SIGMA
Bakery Pastry Pizza equipment

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TECHNICAL SHEET

RED LINE

Spiral mixers with fixed bowl

Models:

- ☐ RED LINE 50 HD
- ☐ RED LINE 60 HD
- ☐ RED LINE 80
- ☐ RED LINE 120
- ☐ RED LINE 160 HD
- ☐ RED LINE 200 HD
- ☐ RED LINE 280 HD

General technical characteristics:

- Two motors: 1 for the spiral and 1 for the bowl;
- Bowl inversion only in the first speed;
- Stainless steel bowl, spiral and shaft;
- Bowl jogs button;
- Security key for manual use;
- Bowl protection;
- Electromechanical control panel with 2 timers, (for the two spiral speeds);
- Machine mounted on wheels;
- Outer greasing system;
- CE, EAC and ETL certification.

Warranty:

- One year, ⊗

Optionals accessories:

- Programmable electronic control panel with 2 timers;
- PLC panel control;
- Special tensions;
- Drain bowl cap;
- Bowl and spiral control speed;
- Stainless steel version;
- Temperature probe;
- Scraper;
- Water dosing.

⊗ warranty conditions

Sigma machines are covered by warranty against material or manufacturing defects for 12 months since the invoice date and subject to the conditions here under mentioned:

The warranty consists only in the ex works replacement of the faulty parts, except the electrical parts and motors. The purchaser will be reimbursed neither for the damage coming from the production stop nor for the labor coming from the installation of the new parts. Warranty is not valid in the following cases: the purchaser does not respect the payment terms; the damages are caused by overcharge, unskilfulness, abnormal use, poor maintenance, not authorized modifications, when irregular or lack of of electric majeure. Manufacturing defects should be communicated to Sigma company to the e-mail address: sigmasrl.info@legalmail.it as soon as they appear.

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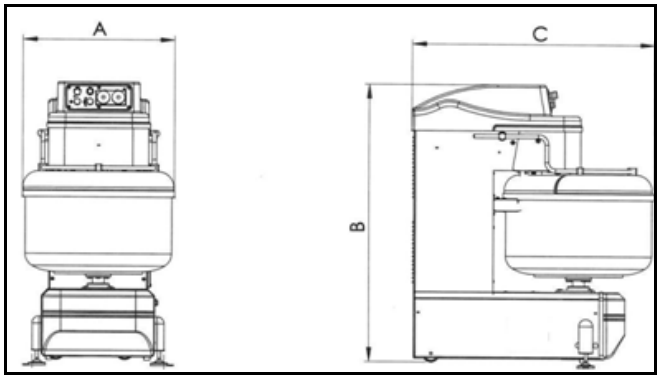
Dimensions



MODEL	A: Width	B: Height	C: Depth	Bowl (liters)	Power (kW)	Max flour (kg)
RL 50	530mm (22'')	1140mm (45'')	920mm (36'')	67	2.75	30
RL 60	590mm (23'')	1140mm (45'')	950mm (37'')	81	2.75	35
RL 80	710mm (27'')	1310mm (51'')	1140mm (45'')	130	4.25	50
RL 120	780mm (31'')	1450mm (57'')	1370mm (54'')	170	5.85	75
RL 160	910mm (36'')	1500mm (59'')	1500mm (59'')	230	9.95	100
RL 200	980mm (37'')	1500mm (59'')	1570mm (62'')	290	9.95	125
RL 280	1100mm (43'')	1500mm (59'')	1600mm (63'')	420	11.75	175

Voltage:
Models RL 50/60: 220-400V/1-3/50Hz
Models RL from 80 to 280: 400V/3/50Hz
(***Optional:*** special voltages)

Transmission: belts and chain.

Protections: protection cover , emergency button and hand anti – crushing.

Control panel: 2 manual (or digital) timers one for the first and one for the second speed . Command key for manual use and for reversing the rotation bowl.

Speeds: Bowl 13-15rpm; Spiral: 90-110 rpm (1st speed), 180-220rpm (2nd speed).

Shipping information

Model	Net weight	Gross weight	
		Pallet	Cage
RL 50	215kg (473lb)	225kg (496lb)	265kg (584lb)
RL 60	220kg (485lb)	230kg (507lb)	270kg (595lb)
RL 80	330kg (727lb)	340kg (749lb)	380kg (837lb)
RL 120	490kg (1080lb)	500kg (1102lb)	540kg (1190lb)
RL 160	690kg (1521lb)	700kg (1543lb)	740kg (1631lb)
RL 200	750kg (1653lb)	-	800kg (1763lb)
RL 280	830kg (1829lb)	-	880kg (1940lb)

Information on the packaging

	Box on pallet		Cage/Crate	
	Dimensions [mm]	Volume [m^3]	Dimensions [mm]	Volume [m^3]
RL 50/60	940x650x1600 (37"x26"x63")	0.98 (34.6 ft^3)	1060x900x1550 (42"x35"x61")	1.48 (52.3 ft^3)
RL 80	1370x840x1630 (54"x33"x64")	1.88 (66.4 ft^3)	1450x950x1610 (57"x37"x63")	2.22 (78.4 ft^3)
RL 120	1370x840x1630 (54"x33"x64")	1.88 (66.4 ft^3)	1450x950x1610 (57"x37"x63")	2.22 (78.4 ft^3)
RL 160/200	-	-	1680x1130x1780 (66"x44"x70")	3.38 (119.4 ft^3)
RL 280	-	-	1980x1280x1780 (77"x50"x70")	4.52 (159.6 ft^3)