

Tauro 40 | Dagasztógép 1 sebességfokozatú

SKU: 16622

ADDITIONAL INFORMATION

Weight	110 kg
Dimensions	830 × 570 × 960 mm
Brand	
Packaging dimension (Wi)	570
Packaging dimension (De)	
Packaging dimension (He)	960
External size (Wi)	530
External size (De)	780
External size (Hi)	
Gross weight (kg)	110
Voltage (V/Hz)	230/50
Power (W)	1100
Volume (l)	
Net weight (kg)	





PRODUCT DESCRIPTION

SIGMA Tauro 40 - 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: 25 kg, minimum amount of water: 15 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 40 Bench Spiral Mixer is also available in 2 speed versions and automatic speed version, Basement with wheels can be purchasable as an option.

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