



Ex-Showroom: Prismafood Prismafood Commercial Pizza Fork Mixer - IMF25-VIC721

Quick Overview

Lot Number: VIC721

Class: 1

Conditions: Ex-showroom unit

Warranty: 90 Days

Description

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Key Features

The fork mixer is the ideal equipment for pizzerias, pastry shops, bakeries, and families. The particular shape of the fork allows for obtaining a perfectly mixed dough in a 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 an oil bath gearmotor. All the equipment is equipped with a dough-breaker. The mixers can be equipped with a single-phase motor or a three-phase one. On request, two speeds are available on three-phase motors. Special Voltages are available on request as well. The warranty period is 90 days against mechanical manufacturing faults.

15kg dry flour / 25kg dough*

- AISI 304 grade stainless steel shaft and fork
- Silent drive system
- Two-speed (model IMF35T)
- Timer
- Easy to use and maintain
- It is the ideal tool for pizza, pastry, and bakery chefs and is suitable for any commercial kitchen environment.

- Gently turn the dough so that the dough can be mixed longer for maximum gluten development.t

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	New
Net Weight (Kg)	140
Width (mm)	525
Depth (mm)	900
Height (mm)	870
Power	240V; 1.1kW; 10A outlet require