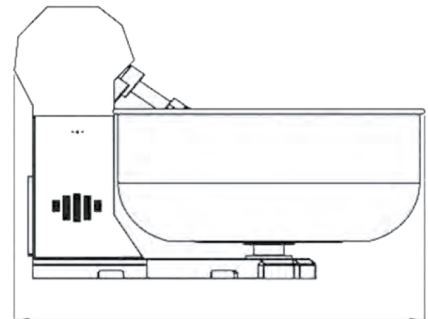
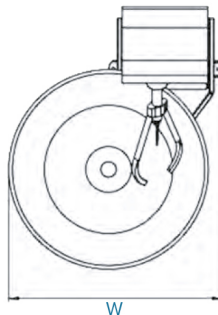
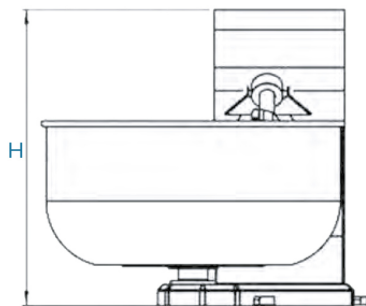


FORK MIXER

Our Fork Mixer, inspired by traditional European-style mixers, excels in handling pizza, bread, and pasta doughs. Its design replicates hand kneading for gentle and thorough mixing, preventing dough overheating.

With various sizes to meet diverse production needs, the mixer offers two fixed speeds for flexibility. Safety features include a see-through bowl guard with an interlock, ensuring user safety and process monitoring.

Constructed with stainless steel for durability and hygiene, the mixer's three-pronged mixing arm ensures even kneading. The free-spinning bowl enhances mixing efficiency, and a safety bowl with an interlock mechanism prioritizes user safety during operation.



MODEL	FLOUR CAPACITY	BOWL DIAMETER	POWER	HP	BOWL DIAMETER	DIMENSIONS (W x D x H)	WEIGHT
BH-FRM-25	56 lbs	24"	208V - 3Ph 60Hz - 2.8 AMPS	1,49	24"	35" x 42" x 34"	419 lbs
BH-FRM-40	88 lbs	28"	208V - 3Ph 60Hz - 2.8 AMPS	1,49	28"	37" x 44" x 35"	428 lbs
BH-FRM-50	110 lbs	30"	208V - 3Ph 60Hz - 3.9 AMPS	2,05	30"	38" x 46" x 36"	461 lbs
BH-FRM-100	220 lbs	35"	208V - 3Ph 60Hz - 5.7 AMPS	3	35"	41" x 52" x 42"	699 lbs
BH-FRM-150	330 lbs	39"	208V - 3Ph 60Hz - 7.8 AMPS	4,08	39"	46" x 58" x 48"	1027 lbs
BH-FRM-200	441 lbs	43"	208V - 3Ph 60Hz - 10.5 AMPS	5,45	43"	48" x 63" x 47"	1058 lbs
BH-FRM-250	551 lbs	47"	208V - 3Ph 60Hz - 14.5 AMPS	7,45	47"	51" x 67" x 49"	1213 lbs
BH-FRM-300	661 lbs	51"	208V - 3Ph 60Hz - 19.6 AMPS	10,06	51"	54" x 72" x 50"	1367 lbs