**FORK MIXER FO/NV28**

SERIES: FORZA FORNI APPLIANCES

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**THE PREFERRED DOUGH MIXER**

The Fork Mixer operates with uniquely smooth movements that simulate the movement of human hands. This mixing process reduces heating in the dough, while promoting maximum homogeneity. The result is a more flavorful dough that is ready for a perfect leavening. For more information, please visit [www.forzaforni.com](http://www.forzaforni.com).

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**BOWL SPECIFICATIONS**

<table>
<thead>
<tr>
<th>Dough Capacity</th>
<th>Bowl Volume</th>
</tr>
</thead>
<tbody>
<tr>
<td>62 lbs</td>
<td>33 quarts</td>
</tr>
</tbody>
</table>

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**ELECTRICAL REQUIREMENTS**

<table>
<thead>
<tr>
<th>Phase</th>
<th>Voltage</th>
<th>Current</th>
<th>Freq.</th>
</tr>
</thead>
<tbody>
<tr>
<td>3-Phase</td>
<td>220V</td>
<td>2.6A</td>
<td>60Hz</td>
</tr>
</tbody>
</table>

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**MOTOR POWER**

<table>
<thead>
<tr>
<th>1ST SPEED</th>
<th>2ND SPEED</th>
</tr>
</thead>
<tbody>
<tr>
<td>0.5HP</td>
<td>0.73HP</td>
</tr>
</tbody>
</table>

*Supplied with a NEMA L15-20 type locking plug*

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**DIMENSIONS**

<table>
<thead>
<tr>
<th>Weight</th>
<th>Width</th>
<th>Depth</th>
<th>Height</th>
</tr>
</thead>
<tbody>
<tr>
<td>227 lbs</td>
<td>24&quot;</td>
<td>37&quot;</td>
<td>27&quot;</td>
</tr>
</tbody>
</table>

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**FEATURES**

- High quality food-safe stainless steel construction with mold-casted steel fork mixing implement.
- Ball bearing system eliminates gear maintenance to provide near silent performance.
- Steno Fork Mixer is the approved method for dough mixing by the Associazione Pizziuoli Napoletani America (Neapolitan Association of Pizza Makers).
- Fully automatic safety shut-off protection prevents operator injury in the case of human interference.

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**PLAN VIEW**

Mixer can be stored underneath a table/counter when not in use.

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**Weight**

- 227 lbs

**Width**

- 24"

**Depth**

- 37"

**Height**

- 27"

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1 year limited warranty on parts. See warranty document for details.