



55KG DIVING ARM MIXER

SERIES: FIERO DOUGH | MIXING



REFERENCE INVOICE #:

THE PREFERRED DOUGH MIXER

The 55kg Diving Arm Mixer is a variable speed, mid-high hydration dough mixer that is designed to simulate the movement of human hands at commercial capacity. Its twin tool arms and mixing bowl are forged from stainless steel, and sit on a white painted steel frame with casters. The machine is capable of mixing an entire 50lb bag of flour in one batch at 60% hydration. The manual control panel is equipped with a speed display and graduated motor speed dial. The operator may change the rotations per minute of the twin arms from a minimum of 25 RPM, up to a maximum of 75 RPM, at any time. An electronic timer is set to stop the machine after the estimated time.

ACCESSORIES

Programmable Control Panel

Upgrade your Diving Arm Mixer with the programmable control panel. It allows the operator to program up to 99 unique dough mixing recipes in the control panel's memory. Each recipe can have up to 5 different steps, each with its own speed value (between 25 RPM to 75 RPM) and operating time.

DIMENSIONS

Weight	Width	Depth	Height
716.5 lbs	27.2 in	38.3 in	56.5 in

FEATURES

- Maximize flavor and homogeneity with a superior dough mixing process. The left arm is fitted with a "loop back" to catch the dough, while the right arm is designed to stretch the dough, simulating human hand movements
- High quality food-safe stainless steel bowl, tool-holder shaft, and arms. The thick anti-shock plexiglass bowl cover provides easy observation during the mixing process.
- Rotating components are mounted on self-lubricated ball bearings, with gears made of spheroidal cast iron to guarantee silence and durability.
- Equipped with casters and two adjustable stabilizing feet. Quick-locking system with built-in key allows easy access to the interior of the machine for maintenance.

1 year limited warranty on parts. See warranty document for details.

BOWL SPECIFICATIONS

Dough Capacity
11 lbs - 123.5 lbs

Bowl Volume
84.5 quarts

Flour Capacity
6.6 lbs - 77.2 lbs

Rotation Direction
clockwise

MOTOR POWER

HORSEPOWER
3 Hp

Bowl Rotation Speed
5 RPM to 15 RPM

Tool Rotation Speed
25 RPM to 75 RPM

NEMA L15-20-type locking plug



ELECTRICAL REQUIREMENTS

Phase	Voltage	Current	Freq.
3-Phase	208-230 VAC	8.3 A	60 Hz

This model is also available in single phase upon request

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844-OVEN-INC (844-683-6462)
Toll-free in USA
(Hablamos Español,
Falamos Português)

Conforms to:
ANSI / UL 763, ANSI / NSF - 8
Motor-Operated
Commercial Dough Mixer



DOC#: ITWIN55-I3-1021

REVISED OCTOBER 2021. As products continue to improve, spec sheets may change without notice. Please call Fiero Group for the latest specification sheet and for further details.

MADE IN ITALY

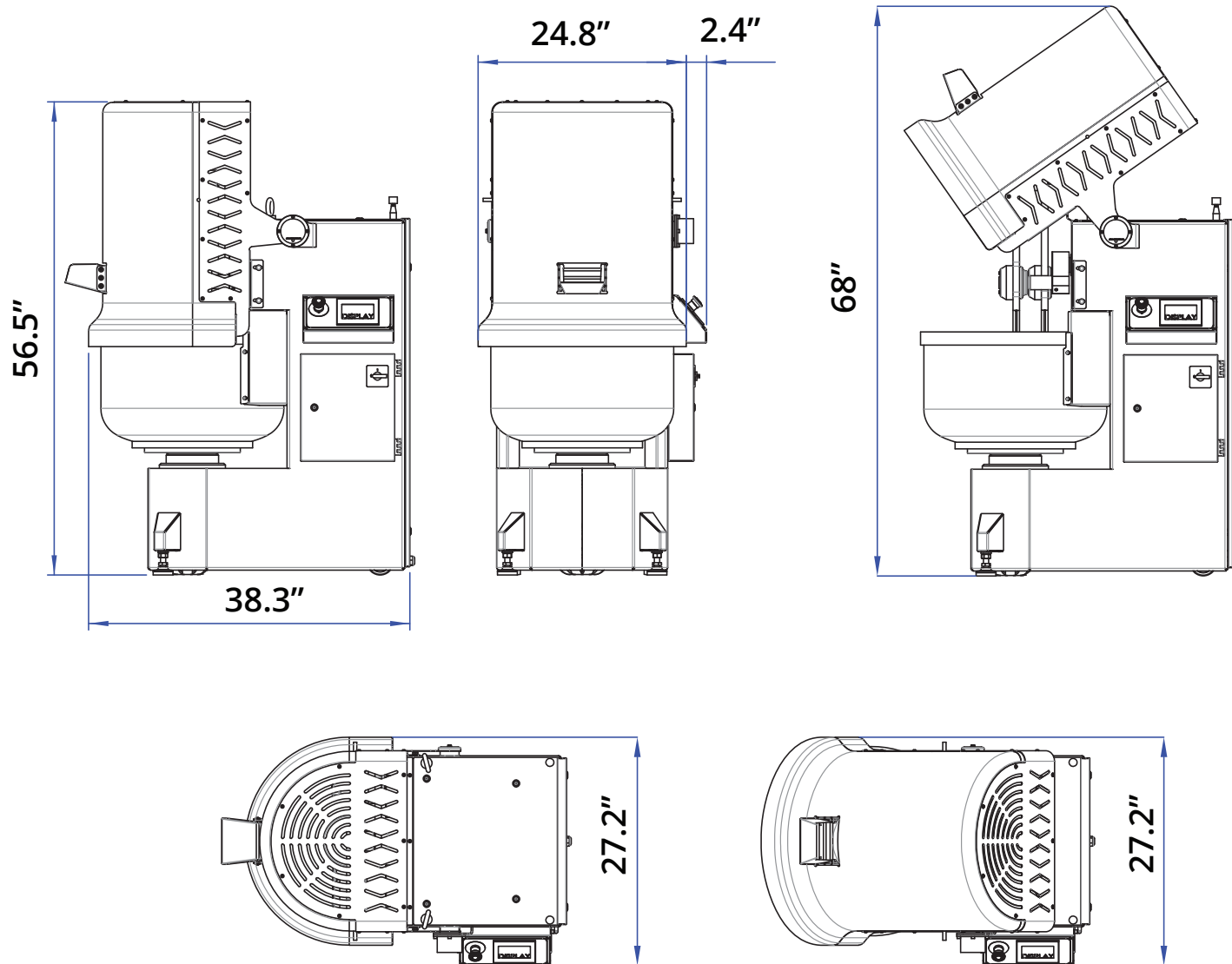


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DIMENSIONAL DRAWINGS



SHIPPING DATA

Crate Width	Crate Depth	Crate Height	Crate Weight	Freight Class
31.5"	45.3"	65"	816 lbs	85

Ships in standard carton pallet

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