# FIERO DOUGH

# DOUGH HANDLING & MIXING

ARTISAN DOUGH PRODUCTIONN MADE SIMPLE



# FIBRODOUGH

# PRÓDUCTION BUILT ON THREE SIMPLE PRINCIPLES



CONSISTENT & RELIABLE RESULTS



REDUCE LABOR WHERE POSSIBLE



MAKE ARTISAN QUALITY SIMPLE

# **DOUGH MIXING**

The mixing process is much more than just combining flour, water and salt. Mixing is the first crucial step which will decide the potential for flavor development in your dough. A poorly mixed dough from a conventional stand mixer will never be able to meet the quality of a well-mixed dough from a spiral, fork, or diving arm mixer, regardless of the flour or fermentation process.

Our mixers focus on reducing heat friction and gently folding the flour into the dough mixture, producing results that consistently raise the bar in both flavor and texture.

# DOUGH HANDLING

When it comes to producing an artisan dough in a commercial setting, there are a variety of labor-intensive, repetitive tasks that must be done for every batch.

Our dough handling equipment is a response to that problem; divide dough batches into programmed portions, ball them up perfectly, and stretch them out consistently thanks to these labor and cost-saving solutions!

PRODUCTS LISTED TO UL 763 & NSF





# **DOUGH ROLLER SERIES**

# DOUGH HANDLING APPLIANCES

# Get a head start on every pizza by rolling out the dough ball in 1 second or less - with consistent results, every time.

Over-engineered with thick AISI 300 & 400 series stainless steel, the Dough Rollers are designed to be indestructible and easy for any employee to clean. Dough balls are rolled and stretched at the set thickness and diameter in less than one second. The patented balance mechanism rotates the dough ball as it passes through the machine, ensuring a balanced dough stretch. The steel rollers are coated in Delrin® food-grade acetal resin, ensuring they do not bend and provide superior stretching when in contact with the dough. No belts or gears! An isolated chain with a gearbox mechanism built to be indestructible and protected from any possible flour or dough contamination.



# **SPECIFICATIONS**

MODEL	DIMENSIONS (W X D X H)	PRODUCTION PER HOUR	ROLLING DIAMETER	DOUGH BALL WEIGHT	POWER
M33	17.2" x 20.1" x 28.5"	~3000 Dough Balls	7" - 13"	3.5 - 12.3 Oz	1 Phase / 115 V / 60 Hz 4.8 A / 370 W
M51	26.3" x 24.1" x 34.8"	~3000 Dough Balls	10" - 20"	6.3 - 35.3 Oz	1 Phase / 115 V / 60 Hz 9.73 A / 750 W
M61	24.8" x 22.8" x 33.5"	~3000 Dough Balls	10" <b>-</b> 20" (+Rectangular Width)	6.3 - 70.5 Oz	1 Phase / 115 V / 60 Hz 9.73 A / 750 W

SCAN THIS QR CODE WITH YOUR PHONE CAMERA FOR MORE DETAILS



### **R10T: TABLETOP DOUGH ROUNDER**

### DOUGH HANDLING APPLIANCES





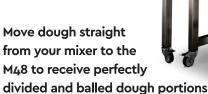
# Empower any member of your team to ball up dough like an artisan, regardless of portion size!

The ideal round and closed ball shape is achieved without any change or adjustment in settings, no matter the size or hydration of the dough portion. The structure of the machine is fabricated in thick AISI 300 & 400 series stainless steel, with anodized aluminum castings. The dough basket is coated in Teflon®, ensuring smooth motion of dough through its circular path. Designed to be easy for anyone to disassemble and clean, the RIOT is manufactured in Italy according to the highest sanitary and safety norms.

### M48: DOUGH DIVIDER & ROUNDER

DOUGH HANDLING APPLIANCES







Divide and round batches of fresh dough into perfectly closed dough balls simply by filling the dough tank on top of the divider. A variety of dough portion weights can be achieved, from 6.3 ounces up to 23 ounces. The M48 is easy for anyone to disassemble and clean, and is manufactured according to the highest sanitary and safety norms.

# **44KG SPIRAL MIXER**

# DOUGH MIXING APPLIANCES

The 44kg Spiral Mixer is a single speed, mid-high hydration dough mixer made in Italy. Mix dough like a pro even in environments where three-phase power is not available.

The spiral mixing process increases oxygenation and reduces premature fermentation when compared to the typical stand mixer. The result is a more flavorful, quality dough that is ready for a perfect leavening.



# **SPECIFICATIONS**

BOWL SPECIFICATIONS	ELECTRICAL REQUIREMENTS	MOTOR POWER
Dough CapacityBowl Volume97 lbs53 quarts	PhaseVoltageSplit Phase220-240 VAC	<b>SINGLE</b> 1.2 / 1.8 Hp
DIMENSIONS	Current Freq. 11.5 A 60Hz	<b>Bowl Rotation Speed</b> 12 RPM
Weight         Width         Depth         Height           249 lbs         20.9"         33.1"         30.3"	Split Phase requires two 1-phase 15 amp circuit breakers	Tool Rotation Speed 120 RPM
		NEMA 6-15 plug 6-15P

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# **60KG SPIRAL MIXER**

# DOUGH MIXING APPLIANCES

The 60kg Spiral Mixer is a twin speed dough mixer made in Italy. Both efficient and affordable, deliver a delicious dough while staying under budget. Mix an entire 50lb sack of flour in one batch!

The spiral mixing process increases oxygenation and reduces premature fermentation when compared to the typical stand mixer. The result is a more flavorful, quality dough that is ready for a perfect leavening.



# **SPECIFICATIONS**

BOWL SPECIFICA	ELECTRICAL REQUIREMENTS		
Dough Capacity 133 lbs	Bowl Volume 80 quarts	Phase 3-Phase	Voltage 208-220 VAC
DIMENSIONS		Current 13.8 A	<b>Freq.</b> 60Hz
Weight   Width 507 lbs   22.6"	Depth   Height   40.2"   39.8"		

### MOTOR POWER

**TWIN** 1.2 / 1.8 Hp

**Bowl Rotation Speed** 14.4 RPM / 28.8 RPM

**Tool Rotation Speed** 82 RPM / 168 RPM

**NEMA L15-20**-type locking plug



# **60KG FORK MIXER**

# DOUGH MIXING APPLIANCES

The 60kg Fork Mixer is a twin-speed mixer prized by Neapolitan pizzaioli for its consistently flavorful results. Mix an entire 50lb sack of flour in one batch!

The fork mixing process folds the dough over itself, reducing heat friction while promoting maximum homogeneity. The result is a more flavorful dough that is ready for a perfect leavening.



# **SPECIFICATIONS**

BOWL SPECIFICA	TIONS	ELECTRICAL REQUIREMENTS	
Dough CapacityBowl Volume133 lbs80 quarts		Phase 3-Phase	Voltage 208-220 VAC
DIMENSIONS		Current 7.1A	<b>Freq.</b> 60Hz
Weight   Width 664 lbs   26"	Depth   Height   42"   40.4"		

### MOTOR POWER

TWIN 1.2 / 1.8 Hp

**Bowl Rotation Speed** 7.2 RPM / 11.4 RPM

**Tool Rotation Speed** 23 RPM / 35 RPM

NEMA L15-20-type locking plug

SCAN THIS QR CODE WITH YOUR PHONE **MORE DETAILS** 



# **55KG DIVING ARM MIXER**

# DOUGH MIXING APPLIANCES

38.3"

The 55kg Diving Arm Mixer is the pinnacle of current dough mixing technology. Closely simulating the movement of human hands, set the arm speed from 25RPM up to 75RPM

Its twin tool arms and mixing bowl are forged from stainless steel, and sit on a black painted steel frame with casters. The machine is capable of mixing an entire 50lb bag of flour in one batch at 60% hydration. The manual control panel is equipped with a speed display and graduated motor speed dial. The operator may change the rotations per minute of the twin arms from a minimum of 25 RPM. up to a maximum of 75 RPM, at any time. An electronic timer is set to stop the machine after the estimated time.



# **SPECIFICATIONS**

716.5 lbs 27.2"

BOWL SPECIFICATIONS	ELECTRICAL REQUIREMENTS
Dough CapacityBowl Volume123.5 lbs84.5 quarts	Phase Voltage 3-Phase 208-220 VAC
DIMENSIONS	Current Freq.
Weight   Width   Depth   Height	0.5 //

### **MOTOR POWER**

VARIABLE 1.2 / 1.8 Hp

**Bowl Rotation Speed** 5 RPM to 15 RPM

**Tool Rotation Speed** 25 RPM to 75 RPM Supplied with a NEMA L15-20 -type locking plug

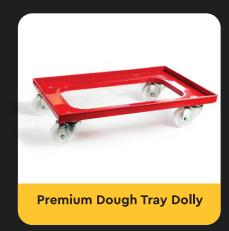


# **ACCESSORIES:**DOUGH TRAYS AND LIDS













Fiero Group
601 North Main St. Brewster, NY 10509
www.fierogroup.com
Info@fierogroup.com
844-683-6462