

CHEF 40 | Krémkeverő, habverő és dagasztógép

SKU: 20461

ADDITIONAL INFORMATION

Weight	210 kg
Dimensions	940 × 650 × 1600 mm
Brand	SIGMA
Packaging dimension (Wi)	650
Packaging dimension (De)	940
Packaging dimension (He)	860
External size (Wi)	700
External size (De)	910
External size (Hi)	1355
Gross weight (kg)	210
Voltage (V/Hz)	220
Power (W)	1500
Volume (l)	40
Net weight (kg)	200



PRODUCT DESCRIPTION

SIGMA CHEF 40 Cream Mixer, whisk and kneader with 40 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 moving of 400x370mm bowl is motorized. The CHEF 40 planetary Mixers are highly recommended for use in the hotel sector.

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