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solo per professionisti

FORCELLA 20-35-50



Fork dough mixers that are perfect to mix dough for bread, pizza, piadina pancakes, or fresh pasta for tagliatelle noodles and stuffed ravioli.

- Tank in stainless steel.
- Wide lid in transparent, collision-proof material
- Steel fork carefully studied to improve the dough product
- Drive transmission provided by two reduction gears.
- Is also available in two speed versions.

Model	Frocella 20	Forcella 20 2V	Frocella 35	Frocella 35 2V	Forcella 50 2V
Power	Kw 0,55	Kw 0,55	Kw 0,75	Kw 0,75	Kw 1
Power source	230-400V/50Hz	400V/50Hz	230-400V/50Hz	400V/50Hz	400V/50Hz
Tank capacity	lt 27	lt 27	lt 39	lt 39	lt 67
Dought capacity	kg 20	kg 20	kg 35	kg 35	kg 50
Overall dimensions	mm 560x890 h.680	mm 560x890 h.680	mm 600x930 h.680	mm 600x930 h.680	mm 680x1100 h.770
Net weight	kg 100	kg 100	kg 104	lg 104	kg 151
