

CHEF 10 | Krémkeverő, habverő és dagasztógép

SKU: 20458

ADDITIONAL INFORMATION

Weight	69 kg
Dimensions	870 × 700 × 1100 mm
Brand	SIGMA
Packaging dimension (Wi)	700
Packaging dimension (De)	870
Packaging dimension (He)	1100
External size (Wi)	560
External size (De)	600
External size (Hi)	775
Gross weight (kg)	69
Voltage (V/Hz)	230/50
Power (W)	550
Volume (l)	10
Net weight (kg)	64



PRODUCT DESCRIPTION

SIGMA CHEF 10 Cream Mixer, whisk and kneader with 10 liter capacity is compact but powerful. The device works with a three-phase motor with single-phase input. The electronic inverter control, with its easy-to-use buttons, operates the 6 preset speed modes. The planetary Mixer stands on the floor with stainless steel legs. Additional features: stainless steel bowl and tools, structure in high thickness steel sheet, high torque at low speed. Standard equipment: 1 spiral, 1 whisk and 1 blade. The 250x230mm bowl can be moved manual. The CHEF 10 planetary Mixers are highly recommended for use in the hotel sector.

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