



italiana
FOODTECH

FORK MIXER

IFM25-35 FORK MIXERS

For restaurants and bakeries looking to produce a premium product, a **Fork Mixer** is the best choice. Fork Mixers provide the highest quality and softest dough at the expense of production speed. Using their angled mixing head, and slow mixing, a fork mixer keeps the temperature of the dough low, at approximately 3°C. This type of mixing produces a very soft and dry dough with low oxygenation.



IFM60-80 FORK MIXERS

The mixing process usually lasts over 30 minutes allowing for additional ingredients to be added to the mix as needed. Dough mixed in a fork mixer should be under 60% hydration to provide the best end product.

Fork Mixers produce the most premium product, and are ideally suited to environments where mixing time is not limited. This sets a foundation for the best finished products for serving in your restaurant or bakery.

FORK MIXER Features

- The bowl, fork, grille, and tool holder shaft are made of stainless steel
- Caster wheels allow for the fork mixer to be moved easily as needed
- Optional bowl scraper (IFM25-35 only)
- Available in single or dual speed models (IFM 25-35 only)
- The chain drive system is made using trapezoidal belts and independantly geared speed-reducers for the bowl and the fork
- The rotating parts are assembled on ball bearings
- ETL listed for USA and Canada



Specifications

| Model | Dimensions Inch | | | Dimensions cm | | | Weight | | Electrical Information | | | |
|--------|-----------------|-----|-----|---------------|-----|-----|--------|-----|------------------------|-------|-------|-------|
| | W | D | H | W | D | H | Lbs | Kg | Kw | Volts | Phase | Speed |
| IFM25M | 22½ | 34¼ | 35 | 56 | 87 | 89 | 308 | 140 | 1.1 | 220v | 1 | 1 |
| IFM25D | 22½ | 34¼ | 35 | 56 | 87 | 89 | 308 | 140 | 0.75/1.1 | 220v | 3 | 2 |
| IFM35M | 23¼ | 35 | 35 | 59 | 89 | 89 | 319 | 145 | 1.1 | 220v | 1 | 1 |
| IFM35D | 23¼ | 35 | 35 | 59 | 89 | 89 | 319 | 145 | 0.75/1.1 | 220v | 3 | 2 |
| IFM60D | 25½ | 42½ | 40½ | 66 | 107 | 103 | 529 | 240 | 0.9/1.3 | 220v | 3 | 2 |
| IFM80D | 29½ | 43¾ | 40½ | 75 | 111 | 103 | 639 | 290 | 1.1/1.5 | 220v | 3 | 2 |

Model Capacity

| Model | Capacity | | FINISHED DOUGH (55% AR)* | | FLOUR CAPACITY | |
|--------|----------|----|--------------------------|----|----------------|--------|
| | Qt | L | Lbs | Kg | Min Lbs | Max Kg |
| IFM25M | 35 | 30 | 55 | 25 | 35 | 16 |
| IFM25D | 35 | 30 | 55 | 25 | 35 | 16 |
| IFM35M | 45 | 40 | 77 | 35 | 51 | 23 |
| IFM35D | 45 | 40 | 77 | 35 | 51 | 23 |
| IFM60D | 75 | 70 | 132 | 60 | 88 | 40 |
| IFM80D | 100 | 93 | 176 | 80 | 117 | 53 |

*Produced with 55% hydration

*With decades of industry experience
manufacturing and distributing pizza and
pasta equipment in Italy, and North America.*

*We know equipment and we know quality!
Most importantly, we understand your needs.*

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