

BM 30 | Krémkeverő, habverő és dagasztógép

SKU: 17480

ADDITIONAL INFORMATION

Weight	109 kg
Dimensions	750 × 700 × 1500 mm
Brand	SIGMA
Packaging dimension (Wi)	700
Packaging dimension (De)	750
Packaging dimension (He)	1500
External size (Wi)	605
External size (De)	735
External size (Hi)	1180
Gross weight (kg)	109
Voltage (V/Hz)	400/3
Power (W)	1100
Volume (l)	30
Net weight (kg)	104



PRODUCT DESCRIPTION

SIGMA BM 30 cream Mixer, whisk and kneader, in 30 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 350x365mm bowl can be moved manual. Indispensable for medium and large bakeries and confectioneries!

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