

CHEF 20 | Krémkeverő, habverő és dagasztógép

SKU: 20459

ADDITIONAL INFORMATION

Weight	91 kg
Dimensions	870 × 700 × 1100 mm
Brand	SIGMA
Packaging dimension (Wi)	700
Packaging dimension (De)	870
Packaging dimension (He)	1100
External size (Wi)	605
External size (De)	735
External size (Hi)	840
Gross weight (kg)	91
Voltage (V/Hz)	220
Power (W)	750
Volume (l)	20
Net weight (kg)	86



PRODUCT DESCRIPTION

SIGMA CHEF 20 Cream Mixer, whisk and kneader with 20 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 315x290mm bowl can be moved manual. The CHEF 20 planetary Mixers are highly recommended for use in the hotel sector.

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