



Models:
FC35DUS / FC60DUS

Standard Features

- Fork mixer model FC is particularly suitable to make soft doughs. The shape of the tool and its bowl allows for mixing without warming up and oxygenating the dough very quickly, for a very high-quality final product.
- Ideal for doughs for pizza shops, bakeries and restaurants
- Strong design: Stainless Steel bowl, fork and shaft
- Stainless Steel Cover protection
- Geared motor with chain system, using trapezoidal belts.
- All rotating parts are assembled on ball-bearings
- Frame made in thick non-toxic painted steel.
- Controller includes Timer

FC60DUS

- 4 casters with brakes and 2 front levelers

FC35DUS

- 4 casters with brakes



FC60DUS

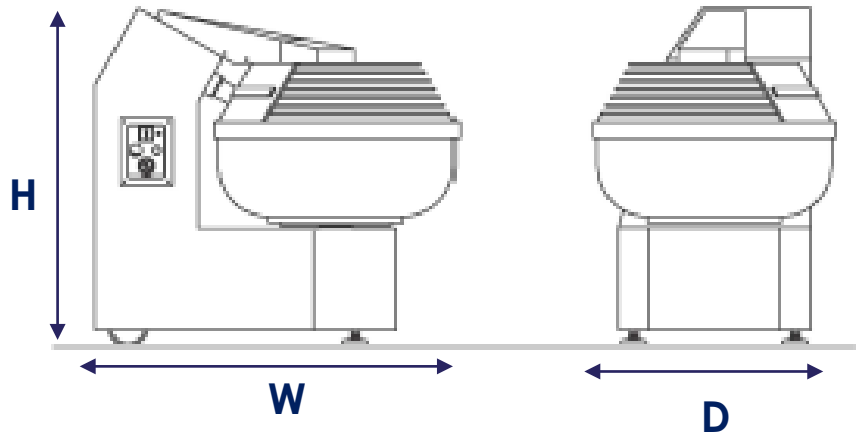


FC35DUS

1-year parts and labor warranty (US Only)



Controller



Fork tools



Scraper tools

SPECIFICATIONS		
	FC35DUS	FC60DUS
Bowl Volume	10.56 Gal (40 L)	15.85 Gal (60 L)
Bowl Diameter	23.6" (60 cm)	26" (66 cm)
Dough Capacity	77.16 lbs (35 kg)	132 lbs (60 kg)
Flour Capacity	50.7 lbs (23 kg)	88 lbs (40 kg)
Speeds	2	2
Spiral RPM	120 / 240	120 / 240
Bowl RPM	15 / 30	15 / 30
Motor Power (Hp)	1 and 1.5	1.2 and 2
Power Supply	220V/50-60Hz/3ph	220V/50-60Hz/3ph
Amps	7.3	9.5
Plug / Connection	Wire - No plug	
External Dim. WxDxH	89 x 59x 89 cm	107 x 66 x 103 cm
	35.03" x 23.22" x 35.03"	42.12" x 26" x 45.11"
Shipping Dim.	38" x 38" x 42"	45" x 30" x 52"
Shipping Weight	320 lbs (145 kg)	529 lbs (240 kg)



Notes:

- Dough Capacity Calculated with 55% of hydration. The maximum capacity may vary depending on the ingredients



Wired
No Plug

AMPTO is continuously improving products. Specifications are subject to change without notice.