



# AUTOMATIC DIVING ARM MIXER IBT60/2V

SERIES: FORZA FORNI APPLIANCES



Steno

REFERENCE INVOICE #:

## THE PREFERRED DOUGH MIXER

The Diving Arm 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 132 lbs	Bowl Volume 80 quarts
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## ELECTRICAL REQUIREMENTS

Phase 3-Phase	Voltage 220V
Current 10.9A	Freq. 60Hz

## MOTOR POWER

1ST SPEED 2.01HP	2ND SPEED 2.95HP
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Supplied with a **NEMA L15-20**-type locking plug

## DIMENSIONS

Weight 772 lbs	Width 24"	Depth 34"	Height 57"
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## FEATURES

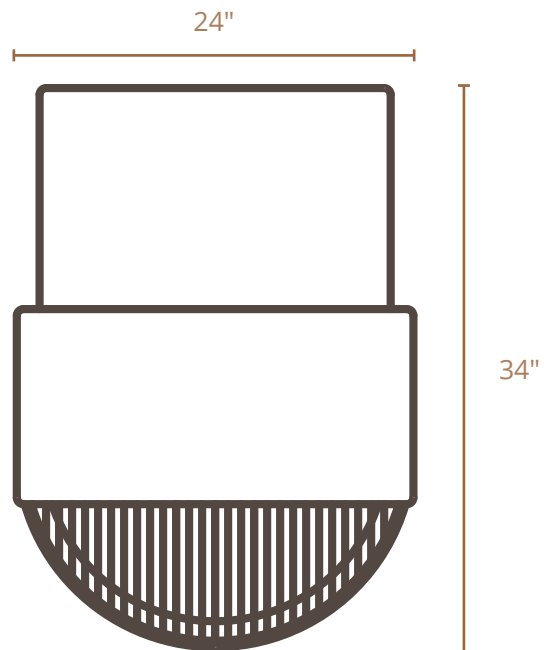
The operating system simulates human hands, and is the most efficient method for processing leavened dough.

Suitable for mixing dough for pastries, bread, pizza, or any other product of the same consistency.

The auto cycle has a programmed batch timer with slow and fast speed setting for ease of use.

Heavy-duty structure that is stove enameled and has a small footprint for a mixer of its capacity.

## PLAN VIEW



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

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Listed to:  
ANSI/UL 763  
ANSI/NSF-8



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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