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BAKERY

DOUGH DIVIDER, ROUNDER & MOULDER



SIGMA COLD SYSTEM PIZZA SPINNER - SPRIZZA AUTOMATIC

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W502 X D728 X H768mm

FEATURES :

- - Cold system for spreading the pizza dough
- - Patented micro-rolling system
- - Execution of the edge
- - Adjustable pizza thickness
- - Automatic start and stop
- - Capacity production 200 - 250 pcs/hr
- - CE rules
- - ETL and EAC certification

This machine reproduces the manual dexterity of the pizza-maker as closely as possible by imitating his unequalled delicateness. The original protected microrolling system, rigorously patented, results from a happy original intuition which was developped and achieved in order to knead the dough in the same way as the hands of an expert would. The exceptional performance of the machine is to achieve cold dough with the same kind of rim as would be obtained by a skilful pizza-maker, without any alteration. The machine is really easy and practical to use and the portions of dough are always perfectly flattened.

Read More
SKU: SPRIZZA AUTOMATIC



SIGMA COLD SYSTEM PIZZA SPINNER - SPRIZZA 40 / SPRIZZA 50

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FEATURES :

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Read More
SKU: SPRIZZA 40 / SPRIZZA 50



PLANETARY MIXER



SIGMA ITALY PLANETARY MIXER, MOTORIZED BOWL LIFTING (40÷160 L), OPTIONS OF 7.5 LT TO 160 LT ~ AEROMIX SERIES

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FEATURES :

Aeromix, a planetary mixers line, offer the best results with whisks for whipped products and with blades for emulsions, typical mixtures for pastry and gastronomy. What makes these machines unique is the combined use of two tools, special in the production of dough: a very particular spiral that interacts with a second rotating tool. This tool contrasts the action of the spiral, getting a double refining and a bigger airing of dough, thanks to its continuous division of the dough. Such an invention, covered by a worldwide patent unique in its sort, guarantees a much better dough result, particularly in making the gluten net. Therefore the planetary mixer becomes a dough mixer for excellent performances. As a matter of fact, the counter tool, interacting with the spiral, makes a very good division of dough, rationalizing the spiral task

and relieving the push forces on the bowl. In this way, the dough capacity of the machine is remarkably increased.
Aeromix is available as a planetary mixer of 7.5 litres, 10 litres, 20 litres, 30 litres, 40 litres, 60 litres, 80 litres, 100 litres, 120 litres and 160 litres.
Characteristics

- From 7.5 lt to 160 lt
- Stainless steel bowl
- Motorized bowl lifting (40÷160 L)
- Total release of the tool (60÷160 L)
- Timer, revolution counter and thermometer with heart probe (60÷160 L)
- Standard equipment: spiral, blade, whisk, 2nd and 3rd mixing tool
- Bowl on wheels (60÷160 L)
- Programmable control panel with 5 speeds + pause (60÷160 L)
- Removable Stainless steel grid
- CE rules - EAC certification

Optionals

- Special tensions
- Air pressure incoming system
- Stainless steel version
- Bowl lighting
- Drain bowl cap
- Water nebulisation system
- PLC control panel
- Heating bowl system
- Wall tools stand

Read More
SKU: AEROMIX





SIGMA ITALY PLANETARY MXERS WITH MECHANICAL SPEED VARIATOR, OPTIONS OF 10 LT TO 80 LT ~ BEST MIX SERIES

For special pricing on volume orders, please contact us via WhatsApp below.
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FEATURES :

- Best Mix is the name of this line of planetary mixers with exceptional features.
- With their outstanding speed ratio, they offer the best results in terms of quality when used for making emulsions, mixtures and dough for pastry-making and food preparations.
- The thousands of units we have produced testify to the reliable and long-lasting performance of these machines.
- Unique belt variators offer a wide range of speeds between maximum and minimum guaranteeing the highest low-speed

torque values.
- Long-lasting power supply and durable construction, these machines stand up to rigorous professional use.
- The protection grid, which is easily detachable for cleaning, the safety devices, the fact that most parts of the machines are treated with nickel plating for food use and the certified paint finishes have earned this series the approval of the most prestigious international quality certifiers.
- In addition to the standard features like the bowl, the blade, the whip and the spiral, these machines can also be equipped with a number of extra accessories (at additional cost) like scrapers, special whips, trolleys for bowls, transparent safety protection, reducers, meat mincers, vegetable slicers, reduction bowls and tools and gas burners.
- All these features offer our customers a wide range of choices, allowing them to obtain the maximum efficiency and versatility from our machines.
- The BestMix line includes planetary mixers of 10 litres, 20 litres, 30 litres, 40 litres, 60 litres, 80 litres

Read More
SKU: BEST MIX





SIGMA ITALY PLANETARY MXERS WITH ELECTRONIC SPEED VARIATOR, OPTIONS OF 7,5 LT TO 60 LT ~ CHEF SERIES

For special pricing on volume orders, please contact us via WhatsApp below.
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FEATURES :

- The Chef line planetary mixers are highly recommended for use in the hotel sector.
- Though similar to the Best Mix line in terms of power, tools and bowls, these machines are more compact and therefore take up less space.
- The electronic inverter control, with its easy-to-use buttons, operates the 6 preset speed modes.
- Long-lasting power supply and durable construction, these machines stand up to rigorous professional use.
- The protection grid, which is easily detachable for cleaning, the safety devices, the fact that most parts of the machines are treated with nickel plating for food use and the certified paint finishes have earned this series the approval of the most prestigious international quality certifiers.
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Read More
SKU: SICHEF-1

BUSINESS TYPE



BAKERY

SPIRAL & FORK MIXER









SIGMA ITALY BENCH SPIRAL MIXER WITH FIXED BOWL OPTIONS OF 12 LT TO 40 PLUS LT ~ TAURO SERIES

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FEATURES

Tauro are the classic kneaders for pizzeria or for mixing small quantities of bread dough.

- More powerful: the efficient transmissions supply the highest torque values on the spiral.
- More reliable: all the kinematic motions turn on prelubricated bearings.
- The belts are inextensible. No maintenance is necessary.
- Control panel, push buttons and timer with watertight seals.
- New upper cover with “easy to use and clearly visible” frontal controls.
- Stainless steel AISI 204 grid.
- Bowl with a well rounded bottom to avoid flour stagnation.

Characteristics

- Stainless steel bowl, spiral, shaft and grid
- Kinematic motion on pre-lubricated ball bearings
- Frontal control panel with watertight seals (Tauro 12 and 18 not included)
- Well rounded bottom bowls
- Transmission with inextensible toothed belts
- CE rules
- EAC certification

Optionals

- Special tensions
- Drain bowl cap
- Stainless steel version

Read More
SKU: TAURO

MAY - SIGMA



SIGMA ITALY PLANETARY MIXER, MOTORIZED BOWL LIFTING (40÷160 L), OPTIONS OF 7.5 LT TO 160 LT ~ AEROMIX SERIES

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- Bowl lighting
- Drain bowl cap

- Water nebulisation system
- PLC control panel
- Heating bowl system
- Wall tools stand

Read More
SKU: AEROMIX











SIGMA ITALY PLANETARY MXERS WITH ELECTRONIC SPEED VARIATOR, OPTIONS OF 7,5 LT TO 60 LT ~ CHEF SERIES

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Read More
SKU: SICHEF-1

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