



60KG FORK MIXER

SERIES: FIERO GROUP APPLIANCES

REFERENCE INVOICE #:



THE PREFERRED DOUGH MIXER

The 60kg Fork Mixer is a twin speed, mid-high hydration dough mixer made in Italy. It features a thick stainless steel frame construction capable of mixing an entire 50lb bag of flour in one batch at 60% hydration. The fork mixing process folds the dough over itself, which reduces heat friction while promoting maximum homogeneity. The result is a more flavorful, quality dough that is ready for a perfect leavening.

BOWL SPECIFICATIONS

Dough Capacity
133 lbs

Bowl Volume
80 quarts

Flour Capacity
88 lbs

Rotation Direction
clockwise

MOTOR POWER

TWIN
1.2 / 1.8 Hp

Bowl Rotation Speed
7.2 RPM / 11.4 RPM

Tool Rotation Speed
23 RPM / 35 RPM

DIMENSIONS

Weight	Width	Depth	Height
664 lbs	26 in	42 in	40.4 in

FEATURES

High quality food-safe stainless steel bowl, grill cover, tool-holder shaft, and fork mixing implement.

Trapezoidal belt chain drive system with ball bearings.

Approved method for dough mixing by the Associazione Verace Pizza Napoletana & Associazione Pizzaiuoli Napoletani (Neapolitan Association of Pizza Makers).



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

ELECTRICAL REQUIREMENTS

Phase	Voltage	Current	Freq.
3-Phase	208-220 VAC	7.1 A	60 Hz

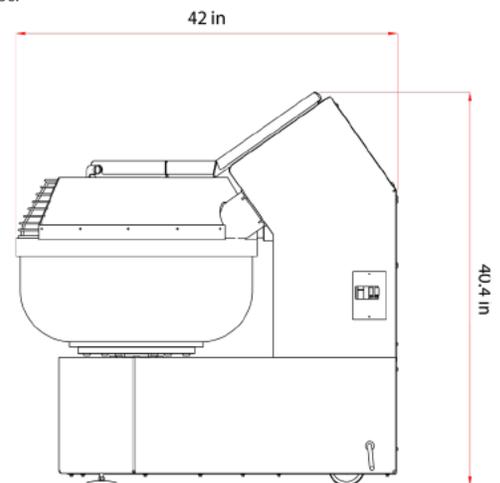
PLAN VIEW

Mixer can be stored under a table or countertop when not in use.



L15-20P

NEMA L15-20-type locking plug



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(Hablamos Español,
Falamos Português)

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



DOC#: FC60DUS

REVISED APRIL 2021. As products continue to improve, spec sheets may change without notice. Please call Fiero Group for the latest specification sheet and for further details.

MADE IN ITALY