



# SPIRAL MIXER SERIES

SERIES: DOUGH MANAGEMENT



Standard IM60DUS  
Spiral Mixer

## THE RELIABLE CHOICE IN QUALITY ITALIAN DOUGH MIXERS

The Spiral Mixer is a mid-high hydration dough mixer made in Italy. The Spiral Mixer gently twirls the dough over on itself in a thorough, yet gentle manner. This particular physical motion reduces friction and its resultant heat, which promotes the development of flavor during fermentation.

The Spiral 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 spiral mixing implement.

The Spiral Mixer features a motor chain transmission with gear reduction; rotating shafts are assembled on 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 Forza Forni Spiral 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
IM44MUS	20.9" x 33.1" x 30.3"	97 lbs	53 quarts	Split-Phase* / 220-240V 11.5A / 60Hz
IM60DUS	22.6" x 40.2" x 39.8"	133 lbs	80 quarts	3-Phase / 208-220V 13.8A / 60Hz

\* Split-Phase requires two 1-phase 15 amp circuit breakers

## 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

FORZA FORNI  
601 N Main St, Brewster, NY 10509  
Email: [info@forzaforni.com](mailto:info@forzaforni.com)  
[www.forzaforni.com](http://www.forzaforni.com)

844-OVEN-INC (844-683-6462)  
Toll-free in USA  
(Hablamos Español,  
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