

Tauro 35 | Dagasztógép fix üsttel és fejjel

**SKU:** 16617

### ADDITIONAL INFORMATION

<b>Weight</b>	93 kg
<b>Dimensions</b>	830 × 570 × 960 mm
<b>Brand</b>	
<b>Packaging dimension (Wi)</b>	<a href="#">570</a>
<b>Packaging dimension (De)</b>	
<b>Packaging dimension (He)</b>	<a href="#">960</a>
<b>External size (Wi)</b>	<a href="#">480</a>
<b>External size (De)</b>	<a href="#">750</a>
<b>External size (Hi)</b>	
<b>Gross weight (kg)</b>	<a href="#">9.3</a>
<b>Power (W)</b>	<a href="#">1100</a>
<b>Volume (l)</b>	
<b>Net weight (kg)</b>	<a href="#">88</a>





## **PRODUCT DESCRIPTION**

SIGMA Tauro 35 - Bench Spiral Mixer With Fixed Bowl is essential for pizza dough or smaller quantities of bread dough. The shape of the spiral, the relationship of its diameter with the bowl, together with the spiral and bowl revolutions provide the best dough results. Maximum amount of flour: 22kg, minimum amount of water: 12 liters. All the parts in contact with the dough are in stainless steel, the simple and functional control panel respects the rules in force. Control panel, push buttons and timer with watertight seals. Sigma - Tauro 35 Bench Spiral Mixer is also available in 2 speed versions, Basement with wheels can be purchasable as an option.

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