



FORK MIXER SERIES

SERIES: STENO MIXING TECHNOLOGY



Standard FO/NV50
Fork Mixer

THE PREFERRED DOUGH MIXER

The fork kneading system is considered to be the best system for processing non-fluid dough, such as dough with thick consistencies for bread, pizza, flat unleavened bread or pasta for noodles and ravioli.

Our models, equipped with a tool with a special contour, further improve the final quality of the product.

The machine operates with smooth movements that simulate the movement of human hands. The final product results in maximum homogeneity, without warming the dough, ready for a perfect leavening.

The technical features are the result of sixty years of experience in the industry. The machine is completely mounted on ball bearings with do not require maintenance or greasing. All movements are driven by two gear motors.

The safety protection, in shock-resistants plexi glass assures safety, visibility, cleanliness and reduces flour dust in the work place.

For more information, please visit www.forzaforni.com.

SPECIFICATIONS

MODEL	DIMENSIONS (W x D x H)	DOUGH CAPACITY	BOWL VOLUME	POWER
FO/NV20	22.5" x 35.5" x 27"	44 lbs	27 quarts	3 Phase / 220V / 60 Hz
FO/NV28	24" x 37" x 27"	62 lbs	33 quarts	↓
FO/NV35	23.5" x 36.5" x 27"	77 lbs	40 quarts	
FO/NV50	27" x 43" x 30"	110 lbs	65 quarts	

PRICING

MODEL	PRICE
FO/NV20	\$5,480
FO/NV28	\$5,570
FO/NV35	\$6,200
FO/NV50	\$8,500

WARRANTY INFORMATION

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

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

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

