

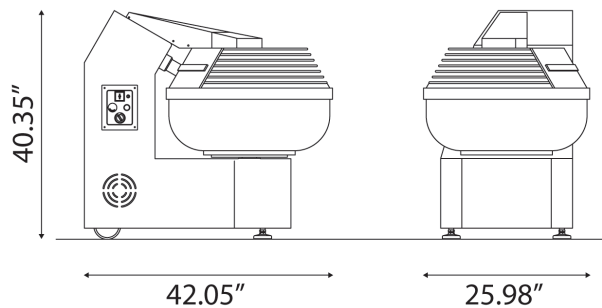


SPECIFICATIONS

- 70qt. stainless steel bowl, fork, tool-holder shaft
- Yields 100-200 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: 240 KG/ 530 LBS.
KNEAD CAPACITY: 60 KG/ 132 LBS.
FLOUR CAPACITY: 40 KG/ 88 LBS.
BOWL CAPACITY: 70 KG/ 154 LBS.
ALL MIXERS - FREIGHT CLASS 85.

Model 60 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 forked 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!