

BM 10 | Krémkeverő, habverő és dagasztógép

SKU: 17474

ADDITIONAL INFORMATION

Weight	69 kg
Dimensions	750 × 700 × 1100 mm
Brand	SIGMA
Packaging dimension (Wi)	700
Packaging dimension (De)	750
Packaging dimension (He)	1100
External size (Wi)	560
External size (De)	600
External size (Hi)	775
Gross weight (kg)	69
Voltage (V/Hz)	400/3
Power (W)	550
Volume (l)	10
Net weight (kg)	64



PRODUCT DESCRIPTION

SIGMA The BM 10 cream Mixer, whisk and kneader, in 10 liter design, is powerful and stable. The device works with a three-phase motor, stepless speed control and a digital control timer. Number of gears available: 7. The planetary Mixer stands on the floor with stainless steel legs with burnt epoxy lacquer surface treatment. Additional features: stainless steel bowl and tools, belt drive, timer, removable stainless steel safety grid. Standard equipment: 1 Mixer 1 whisk and 1 kneading arm. The 250x230mm bowl can be moved manual. Indispensable for medium and large bakeries and confectioneries!

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