



# FORK MIXER FO/NV50

SERIES: FORZA FORNI APPLIANCES



Steno

## DIMENSIONS

Weight	Width	Depth	Height
333 lbs	27"	43"	30"

## FEATURES

High quality food-safe stainless steel construction with mold-casted steel fork mixing implement.

Ball bearing system eliminates gear maintenance to provide near silent performance.

Steno Fork Mixer is the approved method for dough mixing by the Associazione Pizzaiuoli Napoletani America (Neapolitan Association of Pizza Makers).

Fully automatic safety shut-off protection prevents operator injury in the case of human interference.

REFERENCE INVOICE #: \_\_\_\_\_

## THE PREFERRED DOUGH MIXER

The Fork Mixer operates with uniquely smooth movements that simulate the movement of human hands. This mixing process reduces heating in the dough, while promoting maximum homogeneity. The result is a more flavorful dough that is ready for a perfect leavening. For more information, please visit [www.forzaforni.com](http://www.forzaforni.com).

## BOWL SPECIFICATIONS

Dough Capacity 110 lbs	Bowl Volume 65 quarts
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## ELECTRICAL REQUIREMENTS

Phase 3-Phase	Voltage 220V
Current 3.52A	Freq. 60Hz

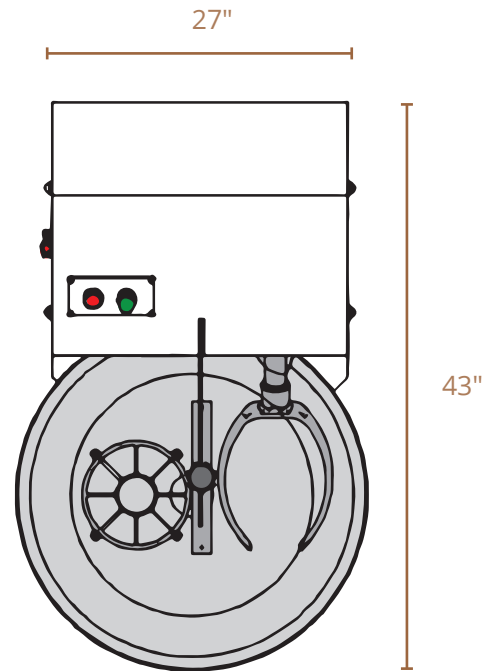
## MOTOR POWER

1ST SPEED	2ND SPEED
1.0HP	1.475HP

Supplied with a **NEMA L15-20**-type locking plug

## PLAN VIEW

Mixer can be stored underneath a table/ countertop when not in use.



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

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Toll-free in USA  
(Hablamos Español,  
Falamos Português)

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



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REVISED WINTER 2017. 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