



FOR E MULTISPEED



**160
240
320**

INDUSTRIAL FORK MIXER WITH REMOVABLE BOWL

**Reliable, minimal
maintenance
requirements**

**Continuous variation
in speed (Inverter)**

**High productivity
performance**

MIXER's FOR E is a fork-operated mixer with a top mechanical system and innovative solutions particularly adapted for continuous cycle productions.

DOUGH QUALITY

Almost thirty years of Mixer experience lies behind the machine's proven ability to produce optimum mixing for most types of dough: from traditional French type breads, to pizzas, and bakery products produced in accordance with specific preparations.

On request, the machine can be calibrated for particularly intensive use, as well as for harder doughs.

ELECTRONIC SPEED CONTROLS

The FOR E model has been equipped with a non-stop speed adjuster for the bowl (INVERTER) which allows time and rotation speed to be set for each of the three phases. The rotation speed is linked to one of the two speeds on the fork.

This device allows for a considerable range of combinations to suit different types of dough. The device also reproduces the traditional braking effect on the bowl.

INNOVATIVE TRANSMISSION SYSTEM FOR THE BOWL: NO REDUCTION GEARS

From an analysis of the important features of machines already on the market in this sector, we have developed a new, more flexible transmission system for the bowl. Rigid reduction gears have been replaced by more flexible parts, belts and wheels to give a more reliable end product.

A series of solutions to drastically reduce maintenance has made the machine ideal for artisan and continuous cycle industrial products.

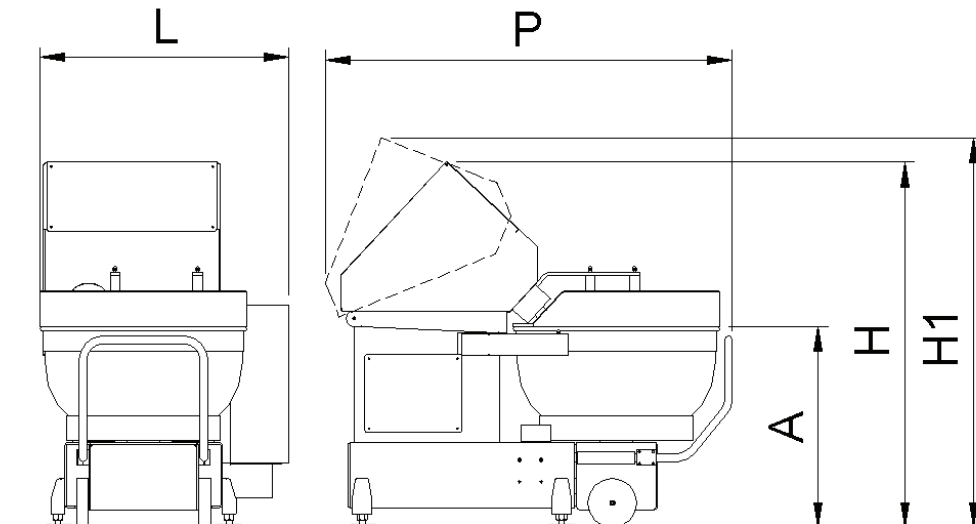
AN EFFICIENT SOLUTION: SELF-ADJUSTING BOWL TRANSMISSION WHEELS

Characteristic feature of the Mixer production, which allows the wheels maximum adherence to the bowl quite independently of any eventual wear and tear.





FOR.E MULTISPEED REMOVABLE BOWL FORK MIXER TECHNICAL FEATURES



Model		FOR.E 160 MULTISPEED	FOR.E 240 MULTISPEED	FOR.E 320 MULTISPEED
Dough capacity (min./max) *	Kg	35/160	50/240	60/320
Flour capacity (min./max) *	Kg	22/110	32/150	38/200
Water capacity (min./max) *	Lt	10/70	18/90	22/120
Bowl volume	Lt	330	440	550
% Water/flour minimum	%	50	50	50
Fork turns 1st speed (50/60hz)	rpm	49	49	49
Fork turns 2nd speed (50/60hz)	rpm	72	72	72
Bowl turns 1st speed (50/60hz)	rpm	2 / 6	2 / 6	2 / 6
Bowl turns 2nd speed (50/60hz)	rpm	3 / 9	3 / 9	3 / 9
Motor power 1st speed	kw	8,5	10,2	11,0
Motor power 2nd speed	kw	11,5	13,7	14,8
Input current V. 230	A	41	47	51
Input current V. 400	A	24	28	30
Height from bowl lip	A mm	1000	1010	1060
Total length	P mm	2100	2250	2470
Total width	L mm	1300	1350	1410
Total height	H mm	1850	1850	2000
Total height with open machine	H1 mm	1970	1970	2150
Net weight	kg	1580	1760	2100

*: capacity determined in view of % liquid/flour equal to 60

SUPPLIED STANDARD EQUIPMENT

Bowl and safety guard made of AISI 304 stainless steel	Electronic control (inverter) of bowl speed with setting by controls panel
Fork made of AISI 431 stainless steel	Two speed fork motor
Movement transmission to the fork through pulleys and toothed belts, to the bowl through two friction wheels	Three timers setting working time with automatic or manual shift of phase
Head lifting/descent and release/connection of trolley through oil-pressure cylinders	Push button for machine head descent/connection of trolley with presence of operator
Structure made of RAL 9007 grey coated steel	Push button for machine head lifting/release of trolley with presence of operator
Bowl thrust rollers	Tension 400 V – frequency 50 Hz – 3 phases
Trolley with bowl on wheels	Four meters of cable with CEE plug
Overvoltage and overload motor protection	Operating/Maintenance instructions and CE statement of compliance
Closed dust guard	Pallet packaging with nylon

OPTIONAL EXTRA EQUIPMENT

Stainless steel structure	Bowl oiling system controlled by computer
Extra-bowl carrying trolley	Controls on left side
Programmable computer for setting of recipes	Small opening for water loading
Power meter	Small opening for flour loading
Automatic opening at the end of cycle	Special voltage/Frequency: 230/50/3 220/60/3 380/60/3
Micro ingredients introduction tanks controlled by computer	Wooden crate
Bowl scraping device	



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