



SPIRAL MIXER ISH 18/1V

SERIES: FORZA FORNI APPLIANCES

REFERENCE INVOICE #:

THE IDEAL MIXER FOR HIGH QUALITY PIZZA DOUGH

INCREASE OXYGENATION & REDUCE PREMATURE FERMENTATION FOR A MORE FLAVORFUL DOUGH

- All parts in contact with foodstuffs, including the bowl and forged spiral tool, are fashioned from AISI 304 series stainless steel
- Maintenance-free chain transmission with gear reduction, and runs on ball-bearings - assuring a silent and durable machine
- External construction of white sheet steel and assembled on casters for easy mobility
- Transparent safety protection lid with grill for adding products during mixing
- Equipped with timer and dough breaker



DIMENSIONS

Weight	Width	Depth	Height
165 lbs	15.5"	26.75"	25"

BOWL SPECIFICATIONS

Dough Capacity 40 lbs	Bowl Volume 21 quarts
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ROTATION SPEED

Bowl Rotations 10 RPM	Spiral Rotations 85 RPM
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Rotation direction is clockwise for both bowl and spiral

ELECTRICAL REQUIREMENTS

Phase 1-Phase	Voltage 110V
Current 6.8A	Freq. 60Hz

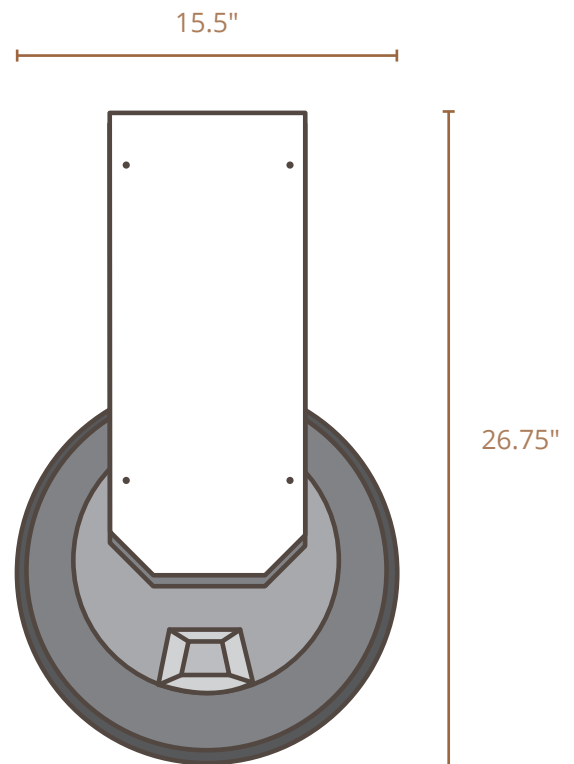
MOTOR POWER

SINGLE SPEED MOTOR

1 HP

Supplied with a NEMA 5-15-type grounded plug

PLAN VIEW



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

FORZA FORNI
601 N Main St, Brewster, NY 10509
Email: info@forzaforni.com
www.forzaforni.com

844-OVEN-INC (844-683-6462)
Toll-free in USA
(Hablamos Español,
Falamos Português)

Conforms to:
NSF - 8
Motor-Operated
Commercial Dough Mixer

