

BM 80 | Krémkeverő, habverő és dagasztógép

SKU: 20264

ADDITIONAL INFORMATION

Weight	290 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)	1000
External size (Hi)	1490
Gross weight (kg)	290
Voltage (V/Hz)	400/3
Power (W)	3100
Volume (l)	80
Net weight (kg)	280



PRODUCT DESCRIPTION

SIGMA BM 80 Cream Mixer, whisk and kneader is a stainless steel construction with 80l bowl capacity. It works with motorized bowl lifting and belt speed variator 15 speeds. There is high and constant torque at all speeds. This planetary Mixer has stainless steel feet on floor standing. Three-phase motor with three-phase input can operate with manual operation or with timer. Standard equipment: spiral, blade, whisk. Dimensions of the bowl: 480x506mm. The stainless steel grid is removable. It is indispensable for medium and large bakeries and confectioneries.

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