



SPIRAL MIXER ISH25/2V

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
- Equipped with two speed settings, timer and dough breaker
- Transparent safety protection lid with grill for adding products during mixing



DIMENSIONS

Weight 200 lbs	Width 17.5"	Depth 29.25"	Height 27.5"
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BOWL SPECIFICATIONS

Dough Capacity 55 lbs	Bowl Volume 30 quarts
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BOWL ROTATION SPEED

1ST SPEED	2ND SPEED
10 RPM	20 RPM

Rotation direction is clockwise for both bowl and spiral

SPIRAL ROTATION SPEED

1ST SPEED	2ND SPEED
85 RPM	170 RPM

ELECTRICAL REQUIREMENTS

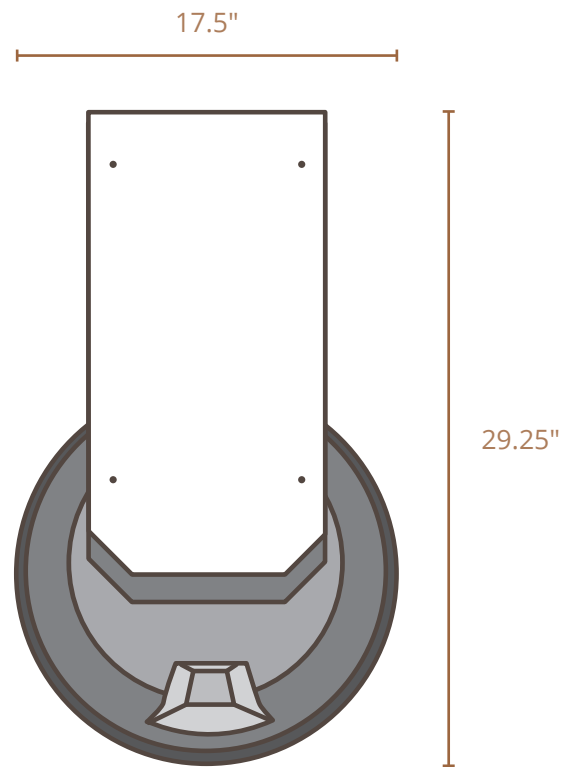
Phase 3-Phase	Voltage 208-230V
Current 7.7A	Freq. 60Hz

MOTOR POWER

1ST SPEED	2ND SPEED
1 HP	1.48 HP

Supplied with a NEMA L15-20-type locking 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

