

Silver 50 HD 3 (400V) | Spirálkaros dagasztógép

**SKU:** 18124

## ADDITIONAL INFORMATION

<b>Weight</b>	192 kg
<b>Dimensions</b>	940 × 650 × 1600 mm
<b>Brand</b>	<a href="#">SIGMA</a>
<b>Packaging dimension (Wi)</b>	<a href="#">650</a>
<b>Packaging dimension (De)</b>	<a href="#">940</a>
<b>Packaging dimension (He)</b>	<a href="#">860</a>
<b>External size (Wi)</b>	<a href="#">530</a>
<b>External size (De)</b>	<a href="#">920</a>
<b>External size (Hi)</b>	<a href="#">1140</a>
<b>Gross weight (kg)</b>	<a href="#">192</a>
<b>Voltage (V/Hz)</b>	<a href="#">400/50</a>
<b>Power (W)</b>	<a href="#">2750</a>
<b>Volume (l)</b>	<a href="#">67</a>
<b>Net weight (kg)</b>	<a href="#">182</a>





## **PRODUCT DESCRIPTION**

SIGMA Silver 50 HD spiral dough kneader is available with two motors. One motor moves the spiral dough, and the other one moves the cauldron. The cauldron is made of stainless steel, with a maximum of 30 kg of flour and a minimum of 17 liters of liquid available. It can be used with an electromechanical control panel with a large electrical reserve and two timers. The timer on the left controls speed 1, the timer on the right and speed 2.

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