



# FORK MIXER SERIES

SERIES: DOUGH MANAGEMENT



Standard FC60DUS  
Fork Mixer

## THE PREFERRED DOUGH MIXER

The Fork Mixer is a twin speed, mid-high hydration dough mixer made in Italy. 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.

The Fork Mixer is housed in a stainless steel frame construction and painted in a durable black powdercoat.

It features a high quality food-safe stainless steel bowl, grill cover, tool-holder shaft, and fork mixing implement.

The motors drive a trapezoidal belt chain drive system with ball bearings for quiet, low maintenance performance.

The machine is placed on casters for easy mobility and features two adjustable feet to firmly lock the body in the desired position.

The easy to use control panel features two mixing speeds, low and high, which can be alternated between before or during the mixing process.

The Forza Forni Fork Mixer is an approved method for dough mixing by the Associazione Verace Pizza Napoletana and the Associazione Pizzaiuoli Napoletani (Neapolitan Association of Pizza Makers)

For more information, please visit [www.forzaforni.com](http://www.forzaforni.com).

## SPECIFICATIONS

MODEL	DIMENSIONS (W x D x H)	DOUGH CAPACITY	BOWL VOLUME	ELECTRICAL REQUIRMENTS
FC60DUS	26" x 42" x 40.4"	133 lbs	80 quarts	3-Phase / 208-220V 7.1A / 60Hz

## PRICING

Please call 844-683-6462 or  
contact [info@forzaforni.com](mailto:info@forzaforni.com) for pricing

## WARRANTY INFORMATION

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

## FLOUR BAG CAPACITY COLOR KEY

FITS:



STANDARD 55LB BAG OF FLOUR

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Falamos Português)



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

MADE IN ITALY