



Ex-Showroom: Prismafood Commercial Pizza Fork Mixer IMF35T

Quick Overview

Lot Number: NSW1243

Class: 1

Conditions: Unit inspected new but does not have box

Warranty: 1 Year

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Prismafood Commercial PIZZA DOUGH FORK MIXER

IMF35T Tow Speed

20kg dry flour / 35kg dough*

Commercial Fork Mixer

The fork mixer is the ideal equipment for pizzerias, pastry- shops, bakeries and families. The particular shape of the fork allows obtaining a perfectly mixed dough in few minutes. The bowl, the spiral, the central column and the protection grid are made of stainless steel. The gearbox is particularly silent as it is made of oil bath gearmotor. All the equipment are equipped with dough-breaker. The mixers can be equipped with a singlephase motor or a three phases one. On request, two speeds are available on three-phases motors. Special Voltages are available on request as well. The warranty period is 1 year against the mechanical-manufacture faults.

Maximum capacities in all cases are based on dry bread flour & a MINIMUM of 55% water content. Overloading machines and/or using the incorrect speed can cause damage & will void warranty.

Your Shipping Specifications

Product Condition	2ND
Net Weight (Kg)	145
Width (mm)	590
Depth (mm)	930
Height (mm)	875
Packing Width (mm)	960
Packing Depth (mm)	620
Packing Height (mm)	885
Power	415V; 1.1kW; 3 Phase; 10A outlet require