

TECHNICAL SHEET

PLANETARY MIXER CHEF

Planetary mixers with electronic speed variator



Models:

- ☐ CHEF 7.5
- ☐ CHEF 10
- ☐ CHEF 20
- ☐ CHEF 20H
- ☐ CHEF 30
- ☐ CHEF 40
- ☐ CHEF 60



General technical characteristics:

- Electronic variator (inverter) to 6 speeds;
- Electronic bowl rising and lowering on the 40 and 60 model;
- High torque at low speed;
- Three-phase motor with single-phase input;
- Structure in high thickness steel sheet;
- Stainless steel feet for CHEF 20H-30-40-60;
- Standard equipment: spiral, blade and whisk;
- Removable stainless steel grid for cleaning;
- CE and EAC certification.

Optional accessories:

- Special tension;
- Drain bowl cap;
- Smaller bowls and tools available;
- Stainless steel tools Kit;
- Heating bowl system;
- Reducer;
- Stainless steel version.

Warranty:

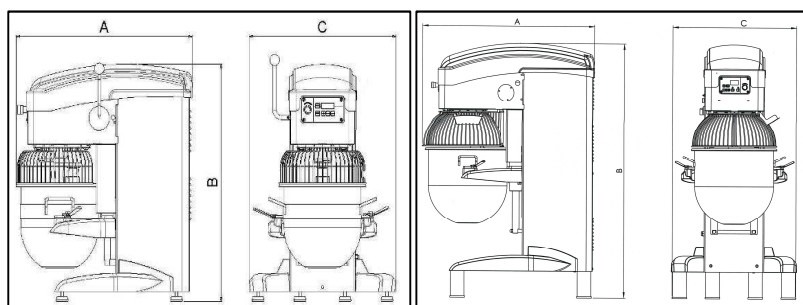
- One year, ☒

☒ **warranty conditions**

SIGMA SRL 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 electric majeure.

Characteristics



CHEF 10-20-20H-30

CHEF 40-60

MODEL	A	B	C	Power [kW]	Bowl [liter]	Ø Bowl x H [mm]
CHEF 10	600 (23")	775 (30")	560 (22")	0.5	10	Ø 250x230 (Ø 10"x9")
CHEF 20	725 (28")	840 (33")	605 (24")	0.75	20	Ø 315x290 (Ø 12"x11")
CHEF 20H	725 (28")	1180 (46")	605 (24")	0.75	20	Ø 315x290 (Ø 12"x11")
CHEF 30	735 (29")	1180 (46")	605 (24")	1.1	30	Ø 350x365 (Ø 14"x15")
CHEF 40	910 (36")	1355 (53")	700 (27")	1.5	40	Ø 400x370 (Ø 16"x14")
CHEF 60	985 (38")	1490 (58")	730 (29")	2.2	60	Ø 450x430 (Ø 18"x17")

Voltage: 230V/1/50Hz
(*Optional:* special voltages 230V/1/60Hz)

Transmission belt.

Protections: emergency button and safety grid.

Control panel: set the timer and press the START button. To stop the machine wait that the timer ends, or press the STOP button. The speed change is through inverter.

Shipping information

Model	Net weight	Gross weight	
		Pallet	Cage
CHEF 10	55kg (121lb)	65kg (143lb)	105kg (231lb)
CHEF 20	108kg (238lb)	118kg (260lb)	158kg (348lb)
CHEF 20H	128kg (282lb)	138kg (304lb)	178kg (392lb)
CHEF 30	130kg (286lb)	140kg (308lb)	180kg (396lb)
CHEF 40	205kg (451lb)	215kg (473lb)	255kg (562lb)
CHEF 60	240kg (529lb)	250kg (551lb)	290kg (639lb)

Information on the packaging

MODEL	Box on pallet		Cage/Crate	
	Dimensions [mm]	Volume [m ³]	Dimensions [mm]	Volume [m ³]
CHEF 10	750x700x1100 (29"x27"x43")	0.58 (20.5ft ³)	980x830x1160 (38"x32"x46")	0.94 (33.2ft ³)
CHEF 20	750x700x1100 (29"x27"x43")	0.58 (20.5ft ³)	980x830x1160 (38"x32"x46")	0.94 (33.2ft ³)
CHEF 20H	750x700x1500 (29"x27"x59")	0.79 (27.9ft ³)	980x830x1500 (38"x32"x59")	0.95 (33.5ft ³)
CHEF 30	750x700x1500 (29"x27"x59")	0.79 (27.9ft ³)	980x830x1500 (38"x32"x59")	0.95 (33.5ft ³)
CHEF 40	940x650x1600 (37"x25"x63")	0.98 (34.6ft ³)	1060x900x1550 (42"x35"x61")	1.48 (52.26ft ³)
CHEF 60	1110x870x1770 (43"x34"x69")	1.69 (59.68ft ³)	1150x980x1830 (44"x38"x72")	2.02 (71.34ft ³)