

**Steno**  
EVOLUTIONPLANET

# FORK MIXER

20  
35  
50



FO50C



Made in Italy

[www.steno.it](http://www.steno.it)

[info@steno.it](mailto:info@steno.it)



# FORK MIXER

20 | 35 | 50



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 hands motion.

The final product results perfectly homogeneous, without overheating the dough, ready for a perfect leavening.



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

## VARIABLE SPEED MODEL



## 1 SPEED MODEL



- STANDARD**
- Timer for automatic stop (only for variable speed models)
  - Automatic working cycle (only for variable speed models)
  - Wheels (for FO50C model)

- OPTIONAL**
- Single-phase motor (only for variable speed models)
  - Support
  - Wheels

Model	FO20	FO35	FO50	FO50C
Dough capacity (kg)	20	35	50	50
Width (cm)	57	62	70	70
Depth (cm)	91	95	110	110
Height (cm)	68	68	77	106
Weight (kg)	100	104	160	189
Bowl capacity (Lt)	27	39	67	67
Kneading tool motor (kW)	0,55	0,55	0,75	0,75
Bowl motor (kW)	0,18	0,18	0,25	0,25