

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 | |