

CHEF 60 | Krémkeverő, habverő és dagasztógép

SKU: 20462

ADDITIONAL INFORMATION

Weight	244 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)	985
External size (Hi)	1490
Gross weight (kg)	244
Voltage (V/Hz)	220
Power (W)	2200
Volume (l)	60
Net weight (kg)	234



PRODUCT DESCRIPTION

SIGMA CHEF 60 Cream Mixer, whisk and kneader with 60 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 450x370mm bowl is motorized. The CHEF 60 planetary Mixers are highly recommended for use in the hotel sector.

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