



FORK MIXER FO/NV28

SERIES: FORZA FORNI APPLIANCES



REFERENCE INVOICE #: _____

THE PREFERRED DOUGH MIXER

The Fork Mixer operates with uniquely smooth movements that simulate the movement of human hands. This mixing process reduces heating in the dough, while promoting maximum homogeneity. The result is a more flavorful dough that is ready for a perfect leavening. For more information, please visit www.forzaforni.com.

BOWL SPECIFICATIONS

Dough Capacity 62 lbs	Bowl Volume 33 quarts
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ELECTRICAL REQUIREMENTS

Phase 3-Phase	Voltage 220V
Current 2.6A	Freq. 60Hz

MOTOR POWER

1ST SPEED 0.5HP	2ND SPEED 0.73HP
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Supplied with a **NEMA L15-20**-type locking plug

DIMENSIONS

Weight 227 lbs	Width 24"	Depth 37"	Height 27"
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FEATURES

High quality food-safe stainless steel construction with mold-casted steel fork mixing implement.

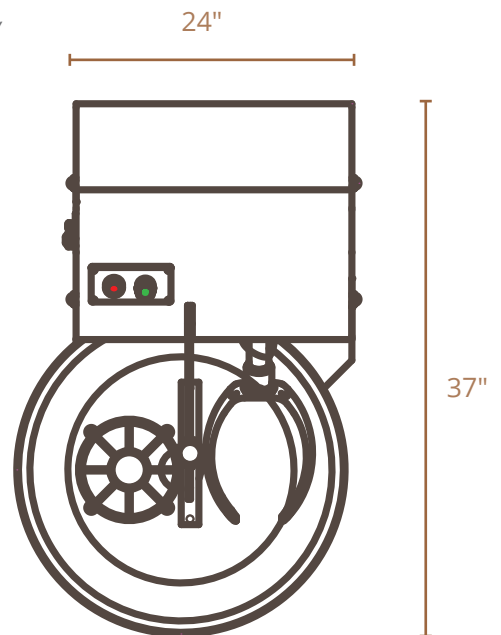
Ball bearing system eliminates gear maintenance to provide near silent performance.

Steno Fork Mixer is the approved method for dough mixing by the Associazione Pizzaiuoli Napoletani America (Neapolitan Association of Pizza Makers).

Fully automatic safety shut-off protection prevents operator injury in the case of human interference.

PLAN VIEW

Mixer can be stored underneath a table/ countertop when not in use.



1 year limited warranty on parts. See warranty document for details.

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Toll-free in USA
(Hablamos Español,
Falamos Português)

Conforms to:
ANSI / UL 763, ANSI / NSF - 8
Motor-Operated
Commercial Dough Mixer



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REVISED WINTER 2017. As products continue to improve, spec sheets may change without notice. Please call Forza Forni for the latest specification sheet and for further details.

MADE IN ITALY