



PROFESSIONAL DOUGH MIXERS

ENG



IGF *Fornitalia*
made in Italy for professionals since 1977

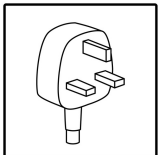


2200/SM25MI

FIXED HEAD SPIRAL
KNEADING MACHINE-
Variable Speed

25kg

3 YEARS
PARTS WARRANTY



-13 AMP Supply



-White

- 25kg dough mixer with variable speed from 75 up to 178RM
- Single phase machine 220V, 50HZ, 13 Amps and includes UK plug
- Perfect for Hydration up to 75%
- Small and compact
- Heavy duty Stainless Steel bowl
- With a combined rotation of the bowl and the specially shaped spiral, results in a more homogenous and oxygenated dough without overheating.
- The special safety grid allows extra ingredients to be added while mixing
- Space saving shape

2200/SM25MI

lt	kg*	Bowl Size	Spiral Diameter	Power Supply	POWER <i>Kw</i>	SPEED	LENGTH <i>cm</i>	DEPTH <i>cm</i>	HEIGHT <i>cm</i>	WEIGHT <i>kg</i>
33	25	Ø cm 40xh26	Ø mm 22	SINGLE PHASE 13 AMP PLUG	1.1	VARIABLE SPEED	43	78	71	88

2200/S42M

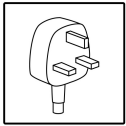


FIXED HEAD SPIRAL
KNEADING MACHINE-
Single Speed

42kg

 -White

3 YEARS
PARTS WARRANTY



-13 AMP Supply

- 42kg dough capacity
- Single speed dough mixer
- Heavy duty 1.8KW motor
- Single phase machine 220V, 50HZ, 13 Amps, UK plug
- Solid and robust machine
- Heavy duty Stainless Steel bowl
- With a combined rotation of the bowl and the specially shaped spiral, results in a more homogenous and oxygenated dough without overheating.
- The special safety grid allows extra ingredients to be added while mixing
- Space saving shape

2200/S42M

lt	kg*	Bowl Size	Spiral Diameter	Power Supply	POWER <i>Kw</i>	SPEED	LENGTH <i>cm</i>	DEPTH <i>cm</i>	HEIGHT <i>cm</i>	WEIGHT <i>kg</i>
50	42	Ø cm 50xh27	Ø mm 30	SINGLE PHASE 13 AMP PLUG	1.85	SINGLE SPEED	53	85	71	140

2500/S70HS

FIXED HEAD SPIRAL KNEADING MACHINE-

With electronic control panel,
double motor and reverse rotation

Perfect for high hydration doughs



**3 YEARS
PARTS WARRANTY**

70kg

 -White



- Automatic operation of the machine with dual timer electronic control board with control accessible from the front side of the head.
- Reverse bowl rotation, with timed control on the electronic board, to allow for a better collection of the dough in the initial processing phase and to increase oxygenation.
- Ideal for preferment such as biga and sponge
- Bowl rotation with manual control button for easy emptying.
- Wide display for viewing the operating status and the diagnostics
- Timed bowl reverse function
- Heavy duty fitted castors
- Designed for high hydration dough
- Includes 2 motors, 1 for the bowl and 1 for the spiral
- Double speed from 93.5 up to 187RPM
- The special safety grid allows extra ingredients to be added while mixing
- Space saving shape

2500/S70HS

lt	kg*	Bowl Size	Spiral Diameter	Power Supply	POWER kw	SPEED	LENGTH cm	DEPTH cm	HEIGHT cm	WEIGHT kg
90	70	Ø cm 55xh37	Ø mm 30	3-PHASE 380V	3.7	TWIN SPEED	58	105	113	275

2500/S90HS



FIXED HEAD SPIRAL KNEADING MACHINE-

*With electronic control panel,
double motor and reverse rotation*

Perfect for high hydration doughs

**3 YEARS
PARTS WARRANTY**

90kg

-White



- Automatic operation of the machine with dual timing electronic control board with control accessible from the front side of the head.
- Reverse bowl rotation, with timed control on the electronic board, to allow for a better collection of the dough in the initial processing phase and to increase oxygenation.
- Ideal for preferment such as biga and sponge
- Bowl rotation with manual control button for easy emptying.
- Wide display for viewing the operating status and the diagnostics
- Timed bowl reverse function
- Heavy duty fitted castors
- Designed for high hydration dough
- Includes 2 motors, 1 for the bowl and 1 for the spiral
- Double speed from 93.5 up to 187RPM
- The special safety grid allows extra ingredients to be added while mixing

2500/S90HS

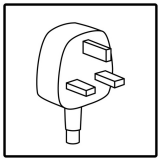
lt	kg*	Bowl Size	Spiral Diameter	Power Supply	POWER Kw	SPEED	LENGTH cm	DEPTH cm	HEIGHT cm	WEIGHT kg
135	90	Ø cm 70xh37	Ø mm 35	3-PHASE 380V	5.13	TWIN SPEED	73	127	120	320

3000/S42MI



FIXED HEAD SPIRAL KNEADING MACHINE-

*With electronic control panel,
Reversible bowl*



-13 AMP Supply

42kg



-Red



UNDERCOUNTER SINGLE PHASE- VARIABLE SPEED

- Compact, to be placed under the work-top table
- Elegant and innovative design which distinguished the series 3000 from the others on the market
- Double reduction gearbox in an oil bath with independent drive of bowl and hook rotation with an optimised power transmission of the spiral to get maximum energy efficiency
- Variable speeds for the spiral with number of rpm to work better with high hydration dough
- Reverse bowl rotation to allow a better collection of the dough in the initial processing phase and to increase its oxygenation
- Bowl rotation with manual control button for ease of release
- Robust dough cutter adjustable in height and distance from the spiral which together with the special shape of the spiral, allows efficient cleaning of the bowl and to work also with small dough quantities
- Bowl's protective grid in stainless steel, front opening to add ingredients easily during operations.

3000/S42MI

lt	kg*	Bowl Size	Spiral Diameter	Power Supply	POWER Kw	SPEED	LENGTH cm	DEPTH cm	HEIGHT cm	WEIGHT kg
50	42	Ø cm 70xh37	Ø mm 35	SINGLE PHASE	2.57	VARIABLE SPEED	73	127	120	320

3000/R422 REVOLUTION



FIXED HEAD SPIRAL
KNEADING MACHINE-

Coloured touch screen display and
PLC(computer control)

42kg

 -Red

**3 YEARS
PARTS WARRANTY**

UNDERCOUNTER-3 PHASE- 2 SPEED

Same distinctive features of the line 3000 with the following:

- 50 litre/ 42KG bowl with rounded lower edge
- Spiral motor of 2,2 KW which allows to a speed of 238 rpm
- Spiral rpm 119 with the 1° speed and 238 with the 2° speed with bowl rotation continuously adjustable from 5,2 rpm to 14 rpm for high hydration dough
- Thermal probe, in contact with the dough, placed inside the cutter with alarm
- Inverter to activate the bowl engine for a precise control of the spiral (varying the bowl rotation speed, the number of spiral rpm changes)
- Coloured touch screen display and computer control, to manage all functions of the dough temperature with programmable alert threshold and complete diagnostics
- Led lightning of the dough controlled by the display
- Storage and managing of more than **200 recipes**

3000/R422 REVOLUTION

lt	kg*	Bowl Size	Spiral Diameter	Power Supply	POWER <i>Kw</i>	SPEED	LENGTH <i>cm</i>	DEPTH <i>cm</i>	HEIGHT <i>cm</i>	WEIGHT <i>kg</i>
50	42	Ø cm 50xh27	Ø mm 30	3-PHASE 380V	1.8	TWIN SPEED	55	82	75	132

3000/R70 ECOTECH



FIXED HEAD SPIRAL KNEADING MACHINE-

The new spiral kneading machine for professionals of the art of baking, conceived and manufactured for an intensive use in the pizzeria, bakery and pastry sector.

70kg

 -Red

**3 YEARS
PARTS WARRANTY**

3 PHASE TOUCH SCREEN - 2 SPEED

- Made in Italy
- Sturdy stainless steel chassis with innovative design with retractable wheels and side base locks
- High-thickness bowl with rounded lower edge
- Robust spiral
- High thickness dough-cutter
- Belt transmission oversized for reliability
- Strong and silent double motor with high energy performance
- Spiral and bowl rpm adjustable continuously for an excellent control of the dough at any phase of preparation
- Wide range of continuous regulation of spiral rpm from 75 up to 230 rpm
- 7" touch screen colourful display
- Pre-loaded base recipes, **holds up to 300 recipes**
- Possibility of independent inversion of the rotation of spiral and bowl
- Temperature probe with visual alarm, ensuring no over mixing or overheating
- LED lights

3000/R70 ECOTECH

lt	kg*	Bowl Size	Spiral Diameter	Power Supply	POWER Kw	SPEED	LENGTH cm	DEPTH cm	HEIGHT cm	WEIGHT kg
98	70	Ø cm 60xh36	Ø mm 30	3-PHASE 380V	3.75	TWIN SPEED	67	111	119	365

Distributed by

WHITES FOODSERVICE EQUIPMENT

www.whites-foodequip.co.uk



*Unit 8, Padgets Lane,
South Moons Moat Industrial Estate,
Redditch,
B98 0RA*

01527 528841