

FOR.E MULTISPEED

FORK MIXER WITH
REMOVABLE MOTORIZED BOWL

MIXER
ART OF MIXING

INDUSTRIAL

CAPACITY (kg)

- 160
- 320
- 240

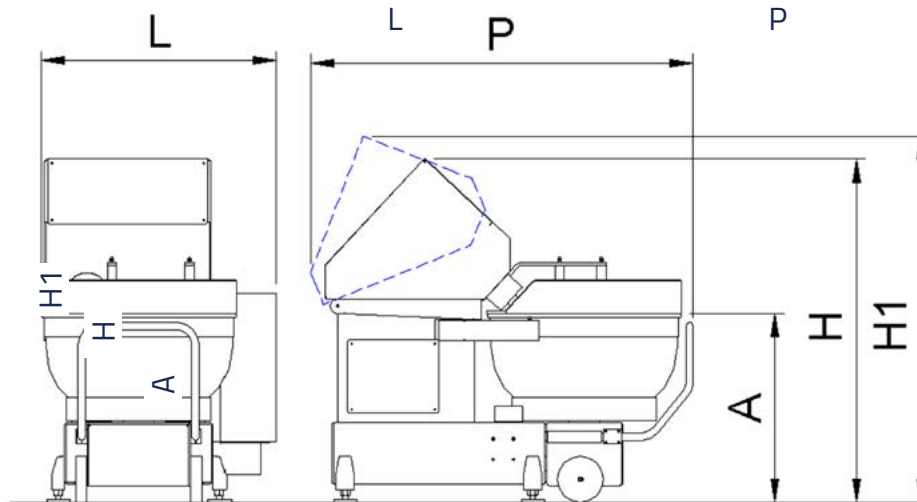


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REMOVABLE MOTORIZED BOWL FORK MIXER

INDUSTRIAL

TECHNICAL FEATURES



TECHNICAL DATA

MODEL		FOR.E 160	FOR.E 240	FOR.E 320
Dough capacity (min./max) *	Kg	35/160	50/240	60/320
Flour capacity (min./max) *	Kg	22/110	32/150	18/250
Water capacity (min./max) *	Lt	10/70	18/90	12/150
Bowl volume	Lt	330	440	600
% Water/flour minimum	%	50	50	45
Fork turns 1st speed (50/60hz)	rpm	50	50	50
Fork turns 2nd speed (50/60hz)	rpm	72	72	72
Bowl turns 1st speed (min./max)	kw	2/6	2 / 6	2/8
Motors power 1st speed	kw	8,5	10,2	11,0
Motors power 2nd speed	kw	11	13	14,8
Input current V. 230	A	41	47	51
Input current V. 400	A	21	28	30
Height from bowl lip	A mm	1000	1010	1060
Total length	P mm	2100	2250	2470
Total width	L mm	1300	1350	1410
Total height	H mm	1850	1850	2000
Total height with open machine	H1 mm	1970	1970	2150
Net weight	kg	1580	1760	2100

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

Technical data are purely as an indication. Mixer company reserve to modify them without notice.

STANDARD FEATURES

- Painted steel rack raised from the ground on 4 adjustable feet.
- Electrical commands controlled by a 10" touch-screen panel.
- High resistance stainless steel fork.
- Stainless steel bowl.
- Two-speed fork motor, bowl motor with variable speed controlled by electronic inverter.
- Closed bowl powder protection lid made of stainless steel with blue polyethylene rim.
- Movement is transmitted to the fork by pulleys and belts.
- Movement is transmitted to the bowl by means of a coupling with two elastic and tilting clutch wheels and belt speed reducer.
- Bowl carrying trolley on wheels. Release/connection of trolley and head lifting/descent by hydraulic cylinders controlled by control unit.
- Electric panel located in separate cabinet on the right side of the machine.
- Opening/closing control with hold-to-run buttons.

ON REQUEST

- Rack and guard in stainless steel with micro-shot peening treatment.
- System to vary the speed of the tools by inverter.
- Interface with automatic dosing.
- Device to automatically lower head.
- Contact probe for sensing the kneading temperature.
- Dough cooling device by injection of cryogenic gases.
- Automatic opening at end cycle.
- Electric panel on left.
- Electric panel separate from the machine body (max. 2 m).
- Scraper for vertical side of bowl.
- Hopper for the insertion of micro ingredients on bowl lid.
- Nozzles to load powder and/or liquids (maximum 2 powder entry points).
- Perforation on bowl's bottom to drain wash water.
- Special voltage/frequency.
- Packaging in wooden crate.