

BM 60 | Krémkeverő, habverő és dagasztógép

SKU: 17482

ADDITIONAL INFORMATION

Weight	246 kg
Dimensions	1100 × 870 × 1770 mm
Brand	SIGMA
Packaging dimension (Wi)	870
Packaging dimension (De)	1100
Packaging dimension (He)	1770
External size (Wi)	730
External size (De)	985
External size (Hi)	1490
Gross weight (kg)	246
Voltage (V/Hz)	400/3
Power (W)	100
Volume (l)	60
Net weight (kg)	236



PRODUCT DESCRIPTION

SIGMA BM 60 cream Mixer, whisk and kneader, in 60 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: 15. 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 450x370 mm bowl can be moved by a motor. Indispensable for medium and large bakeries and confectioneries!

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