

STENO F035 and F050 Fork Mixers

Description

The fork kneading system is considered to be the best for processing dough with thick consistency such as bread and pizza, but it's also recommended for piadina romagnola and for fresh egg pasta. Thanks to the smoothness of its movement, the machine simulates the human hand motion.

The final product is perfectly homogeneous, without overheating the dough during mixing, it is ready for perfect leavening.

- Single speed or Variable speed models.
- Bowl and kneading tool made of stainless steel.
- Kneading tool has a special contour to further improve the final quality of the dough.
- Gear transmission to assure power and reliability.
- Lack of belt or chain makes the machine steady and silent.
- 2 independent motors to drive the bowl and the kneading tool.
- All moving parts mounted on ball bearings, and do not require any maintenance or greasing.
- Safety protection in shock-resistant transparent material according to the CE standards.



STENO F035 and F050 Fork Mixers Specifications

Feature	F035	F050	Standard
Dough capacity	35 kg	50 kg	Timer for automatic stop (only for variable speed models)
Speed	1 Speed	Variable Speed	
Width	620 mm	700 mm	Automatic working cycle (only for variable speed models)
Depth	950 mm	1100 mm	
Height	680 mm	770 mm	
Weight	104 kg	160 kg	Optional
Electrical	240 V, 1 Phase	415 V, 3 Phase	Single-phase motor
Bowl capacity	39 lt	67 lt	Support
Kneading tool motor	0.55 Kw	0.75 kW	Wheels
Bowl motor	0.18 kW	0.25 kW	