

BM 60 | Krémkeverő, habverő és dagasztógép

**SKU:** 17482

## ADDITIONAL INFORMATION

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



## **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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