

BM 40 | Krémkeverő, habverő és dagasztógép

SKU: 17481

ADDITIONAL INFORMATION

Weight	214 kg
Dimensions	940 × 650 × 1600 mm
Brand	SIGMA
Packaging dimension (Wi)	650
Packaging dimension (De)	940
Packaging dimension (He)	860
External size (Wi)	700
External size (De)	910
External size (Hi)	1355
Gross weight (kg)	214
Voltage (V/Hz)	400/3
Power (W)	1600
Volume (l)	40
Net weight (kg)	204



PRODUCT DESCRIPTION

SIGMA BM 40 cream Mixer, whisk and kneader, in 40 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 400x370mm bowl can be moved with a motor. Indispensable for medium and large bakeries and confectioneries!

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