	85,00	120,00	165,00
BM 20 H	750x700x1.500	870x780x1.500	85,00	135,00	185,00
BM 30	750x700x1.500	870x780x1.500	85,00	135,00	185,00
BM 40	940x650x1.600	1.060x900x1.550	85,00	135,00	185,00
BM 60	1.100x870x1.770	1.130x980x1.830	95,00	135,00	185,00
BM 80	1.100x870x1.770	1.130x980x1.830	95,00	135,00	185,00
RF 300	940x650x1.600	1.060x900x1.550	85,00	115,00	150,00
CC 30	740x940x1.610	1.060x900x1.550	85,00	115,00	150,00
CC 50	740x940x1.610	1.060x900x1.550	85,00	115,00	150,00
EC 30	740x940x1.610	1.060x900x1.550	95,00	135,00	185,00
EC 60	740x940x1.610	1.060x900x1.550	95,00	135,00	185,00
SFG 500B	1.370x840x870	1.320x900x910	95,00	135,00	195,00
SFG 500T	1.370x840x1.630	1.420x930x1.560	95,00	135,00	185,00
SFG 500TM	1.370x840x1.630	1.420x930x1.560	95,00	135,00	185,00
SFG 600TM	1.370x840x1.630	1.420x930x1.560	95,00	135,00	185,00
SFG 600TMM	-	1.420x900x1.850	-	155,00	230,00
SFG 600TL	-	1.420x900x1.850	-	155,00	230,00
TAURO 12	630x400x760	700x530x780	40,00	65,00	85,00
TAURO 18	630x400x760	700x530x780	40,00	65,00	85,00
TAURO 22	830x570x960	890x650x1.040	45,00	75,00	90,00
TAURO 22 2V	830x570x960	890x650x1.040	45,00	75,00	90,00
TAURO 25	830x570x960	890x650x1.040	45,00	75,00	90,00
TAURO 25 2V	830x570x960	890x650x1.040	45,00	75,00	90,00
TAURO 30	830x570x960	890x650x1.040	45,00	75,00	90,00
TAURO 30 2V	830x570x960	890x650x1.040	45,00	75,00	90,00
TAURO 35	830x570x960	890x650x1.040	45,00	75,00	90,00
TAURO 35 2V	830x570x960	890x650x1.040	45,00	75,00	90,00
TAURO 40	830x570x960	890x650x1.040	45,00	75,00	90,00
TAURO 40 2V	830x570x960	890x650x1.040	45,00	75,00	90,00
TAURO 35 A	830x570x960	890x650x1.040	45,00	75,00	90,00
TAURO 40 A	830x570x960	890x650x1.040	45,00	75,00	90,00
TAURO TUBULAR BASE	500x150x700	-	30,00	-	-
DR 14	870x700x1.100	980x830x1.160	85,00	120,00	165,00
DR 11	870x700x1.100	980x830x1.160	85,00	120,00	165,00
DR-SPRIZZA TUBULAR BASE	1.130x910x310	-	30,00	-	-

PACKAGING

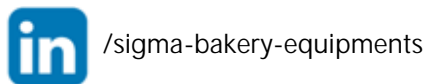
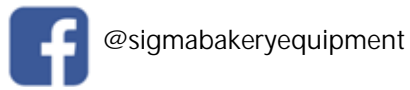
Model	Box on to pallet Dimension (mm)	Cage/Crate Dimension (mm)	Box on to pallet Price (euro)	Cage Price (euro)	Crate Price (euro)
SFERA	830x570x960	890x650x1.040	45,00	75,00	90,00
SPRIZZA 40	870x700x1.100	980x830x1.160	85,00	120,00	165,00
SPRIZZA 50	870x700x1.100	980x830x1.160	85,00	120,00	165,00
SPRIZZA AUTOMATIC	870x700x1.100	980x830x1.160	85,00	120,00	165,00
T50	750x700x1.100	980x830x1.160	85,00	120,00	165,00
AEROMIX 7,5	630x410x770	700x530x780	40,00	65,00	85,00
AEROMIX 10	750x700x1.100	980x830x1.160	85,00	120,00	165,00
AEROMIX 20	750x700x1.100	980x830x1.160	85,00	120,00	165,00
AEROMIX 20 H	750x700x1.500	870x780x1.500	85,00	135,00	185,00
AEROMIX 30	750x700x1.500	870x780x1.500	85,00	135,00	185,00
AEROMIX 40	940x650x1.600	1.110x900x1.550	85,00	135,00	185,00
AEROMIX 60	1.100x870x1.770	1.130x980x2.110	-	135,00	185,00
AEROMIX 70	-	1.130x980x2.110	-	135,00	190,00
AEROMIX 80	-	1.200x950x2.200	-	135,00	190,00
AEROMIX 100	-	1.200x950x2.200	-	220,00	310,00
AEROMIX 120	-	1.380x1.280x2.380	-	220,00	310,00
AEROMIX 160	-	1.380x1.280x2.380	-	220,00	310,00
AMX 120-160 BOWL	-	900x900x1.050	-	130,00	-
PE 60	-	1.130x980x1.992	-	135,00	190,00
PE 70	-	1.130x980x1.992	-	135,00	190,00
PE 80	-	1.200x950x2.200	-	135,00	190,00
PE 100	-	1.200x950x2.200	-	220,00	310,00
PE 120	-	1.380x1.280x2.380	-	220,00	310,00
PE 160	-	1.380x1.280x2.380	-	220,00	310,00
PE 120-160 BOWL	870x700x1100	900x900x1.050	-	130,00	-
SL 50	940x650x1.600	1.060x900x1.550	85,00	115,00	150,00
SL 60	940x650x1.600	1.060x900x1.550	85,00	115,00	150,00
SL 80	1.370x840x1.630	1.450x950x1.610	95,00	135,00	190,00
SL 120	1.370x840x1.630	1.450x950x1.610	95,00	135,00	190,00
SL 160	-	1.680x1.130x1.780	-	220,00	310,00
SL 200	-	1.680x1.130x1.780	-	220,00	310,00
SL 280	-	1.980x1.280x1.780	-	230,00	400,00
GREENLINE 50	940x650x1.600	1.110x900x1.550	85,00	115,00	150,00
GREENLINE 60	940x650x1.600	1.110x900x1.550	85,00	115,00	150,00
GREENLINE 80	1.370x840x1.630	1.450x950x1.610	95,00	135,00	190,00
GREENLINE 120	1.370x840x1.630	1.450x950x1.610	95,00	135,00	190,00
SAU-B 120	-	2.380x1.800x2.060	-	210,00	-
SAU-T 120	-	2.380x1.800x2.520	-	220,00	-
SAU-B 160	-	2.380x1.800x2.060	-	210,00	-
SAU-T 160	-	2.380x1.800x2.520	-	220,00	-
SAU-B 200	-	2.380x1.800x2.060	-	210,00	-
SAU-T 200	-	2.380x1.800x2.520	-	220,00	-
SAU-B 280	-	2.380x1.800x2.060	-	210,00	-
SAU-T 280	-	2.380x1.800x2.520	-	220,00	-

PACKAGING

Model	Box on to pallet Dimension (mm)	Cage/Crate Dimension (mm)	Box on to pallet Price (euro)	Cage Price (euro)	Crate Price (euro)
VE 80	-	1.270x1.780x1.660	-	200,00	400,00
VE 120	-	1.270x1.780x1.660	-	200,00	400,00
VE 160	-	1.680x2.230x1.720	-	230,00	500,00
VE 200	-	1.750x2.350x1.800	-	230,00	500,00
VE 250	-	1.750x2.350x1.800	-	310,00	580,00
VE 300	-	1.750x2.350x1.800	-	310,00	580,00
CVE 80-120	-	1.140x920x1.100	-	140,00	-
CVE 160-200	-	1.180x1.380x1.100	-	155,00	-
CVE 250-300	-	1.560x1.300x1.180	-	180,00	-
VE 160 SP	-	1.680x2.230x1.720	-	300,00	500,00
VE 200 SP	-	1.680x2.230x1.720	-	300,00	500,00
VE 250 SP	-	1.750x2.350x1.800	-	310,00	580,00
VE 300 SP	-	1.750x2.350x1.800	-	310,00	580,00
CVE SP 160-200	-	1.180x1.380x1.100	-	155,00	-
CVE SP 250-300	-	1.560x1.300x1.180	-	180,00	-
IBT 40	870x890x1.700	-	80,00	120,00	150,00
IBT 50	950x1.080x1.750	-	80,00	120,00	150,00
IBT 60	950x1.080x1.750	-	80,00	120,00	150,00
IBT 80	950x1.150x1.800	-	120,00	150,00	185,00
IBT 120	1.070x1.280x2.000	-	120,00	150,00	185,00
IBT 160	1.070x1.280x2.000	-	150,00	180,00	200,00
TR 350	-	2.230x1.580x1.180	-	260,00	-
TR 400	-	2.230x1.580x1.180	-	260,00	-
TR 500	-	2.230x1.580x1.180	-	260,00	-
MACISTE 1300	-	2.200x1.700x1.500	-	240,00	-
MACISTE 1600	-	2.200x1.700x1.800	-	290,00	-
MACISTE 1900	-	2.200x1.800x2.050	-	290,00	-
MACISTE 2600	-	3.300x1.800x2.150	-	320,00	-
MACISTE MAX 1600	-	2.500x1.900x2.050	-	290,00	-
MACISTE MAX 1900	-	2.500x1.900x2.050	-	290,00	-
MACISTE MAX 2600	-	2.500x1.900x2.050	-	320,00	-
SVP 1	-	1.520x1.220x2.200	-	220,00	-
SVP 2	-	2.950x1.400x1.500	-	250,00	-
SINGLE TIPPER	-	1.900x3.150x1.250	-	295,00	-
DOUBLE TIPPER	-	1.900x3.150x1.250	-	295,00	-
VOLUMETRIC DIVIDERS	-	2.100x1.000x1.500	-	260,00	-
CONICAL T1-T2	-	1.000x1.000x1.500	-	180,00	-
DOUBLE CONICAL T1-T2	-	1.400x1.100x1.900	-	220,00	-
SPM	750x740x1.670	830x830x1.510	95,00	160,00	-
SPA	750x740x1.670	830x830x1.510	95,00	160,00	-
SQ-SQM	750x740x1.670	830x830x1.510	95,00	160,00	-
SME-SE	750x740x1.670	830x830x1.510	95,00	160,00	-

PACKAGING

Model	Box on to pallet Dimension (mm)	Cage/Crate Dimension (mm)	Box on to pallet Price (euro)	Cage Price (euro)	Crate Price (euro)
FB3-700	1.110x880x910	-	95,00	160,00	-
F600/2	740x940x1.610	-	95,00	160,00	-
TABLE FOR LONG LOAF DEVI	1.200x800x1.200	-	95,00	160,00	-



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