

Marra Forni Fork Dough Mixers

Marra Forni mixers are very well-suited for making soft doughs. The shape of the tool and its bowl allows the dough to become oxygenated quickly without warming up. The forked mixer yields a final product superior to that offered by other mixers because it prevents heating of the dough. Let your oven cook your dough, not the mixer!

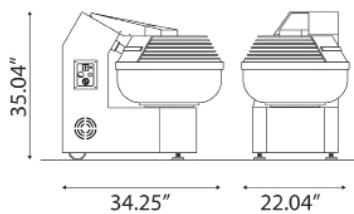
QUICK SPECS

Model	Knead Capacity	Flour Capacity	Bowl Capacity	Weight (kg/lb.)	Motor Power
FC25M	25 kg / 55 lbs.	35 lbs.	32 qt.	140 / 309	1.5 hp
FC25D	25 kg / 55 lbs.	35 lbs.	32 qt.	140 / 309	1 / 1.5 hp
FC35M	35 kg / 77 lbs.	50 lbs.	42 qt.	145 / 320	1.5 hp
FC35D	35 kg / 77 lbs.	50 lbs.	42 qt.	145 / 320	1 / 1.5 hp
FC60D	60 kg / 132 lbs.	88 lbs.	74 qt.	240 / 530	1.2 / 1.8 hp
FC80D	80 kg / 176 lbs.	116 lbs.	98 qt.	290 / 640	1.5 / 2 hp

All mixers- Freight Class 85. One year labor and parts warranty.
All Mono models are 220V/1ph, all Dual models are 220V/3ph.

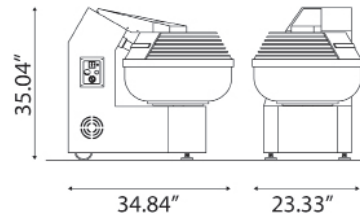
FC25 M/D - 30qt. bowl

0-90 dough balls per 17-20 min. mix



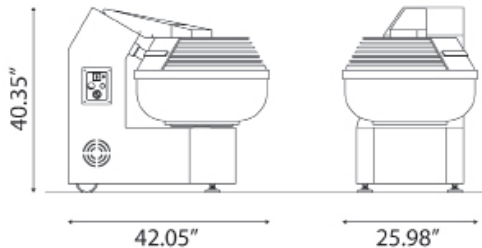
FC35 M/D - 40qt. bowl

90-110 dough balls per 17-20 min. mix



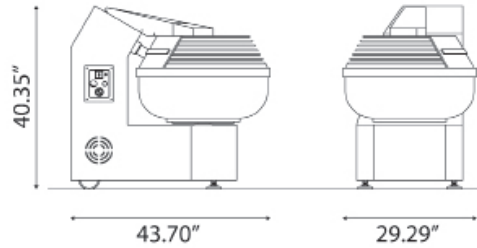
FC60D - 70qt. bowl

110-200 dough balls per 17-20 min. mix



FC80D - 95qt. bowl

200-280 dough balls per 17-20 min. mix



TECHNICAL SPECIFICATIONS

- Stainless steel frame, bowl, fork and tool-holder shaft.
- Bowl is covered in transparent poly-carbonate for 25 and 35 models. Grill is stainless steel for 60 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.
- Models 35, below require 15 amp; 60 and 80 require 20 amp.
- Electric system and safety devices meet European regulations.

