



# 55KG DIVING ARM MIXER

SERIES: FORZA FORNI APPLIANCES



REFERENCE INVOICE #:

## THE PREFERRED DOUGH MIXER

The 55kg Diving Arm Mixer is a variable speed, mid-high hydration dough mixer that is designed to simulate the movement of human hands at commercial capacity. It features thick stainless steel tool arms and mixing bowl with a painted steel frame construction. The machine is capable of mixing an entire 50lb bag of flour in one batch at 60% hydration. The manual control panel is equipped with a speed display and graduated motor speed dial. The operator may change the rotations per minute of the twin arms from a minimum of 25 RPM, up to a maximum of 75 RPM, at any time. An electronic timer is set to stop the machine after the estimated time.

### BOWL SPECIFICATIONS

**Dough Capacity**  
123.5 lbs

**Bowl Volume**  
84.5 quarts

**Flour Capacity**  
77.2 lbs

**Rotation Direction**  
clockwise

### MOTOR POWER

**VARIABLE**  
1.2 / 1.8 Hp

**Bowl Rotation Speed**  
5 RPM to 15 RPM

**Tool Rotation Speed**  
25 RPM to 75 RPM

### ELECTRICAL REQUIREMENTS

Phase	Voltage	Current	Freq.
3-Phase	208-220 VAC	8.3 A	60 Hz

*This model is also available in single phase upon request*

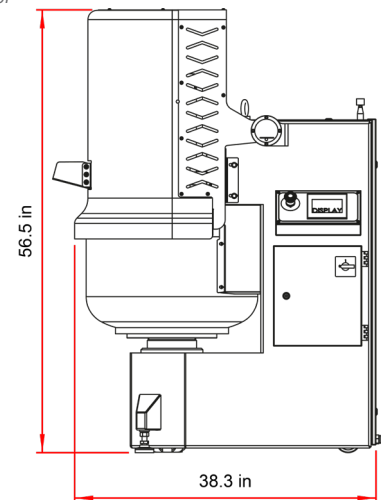
### PLAN VIEW

*Mixer can be stored under a table or countertop when not in use.*



**L15-20P**

*NEMA L15-20-type locking plug*



### DIMENSIONS

Weight	Width	Depth	Height
716.5 lbs	27.2 in	38.3 in	56.5 in

### FEATURES

Maximize flavor and homogeneity with a superior dough mixing process. The left arm is fitted with a "loop back" to catch the dough, while the right arm is designed to stretch the dough, simulating human hand movements.

High quality food-safe stainless steel bowl, tool-holder shaft, and arms. The thick anti-shock plexiglass bowl cover provides easy observation during the mixing process.

Rotating components are mounted on self-lubricated ball bearings, with gears made of spheroidal cast iron to guarantee silence and durability.

Equipped with casters and two adjustable stabilizing feet.

Quick-locking system with built-in key allows easy access to the interior of the machine for maintenance.



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

### PROGRAMMABLE CONTROL PANEL



Upgrade your Diving Arm Mixer with the programmable control panel. It allows the operator to program up to 99 unique dough mixing recipes in the control panel's memory. Each recipe can have up to 5 different steps, each with its own speed value (between 25 RPM to 75 RPM) and operating time.

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Conforms to:  
ANSI / UL 763, ANSI / NSF - 8  
Motor-Operated  
Commercial Dough Mixer



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REVISED APRIL 2021. As products continue to improve, spec sheets may change without notice. Please call Forza Forni for the latest specification sheet and for further details.

MADE IN ITALY