



FOR ITALY

fork mixer with fixed bowl

90 130 200

Innovative in traditional sector

Top quality doughs

Maximum reliability



Right from the very start Italian fork Mixers have been characterised by their innovative features in this highly traditional sector.

Experience accumulated by Mixer designers alongside their knowledge of other appliances on the market and customer requirements has allowed Mixer to focus on potential areas for research and development.

FI fork mixers are the result of that process.

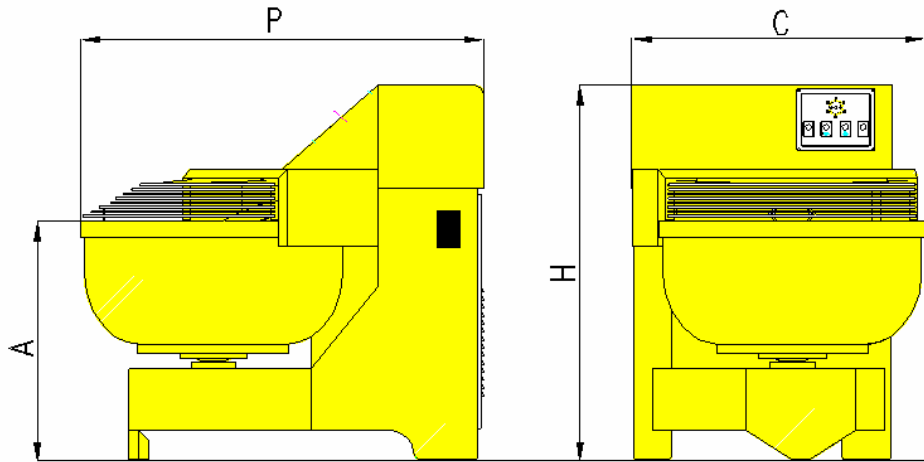
By optimising tool speed in relation to bowl speed, and bowl positioning during mixing, the appliances in this series can produce top quality doughs which are well processed, delicate and well aerated.

For artisans using the fork mixer with particularly difficult doughs, as well as for the production of starter dough and certain types of traditional breads, the FI series offers solid, efficient support with bowl motor inversion, making it easier to process even small quantities of dough.





FI FORK MIXER – ITALY MODEL TECHNICAL FEATURES



TECHNICAL DATA

Model		FI/90	FI/130	FI/200
Dough capacity (min./max) *	kg	20/90	25/130	35/200
Flour capacity (min./max) *	kg	12/56	15/80	22/125
Water capacity (min./max) *	lt	8/34	10/50	13/135
Bowl volume	lt	170	230	330
% Water/flour minimum	%	40	40	40
Fork turns 1st speed (50/60hz)	rpm	45	45	45
Fork turns 2nd speed (50/60hz)	rpm	30	30	30
Bowl turns 1st speed (50/60hz)	rpm	2.4	2.4	2.4
Bowl turns 2nd speed (50/60hz)	rpm	3.5	3.5	3.5
Motor power 1st speed	kw	4.0	4.0	4.0
Motor power 2nd speed	kw	5.7	5.7	5.7
Input current V. 230	A	21	21	21
Input current V. 400	A	13	13	13
Height from bowl lip	A mm	770	820	870
Total length	P mm	1190	1330	1390
Total width	C mm	930	1000	1070
Total height	H mm	1220	1270	1270
Net weight	kg	550	580	620

*: capacity determined in view of % liquid/flour equal to 60

SUPPLIED STANDARD EQUIPMENT

Structure made of ral 9002 white coated steel	Overvoltage and overload motor protection
Movement transmission to the fork through V belts and oil bath mechanical reduction gear	Tension 400 V - frequency 50 Hz - 3 phases
Bowl, safety guard and flour screen made of stainless steel AISI 304	Four meters of cable with CEE plug
Stainless steel fork AISI 431	Operating/Maintenance instructions and CE statement of Compliance
Three feet	Pallet packaging with nylon
Two-speed motor	

CONTROL PANEL

Pilot light signalling the tension is present	Two timers setting the working time with automatic shift from 1st to 2nd speed
Start push button 1st speed	Mushroom headed Emergency stop push button
Start push button 2nd speed	Automatic/manual selector
Selector for reverse bowl rotation device at 1st speed	

OPTIONAL EXTRA EQUIPMENT

Special voltage/Frequency: 230/50/3 220/60/3 380/60/3	Wooden crate
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