



AUTOMATIC DIVING ARM MIXER SERIES

SERIES: STENO MIXING TECHNOLOGY

Steno

THE MIXER THAT SIMULATES HUMAN HANDS

Diving arm mixers are suitable for mixing dough for pastries, bread, pizza or any other product of the same consistency.

The operating system, a simulation of the movement of human hands, is the most efficient method for processing leavened dough. The product obtained is homogeneous and perfectly oxygenated, without warming the dough - ready for a perfect leavening.

The dual-arm system creates a eye-catching effect, making this mixer a great item to have visible to clientele.

The automatic cycle has a programmed batch timer with slow and fast speed settings for ease of use. Easily extract the dough by the simple use of a push button that jolts the bowl as it turns. The heavy-duty structure is stove enameled and has a small footprint for a mixer of its capacity.

For more information, please visit www.forzaforni.com.



Standard IBT40/2V
Fork Mixer

SPECIFICATIONS

MODEL	DIMENSIONS (W x D x H)	DOUGH CAPACITY	BOWL VOLUME	POWER
IBT40/2V	24" x 34" x 53"	88 lbs	53 quarts	3 Phase / 220V / 60 Hz
IBT50/2V	24" x 34" x 55"	110 lbs	67 quarts	↓
IBT60/2V	24" x 34" x 57"	132 lbs	80 quarts	
IBT80/2V	29" x 41" x 65"	176 lbs	106 quarts	
IBT120/2V	40" x 47" x 78"	265 lbs	160 quarts	

PRICING

Please call 844-683-6462 or
contact info@forzaforni.com for pricing

WARRANTY INFORMATION

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

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

Listed to:
ANSI/UL 763
ANSI/NSF-8

