

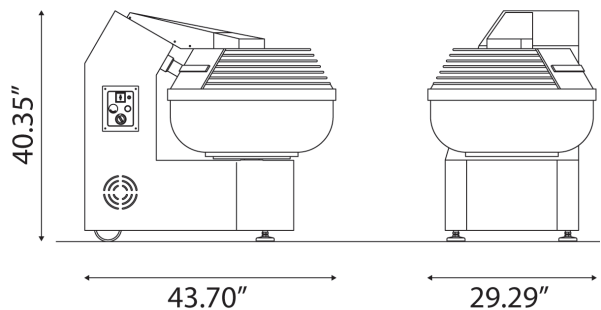


### SPECIFICATIONS

- 95qt. stainless steel bowl, fork, tool-holder shaft
- Yields 100-280 dough balls in 17-20 minute mix.
- bowl is covered in transparent polycarbonate for FC25 and 35 models. Grill is stainless steel for FC60 and 80 models.
- Chain drive system is made using trapezoidal belts and independently geared speed reducers for the bowl and fork.
- rotating parts are assembled on ball bearings.
- thick, stainless steel frame.
- electric system and safety devices meet European regulations.
- 1 year labor and parts warranty.

WEIGHT: 290 KG/ 640 LBS.  
KNEAD CAPACITY: 80 KG/ 176 LBS.  
FLOUR CAPACITY: 53 KG/ 116 LBS.  
BOWL CAPACITY: 93 KG/ 205 LBS.  
ALL MIXERS - FREIGHT CLASS 85.

### Model 80 Dual



### REQUIREMENTS

Motor Power= 1.8 hp  
220V/3ph 20 amp for DUAL  
This model only available in DUAL

Our mixers are perfect for soft doughs. The forking mixing tool “folds” rather than mixes dough, preventing friction that overheats dough and leads to a sub-par final product. Achieve perfect Neapolitan flavor by letting your oven cook your dough, NOT your mixer!