RED LINE
FIXED BOWL
SPIRAL MIXERS

Made in Italy

Red Line - impastatrici a spirale con vasca fissa

Red Line - spiral mixer with fixed bowl

Red Line - pétrins à spirale cuve fixe

SIGMA
Bakery Pastry Pizza equipment

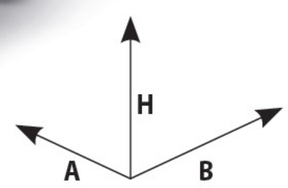
www.sigmasrl.com

50·60

80·120

160·200·280

CE EAC INTERTEK ETL LISTED US



MODEL	VOLTAGE	kW	Kg	VASCA BOWL/CUVE [L]	MAX FARINA MAX FLOUR [Kg]	MIN ACQUA MIN WATER [L]	AxBxH [mm]
RED LINE 50 HD	400/3/50	2.75	182	67	30	17	544x860x1181
RED LINE 50 HD	220/1/50	2.75	182	67	30	17	544x860x1181
RED LINE 60 HD	400/3/50	2.75	192	81	35	21	685x1074x1304
RED LINE 60 HD	220/1/50	2.75	192	81	35	21	685x1074x1304
RED LINE 80	400/3/50	4.25	330	130	50	30	705x1130x1304
RED LINE 120	400/3/50	5.85	490	170	75	45	785x1221x1359
RED LINE 160 HD	400/3/50	9.95	690	230	100	60	932x1349x1502
RED LINE 200 HD	400/3/50	9.95	750	290	125	75	959x1406x1502
RED LINE 280 HD	400/3/50	11.75	830	420	175	105	1085x1551x1502

CARATTERISTICHE GENERALI

- Vasca, spirale, piantone in acciaio inox
- Due motori: uno per spirale a 2 velocità e uno per vasca con inversione
- Tasto impulsi vasca
- Protezione vasca secondo ultima normativa CE
- Comando elettromeccanico con 2 timers e dispositivo per utilizzo manuale
- Macchina su ruote

GENERAL CHARACTERISTICS

- Stainless steel bowl, spiral and contrast rod
- Two motors: 1 for the 2 speeds spiral and 1 for the bowl with inversion
- Bowl jogs button
- Bowl protection according to the CE rules
- Electromechanical control panel with 2 timers and device for manual use
- Machine mounted on wheels

CARACTERISTIQUES GENERALES

- Cuve, spirale, colonne en acier inox
- Deux moteurs: 1 pour la spirale à 2 vitesses et 1 pour la cuve avec inversion
- Bouton impulsion cuve
- Protection de la cuve selon les dernières réglementations CE
- Commande électromécanique avec 2 minuteries et dispositif à usage manuel
- Machine sur roulettes

OPTIONAL

Tensioni speciali
Sonda temperatura
Raschiatore
Contalitri
Tappo vasca
Regolazione velocità vasca e/o spirale
Pannello comando con PLC
Pannello comando touch screen o digitale
Versione inox

OPTIONAL

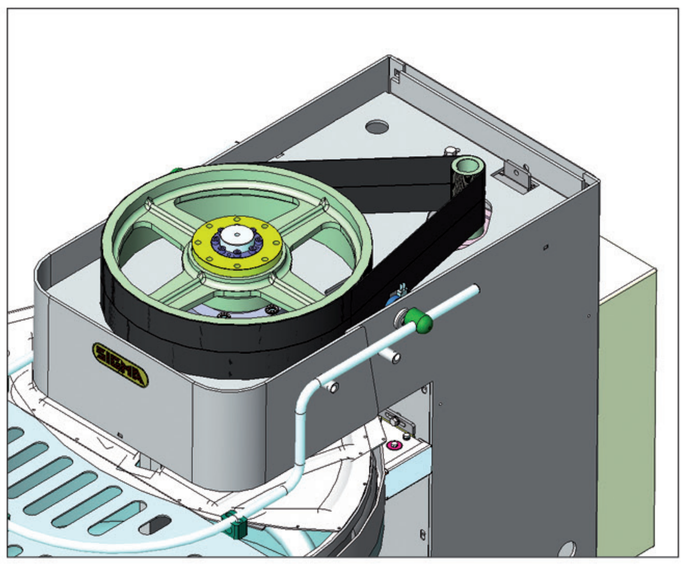
Special tensions
Thermal probe
Scraper
Water dosing
Drain bowl cap
Bowl and spiral control speed
PLC control panel
Touch screen or digital control panel
Stainless steel version

OPTIONAL

Tensions spéciales
Sonde de température
Racleur
Compteur de litres
Bouchon de vidange cuve
Réglage vitesse de la cuve et/ou de la spirale
Panneau de contrôle avec PLC
Panneau de contrôle écran tactile ou numérique
Version en acier inox

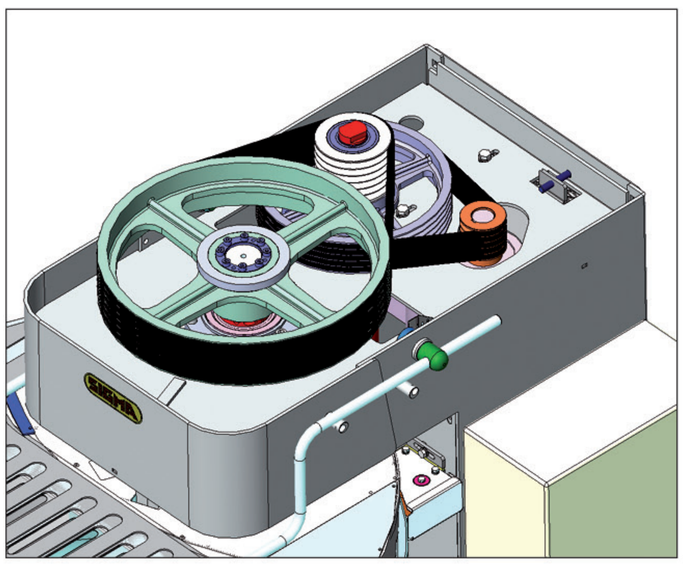
Le immagini delle macchine presenti nel catalogo sono illustrative - The images of the machines in the catalog are illustrative - Les images des machines du catalogue sont illustratives

Trasmissione · Transmission · Transmission



Standard model (80-120)

Trasmissione standard
Standard transmission
Transmission standard



HD model (50-60-160-200-280)

Trasmissione Heavy Duty a doppio invio
Heavy Duty double transmission
Transmission renforcé à double envoi

Pannelli di controllo · Control Panels · Panneaux de contrôle

ELETTROMECCANICO

- 2 timer
- Passaggio automatico dalla 1ª alla 2ª velocità
- Pulsante per il funzionamento manuale

ELECTRO-MECHANICAL

- 2 timers
- Automatic shifting from 1st to 2nd speed
- Selector for manual operation

ELECTROMÉCANIQUE

- 2 minuteries
- Commutation automatique de la 1ére à la 2ème vitesse
- Dispositif à usage manuel

TOUCH SCREEN

3 modalità operative:

- Modalità manuale
- Modalità automatica
- Modalità programma

TOUCH SCREEN

3 Operating Modes:

- Manual Mode
- Automatic Mode
- Program Mode

ECRAN TACTILE

3 modes de fonctionnement:

- Mode manuel
- Mode automatique
- Mode programme

DIGITALE

- Timer digitale
- Modalità automatica
- Programmi personalizzabili

DIGITAL

- Digital timer
- Automatic mode
- Customizable programs

PANNEAU NUMÉRIQUE

- Minuterie numérique
- Mode automatique
- Programmes personnalisables

VERSIONE CON PLC

- Gestione della macchina da remoto
- Memorizzare e modificare le ricette
- Pianificare la produzione
- Controllare la sequenza di lavoro
- Monitorare i parametri di produzione in tempo reale
- Prevenire anomalie o fermi macchina
- Eseguire controlli predittivi

PLC MODE

- Remote cotrol
- Store and edit recipes
- Plan production
- Check the work sequence
- Monitor production parameters in real time
- Prevent anomalies or downtime
- Run predictive controls

VERSION AVEC PLC

- Contrôle à distance
- Stocker et modifier des recettes
- Planifier la production
- Vérifier la séquence de travail
- Surveiller les paramètres de production en temps réal
- Prévenir les anomalies ou les temps d'arrêt
- Effectuer des contrôles prédictifs

V1-2026

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SIGMA
Bakery Pastry Pizza equipment

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