

BM 20 | Krémkeverő, habverő és dagasztógép

**SKU:** 17479

### ADDITIONAL INFORMATION

<b>Weight</b>	97 kg
<b>Dimensions</b>	750 × 700 × 1100 mm
<b>Brand</b>	<a href="#">SIGMA</a>
<b>Packaging dimension (Wi)</b>	<a href="#">700</a>
<b>Packaging dimension (De)</b>	<a href="#">750</a>
<b>Packaging dimension (He)</b>	<a href="#">1100</a>
<b>External size (Wi)</b>	<a href="#">605</a>
<b>External size (De)</b>	<a href="#">735</a>
<b>External size (Hi)</b>	<a href="#">840</a>
<b>Gross weight (kg)</b>	<a href="#">97</a>
<b>Voltage (V/Hz)</b>	<a href="#">400/3</a>
<b>Power (W)</b>	<a href="#">750</a>
<b>Volume (l)</b>	<a href="#">20</a>
<b>Net weight (kg)</b>	<a href="#">92</a>



## **PRODUCT DESCRIPTION**

SIGMA BM 20 cream Mixer, whisk and kneader, in 20 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 cauldron and tools, belt drive, timer, removable stainless steel safety grille. Standard equipment: 1 Mixer, 1 whisk and 1 kneading arm. The 315x290mm bowl can be moved manual. Indispensable for medium and large bakeries and confectioneries!

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