



SPIRAL MIXER SERIES

SERIES: STENO MIXING TECHNOLOGY



ISH45/2V
Spiral Mixer

THE IDEAL MIXER FOR PASTA, PIZZA DOUGH, AND PASTRIES

Stationary bowl spiral mixers work very quickly, making it ideal for mixing pasta and pizza dough, but also suitable for certain pastry products.

Spiral mixers come equipped with a timer and dough breaker. All of our models are available in 1 or 2 speeds. The heavy-duty structure is in white sheet steel and assembled on non-slip feet.

All parts coming into contact with foodstuffs including the bowl with a reinforced edge, the high-resistant, forged spiral tool and the dough breaker, are fashioned in stainless steel. The spiral mixers have a maintenance-free chain transmission with a gear reduction and runs on ball-bearings, assuring a silent and durable machine.

All of our models come with an anti-splash safety protection in shockproof transparent material, which guarantees visibility, cleanliness and reduces flour contamination in the workplace.

For more information, please visit www.forzaforni.com.

SPECIFICATIONS

MODEL	DIMENSIONS (W x D x H)	DOUGH CAPACITY	BOWL VOLUME	ELECTRICAL REQUIREMENTS
ISH04/1V	11" x 20" x 17.5"	9 lbs	7 quarts	1-Phase / 110V / 15A
ISH12/1V	13.5" x 23.5" x 22.5"	20 lbs	16 quarts	↓
ISH18/1V	15.5" x 27" x 25"	40 lbs	21 quarts	1-Phase / 110V / 4.78A
ISH25/2V	17.5" x 29.5" x 28"	55 lbs	30 quarts	3-Phase / 220V / 7.39A / 60Hz
ISH35/2V	19" x 36.5" x 29"	77 lbs	40 quarts	3-Phase / 220V / 9.56A / 60Hz
ISH45/2V	21" x 34.5" x 30"	99 lbs	50 quarts	↓

PRICING

Please call 844-683-6462 or
contact info@forzaforni.com for pricing

WARRANTY INFORMATION

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

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