

# FORK AND SPIRAL DOUGH MIXERS



*Marra Forni*®  
Brick Oven Cooking Solutions

# DOUGH MIXERS

## FORK MIXERS

Designed specifically with pizza and bakery applications, Marra Forni Fork Mixers are available in 3 sizes, ranging from 35 kg (77 lbs.) to 80 kg (176 lbs.), and are the ideal mixer for any foodservice operation that specializes in softer, higher-hydration dough production. The shape of the mixing bowl and the fork allows the dough to become oxygenated quickly without causing heat from the friction of the mixing process. The forked mixer yields a final dough product that is superior in quality to that of other types of mixers by keeping the dough temperature lower resulting in greater development in the dough.

## SPIRAL MIXERS

Better known as a "multi-purpose" mixer, Marra Forni Spiral Mixers are available in 3 models, ranging from 44 kg (98.8 lbs.) to 60kg (132 lbs.), and are the ideal dough mixer for commercial and non-commercial foodservice operations including pizzerias, restaurants, confectionaries and bakeries. Spiral Dough mixers reduce mixing time by half compared to traditional Fork Mixers. And, they are able to mix a variety of dough types with varying levels of hydration, while minimizing heat resulting from friction during the mixing process allowing for better development in the dough.



# FEATURES AND TECHNICAL SPECIFICATIONS

- Power ON/OFF, Start, timer, speed adjustment (for dual speed models) and emergency shut off
- Stainless steel frame, bowl, fork and tool holder shaft
- Dual-speed models feature independent geared speed reducers for the bowls and fork
- Chain drive made from trapezoidal belts
- Stainless steel grill bowl safety cover
- NSF/UL Certified
- 1-Year Parts and Labor Warranty
- "M" Designates single-speed /  
"D" Designates dual-speed
- Model sizes range from 35 kg to 80 kg
- All models complete with wheels and brakes

## FORK MIXERS

- Standard timer for 35-60 kg. 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

## SPIRAL MIXERS

- All "M" single speed mixers are 220v/1ph
- All "D" dual speed mixers are 220v/3ph
- Chain drive system uses a geared motor
- Model 60 requires 20 amps
- All IM-44 models (shown right) have a tilting head and removable bowl







# FORK MIXERS

## PRODUCTION CAPACITY

| MODEL | KNEAD CAPACITY   | FLOUR CAPACITY   | BOWL CAPACITY |
|-------|------------------|------------------|---------------|
| FC35  | 35 kg / 77 lbs.  | 23 kg / 50 lbs.  | 42 qt.        |
| FC60  | 60 kg / 132 lbs. | 40 kg / 88 lbs.  | 74 qt.        |
| FC80  | 80 kg / 176 lbs. | 53 kg / 116 lbs. | 98 qt.        |

## UTILITY REQUIREMENTS

| MODEL | VOLTAGE | CYCLE<br>DOMESTIC/INTL. | PHASE | AMPS | KW  | MOTOR      |
|-------|---------|-------------------------|-------|------|-----|------------|
| FC35M | 220     | 50/60                   | 1     | 15   | 3.3 | 1.5 hp     |
| FC35D | 220     | 50/60                   | 3     | 15   | 5.7 | 1.0/1.5 hp |
| FC60D | 220     | 50/60                   | 3     | 20   | 5.7 | 1.5/2.0 hp |
| FC80D | 220     | 50/60                   | 3     | 20   | 5.7 | 1.5/2.0 hp |



# SPIRAL MIXERS

## PRODUCTION CAPACITY

| MODEL | KNEAD CAPACTIY    | FLOUR CAPACITY  | BOWL CAPACITY |
|-------|-------------------|-----------------|---------------|
| IM44  | 44 kg / 96.8 lbs. | 30 kg / 66 lbs. | 53 qt.        |
| IM60  | 60 kg / 132 lbs.  | 40 kg / 88 lbs. | 80 qt.        |

## UTILITY REQUIREMENTS

| MODEL | VOLTAGE | CYCLE<br>DOMESTIC/INTL. | PHASE | AMPS | KW  | MOTOR      |
|-------|---------|-------------------------|-------|------|-----|------------|
| IM44M | 220     | 50/60                   | 1     | 15   | 5.7 | 2.0 hp     |
| IM44D | 220     | 50/60                   | 3     | 15   | 5.7 | 2/3 hp     |
| IM60D | 220     | 50/60                   | 3     | 20   | 5.7 | 3.5/4.6 hp |

# WE ARE AT YOUR **SERVICE**

We are at your service – our HIGHLY experienced sales, customer service and national technical support and service network are available to provide ONE-ON-ONE advice, training and support to guide you through your Marra Forni oven solution purchase, and to then assist you with the successful operation and ongoing maintenance, service and support of your investment. All Marra Forni products include our standard Manufacturer's warranty.



## **PIZZA** UNIVERSITY



At Pizza University, our award winning and industry recognized instructors provide our students with a hands-on pizza experience. Featured coursework provides guidance to restaurant operators, caterers, enthusiasts and aspiring pizzaioli that aid in the development of skills and understanding of pizza making through industry best practices. Students will learn about pizza history, dough chemistry and handling techniques, equipment, and principles for a successful business enterprise.



# DIRECT VENTING SOLUTIONS

Our dedicated Venting Specialists will work with your architects, consultants or contractors to identify the best solution for your duct layout. You'll have peace of mind knowing that our system has all the UL Listings, so you won't have to worry about running into problems with the inspection process. Our gas oven models can be upgraded to include an exhaust fan interlock. This means that your exhaust fan will automatically turn on/off with your oven, and that the speed of the fan can be adjusted from the oven's touch screen.

- ▶ **UL CERTIFIED AND APPROVED FOR WOOD, GAS AND ELECTRIC OVEN**
- ▶ **DUAL-WALLED CONICAL CONSTRUCTION**
- ▶ **444-GAUGE STAINLESS STEEL INNER WALL, 304 ANNEALED EXTERIOR**
- ▶ **HIGHEST INDUSTRY PRESSURE RATING**
- ▶ **HIGHEST INDUSTRY TEMPERATURE RATING**
- ▶ **LIMITED LIFETIME WARRANTY**
- ▶ **POWERED GREASE EXHAUST FAN**
- ▶ **FAN INTERLOCK RECOMMENDED FOR ALL GAS OVENS**

Visit our website to view the ventilation spec sheet or request a quote. We look forward to working with you.



## WANT TO TRY OUR BRICK OVENS? VISIT A **TEST KITCHEN** NEAR YOU

Marra Forni has many test kitchens located throughout North America, Canada, the Middle East, and Latin America. You can take your next authentic Italian wood, gas, or electric brick oven for a test drive anytime.



the **NEAPOLITAN**  
(Wood-Fired Cooking)



the **ROTATOR**  
(High Production)



**PASS-THRU**  
(Due Bocche Oven)



**MS SERIES**  
(Space Efficiency)



**EL SERIES**  
(Electric Stackable)

# One Stop Shop

## REFRIGERATED PREP TABLES

Self-contained 2 or 3 door units available with optional elevated cold pan condiment rail.



## FLYWHEEL SLICERS

Precision specialty Charcuterie Slicers available in a variety of sizes and with optional enamel coated cast iron pedestal base.

## TOOL & ACCESSORIES

From pizza peel kits to wood-fired and dough handling accessories, Marra Forni offers a full-line of pizza program accessory items



**SEE MORE!**

[inquiries@marraforni.com](mailto:inquiries@marraforni.com) | [marraforni.com](http://marraforni.com) | 888.239.0575

