

# FORK MIXER SPEC SHEETS

SPECIFICATIONS:

# FORK MIXERS

## IFM25 & IFM35



### FEATURES:

The Italiana FoodTech Fork Mixers are the simple and easy solution for chefs everywhere looking to make a perfectly soft dough. The particular shape of the mixer and its bowl allows you to mix any variety of dough quick and efficiently, from cold or warmed up dough to high or low oxygenated dough. In the end, you will mix the highest quality dough possible.

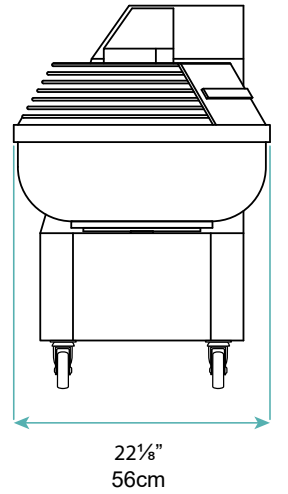
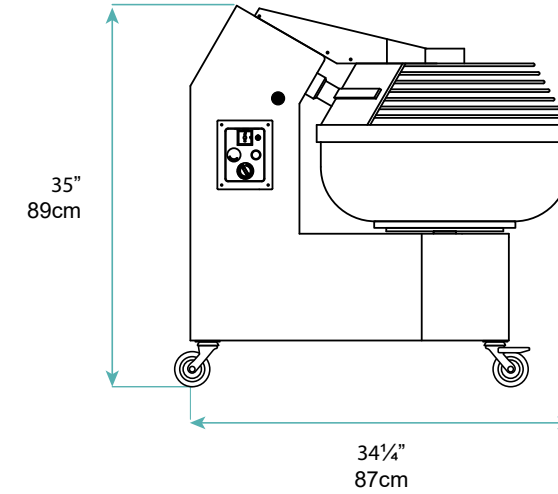
- Stainless steel bowl, fork, and tool holder shaft
- Bowl covered in transparent polycarbonate
- The chain drive system uses trapezoidal belts/independent geared speed-reducers for the bowl and the fork.
- The rotating parts are assembled on ball bearings. The frame is made in thick stainless steel.



# FORK MIXERS

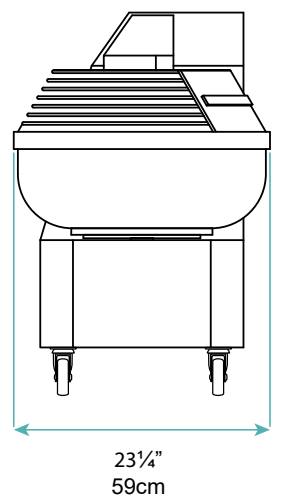
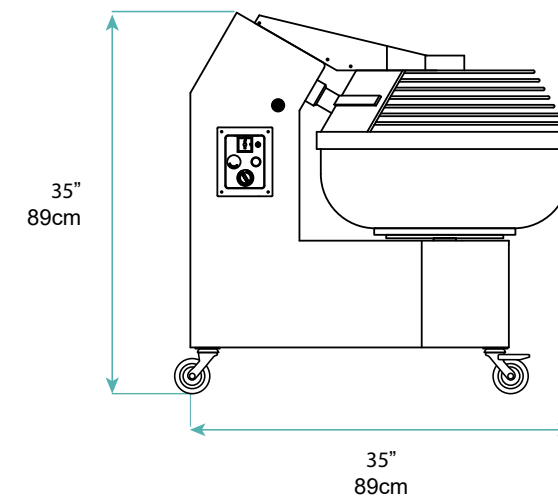
## IFM25

MODELS:  
IFM25M, IFM25T, IFM25D



## IFM35

MODELS:  
IFM35M, IFM35T, IFM35D



### Electrical Information

Model	Kw	Volt	Phase
IFM25M	1.1	220	1
IFM25D	0.75/1.1	220	3
IFM35M	1.1	220	1
IFM35D	0.75/1.1	220	3

Plug Type: Nema 5-15p

### Model Information

Model	Dimensions Inch			Dimensions cm			Weight	
	W	D	H	W	D	H	Lb	Kg
IFM25	22 1/8	34 1/4	35	56	87	89	308	140
IFM35	23 1/4	35	35	59	89	89	319	145

### Shipping Information

Model	Dimensions Inch			Dimensions cm			Weight	
	W	D	H	W	D	H	Lb	Kg
IFM25	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
IFM35	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A



The manufacturer reserves the right to modify the technical data and models without previous notice.

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SPECIFICATIONS:

# FORK MIXERS

IFM60 & IFM80



## FEATURES:

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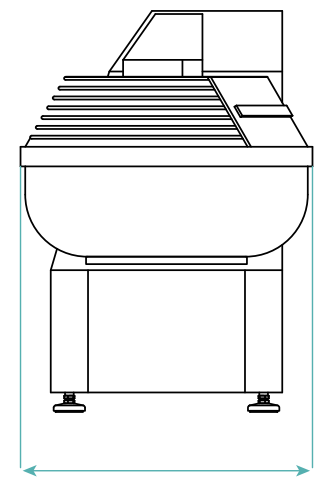
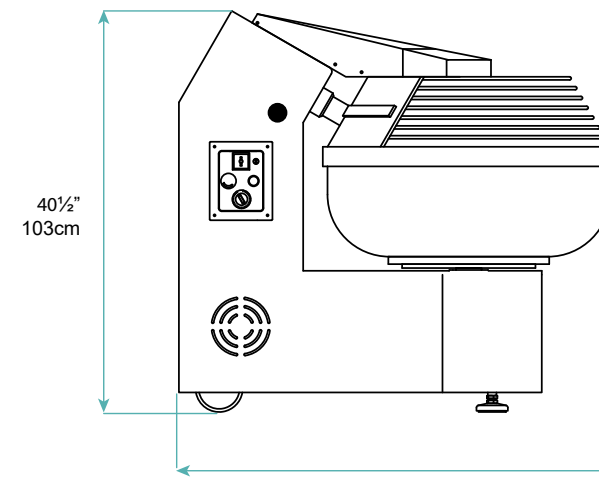
- Stainless steel bowl, fork, and tool holder shaft
- Stainless steel grille.
- The chain drive system uses trapezoidal belts/independent geared speed-reducers for the bowl and the fork.
- The rotating parts are assembled on ball bearings. The frame is made in thick stainless steel.



# FORK MIXERS

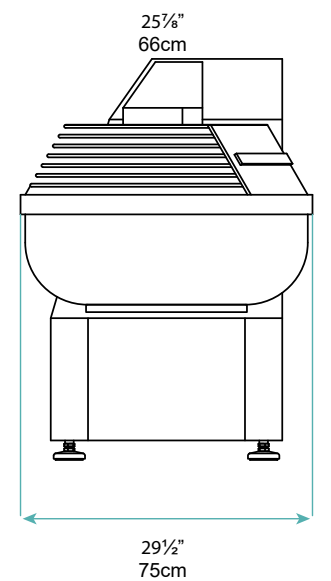
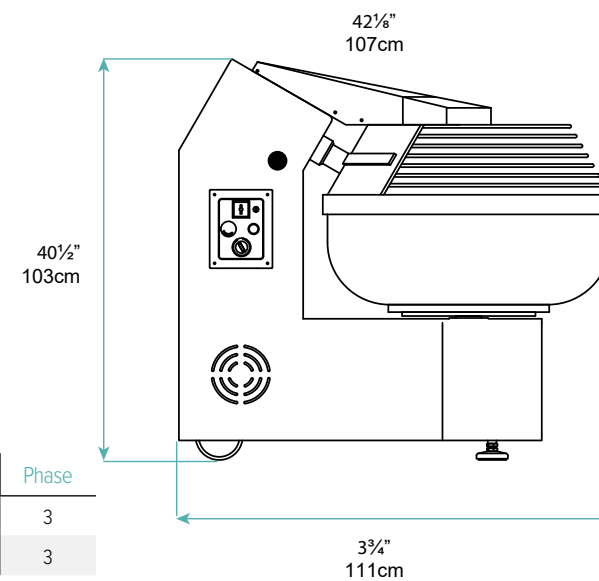
## IFM60

MODELS:  
IFM60D



## IFM80

MODELS:  
IFM80D



### Electrical Information

Model	Kw	Volt	Phase
IFM60D	0.9/1/3	220	3
IFM80D	1.1/1.5	220	3

Plug Type: Nema 5-15p

### Model Information

Model	Dimensions Inch			Dimensions cm			Weight	
	W	D	H	W	D	H	Lb	Kg
IFM60	25 7/8	42 1/8	40 1/2	66	107	103	529	240
IFM80	29 1/2	43 3/4	40 1/2	75	111	103	639	290

### Shipping Information

Model	Dimensions Inch			Dimensions cm			Weight	
	W	D	H	W	D	H	Lb	Kg
IFM60	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
IFM80	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A



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