



Owner's Manual

Dough Mixers

Marraforni

Manual Contents

Introduction

Introduction	3
Warnings	3
Installation, Transportation	4
Warranty	4
Electrical Connections	5

Equipment Description

Technical & Identification Data	5
Description of Parts	6
Control Panel	8
Accident Prevention	8
Mechanical Safety Devices	8
Electrical Safety Devices	9

Cleaning, Maintenance

General Guidelines	10
Cleaning the Machine	10
Standard Maintenance	10
Extraordinary Maintenance	11
Spare Parts	11



Scan to visit www.marrafori.com!

DO NOT THROW THIS MANUAL AWAY.

INTRODUCTION

Thank you for purchasing a Marra Forni mixer. By using it properly and following safety and maintenance regulations, your mixer will be a safe and reliable tool. Please read this manual carefully before operating your new mixer.

WARNINGS

This manual must be made available to all users and technicians involved with the operation of the mixer. Before use, make sure that all of the mechanical and electromechanical safety devices are operating according to this manual. In case of failure or malfunction, please contact Marra Forni at 888.239.0575. Removal of safety devices will void your warranty.

Prior to handling, cleaning or maintenance, the machine must be disconnected from the electrical line. This task should only be performed by qualified personnel, in accordance with safety regulations. Marra Forni is not liable for damages arising from failure to comply with said regulations. Personnel should not wear clothing that leaves limbs or edges exposed in such a way as to allow contact with moving parts of the kneading machine.

This mixer has been designed for use only with flour and water based dough, in order to produce pizza, bread and other baked goods. Any other use of the machine is deemed as unintended and voids the warranty. Marra Forni is not responsible for damages that may arise as a result of misuse.

Marra Forni Spiral Mixers

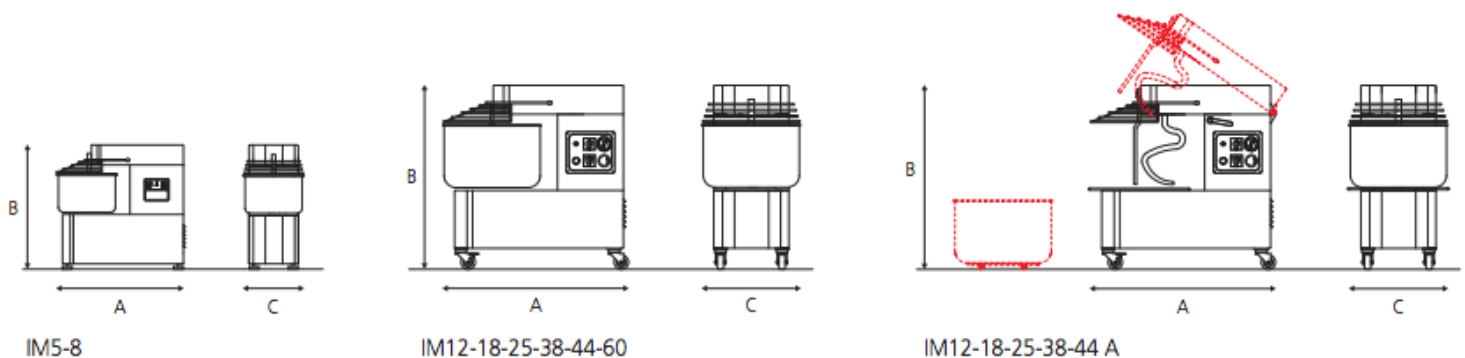
Marra Forni spiral mixers are the ideal machine for restaurants, confectionaries, bakeries and domestic use. Take advantage of our range of sizes, from 5 to 60 kg. Although forked mixers are superior for high-hydration doughs, spiral mixers allow you to mix wider varieties of dough. Both mixers produce better gluten development due to a lack of heat, but spiral mixers cut your mixing time in half.

QUICK SPECS

Marra Spiral Mixers						A x C x B*
Model	Knead Capacity	Flour Cap.	Bowl Cap.	Weight (kg/lb.)	Motor Pwr.	Dimensions(in.)
IM5M	5 kg / 11 lbs.	7 lbs.	7 qt.	33 / 73	.5 hp	21 x 10 x 21
IM8M	8 kg / 18 lbs.	11 lbs.	11 qt.	36 / 79	.5 hp	22 x 11 x 22
IM12M	12 kg / 27 lbs.	18 lbs.	16 qt.	60 / 132	1.2 hp	27 x 14 x 27
IM12D	12 kg / 27 lbs.	18 lbs.	16 qt.	60 / 132	.8 / 1.1 hp	27 x 14 x 27
IM18M	18 kg / 40 lbs.	27 lbs.	21 qt.	65 / 143	1.2 hp	27 x 15 x 27
IM18D	18 kg / 40 lbs.	27 lbs.	21 qt.	65 / 143	.8 / 1.1 hp	27 x 15 x 27
IM25M	25 kg / 55 lbs.	37 lbs.	35 qt.	95 / 209	1.5 hp	30 x 17 x 30
IM25D	25 kg / 55 lbs.	37 lbs.	35 qt.	95 / 209	1.3 / 1.4 hp	30 x 17 x 30
IM38M	38 kg / 84 lbs.	55 lbs.	42 qt.	105 / 232	2 hp	32 x 19 x 30
IM38D	38 kg / 84 lbs.	55 lbs.	42 qt.	105 / 232	2 / 3 hp	32 x 19 x 30
IM44M	44 kg / 97 lbs.	66 lbs.	53 qt.	110 / 243	2 hp	33 x 21 x 30
IM44D	44 kg / 97 lbs.	66 lbs.	53 qt.	110 / 243	2 / 3 hp	33 x 21 x 30
IM60M	60 kg / 132 lbs.	88 lbs.	80 qt.	250 / 551	3.5 hp	40 x 23 x 40
IM60D	60 kg / 132 lbs.	88 lbs.	80 qt.	250 / 551	3.5 / 4.6 hp	40 x 23 x 40

*Dimensions rounded to the nearest inch.

Red Outline in illustration indicates optional removable bowl and lid, available on models 12-44.



TECHNICAL SPECIFICATIONS

- Models from 12 to 44 kg are supplied with wheels and brakes.
- Stainless steel frame, bowl, fork, protection cover, and tool-holder shaft.
- Standard timer from 12 to 60 kg models.
- Rotating parts are assembled on ball bearings.
- Chain drive system uses a geared motor.
- Electric system and safety devices meet European regulations.



All mixers- Freight Class 85. One year labor / parts warranty. All Mono models are 220V/1ph, all Dual models are 220V/3ph.

Marra Forni Fork Dough Mixers

Marra Forni mixers are very well-suited for making soft doughs. The shape of the tool and its bowl allows the dough to become oxygenated quickly without warming up. The forked mixer yields a final product superior to that offered by other mixers because it prevents heating of the dough. Let your oven cook your dough, not the mixer!

QUICK SPECS

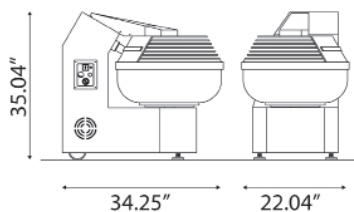
Model	Knead Capacity	Flour Capacity	Bowl Capacity	Weight (kg/lb.)	Motor Power
FC25M	25 kg / 55 lbs.	35 lbs.	32 qt.	140 / 309	1.5 hp
FC25D	25 kg / 55 lbs.	35 lbs.	32 qt.	140 / 309	1 / 1.5 hp
FC35M	35 kg / 77 lbs.	50 lbs.	42 qt.	145 / 320	1.5 hp
FC35D	35 kg / 77 lbs.	50 lbs.	42 qt.	145 / 320	1 / 1.5 hp
FC60D	60 kg / 132 lbs.	88 lbs.	74 qt.	240 / 530	1.2 / 1.8 hp
FC80D	80 kg / 176 lbs.	116 lbs.	98 qt.	290 / 640	1.5 / 2 hp

All mixers- Freight Class 85. One year labor and parts warranty.

All Mono models are 220V/1ph, all Dual models are 220V/3ph.

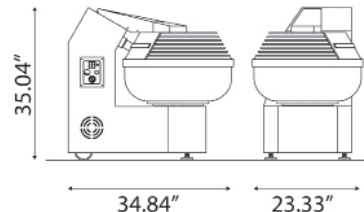
FC25 M/D - 30qt. bowl

0-90 dough balls per 17-20 min. mix



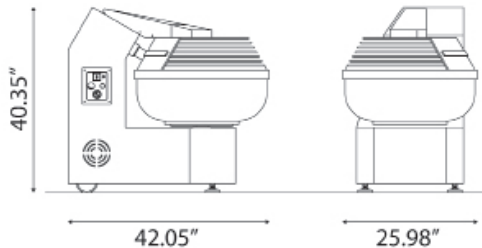
FC35 M/D - 40qt. bowl

90-110 dough balls per 17-20 min. mix



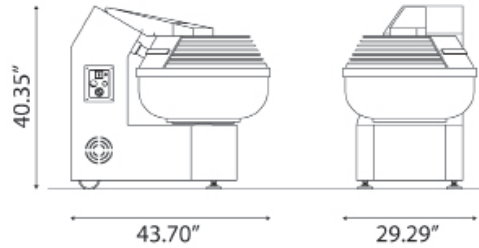
FC60D - 70qt. bowl

110-200 dough balls per 17-20 min. mix



FC80D - 95qt. bowl

200-280 dough balls per 17-20 min. mix



TECHNICAL SPECIFICATIONS

- Stainless steel frame, bowl, fork and tool-holder shaft.
- Bowl is covered in transparent poly-carbonate for 25 and 35 models. Grill is stainless steel for 60 and 80 models.
- Chain drive system is made using trapezoidal belts and independently geared speed reducers for the bowl and fork.
- Rotating parts are assembled on ball bearings.
- Models 35, below require 15 amp; 60 and 80 require 20 amp.
- Electric system and safety devices meet European regulations.



Spiral Mixers

Spiral mixer model IM represents the ideal machine for pizza– restaurant, confectioner's, bakery and domestic use.

- THE STEEL-BOWL, THE SPIRAL, THE SHAFT ARE MADE IN STRONG HIGH STAINLESS STEEL
- THE PROTECTION COVER IS MADE IN STAINLESS STEEL
- FOR THE CHAIN DRIVE SYSTEM HAS BEEN USED A GEARED MOTOR
- IT IS AVAILABLE WITH MONOPHASE, THREEPHASE MOTOR OR THREEPHASE MOTOR 2 SPEEDS
- (EXCEPT 5 AND 8 KG)
- STANDARD TIMER FROM 12 TO 60 KG
- THE MODELS FROM 12 TO 44 KG WILL BE SUPPLIED COMPLETE WITH WHEELS WITH BRAKE
- THE FRAME IS MADE IN THICK STAINLESS STEEL
- AS FOR THE PAINTING, ONLY NOT-TOXIC POWDERS SUITABLE FOR FOODS WERE UTILIZED
- THE ELECTRIC SYSTEM AND THE SAFETY DEVICES ARE CONFORM TO THE EUROPEAN REGULATIONS

MODELS

IM 5-8



IM 12-18-25-38-44



DOUGH CAPACITY KG

5 8 12 18 25 38 44 60

IM 60



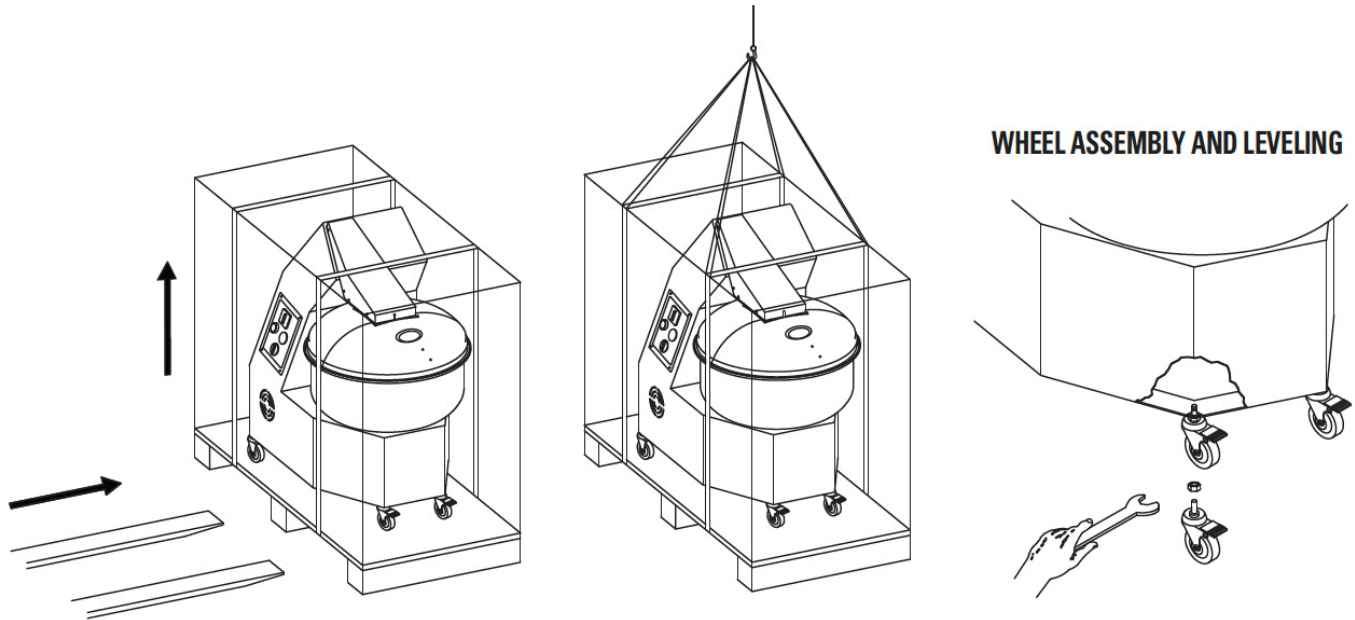
IM 12-18-25-38-44 A



Installation & Transportation

The machine must be installed in premises that comply with the following regulations:

- must be placed on a flat, solid floor
- must be easily cleaned and suitable to support the load
- must be positioned as to allow easy access to the entire machine
- floors, walls and other parts of the premises must meet health and safety regulations
- electrical installation must be performed in compliance with this manual



All of these operations must be performed exclusively by trained maintenance personnel equipped with the appropriate tools.

During transportation, precautions must be taken to avoid damage to the machine. Transportation and placement at the point of use must be carried out without removing the packaging of the machine. After reaching the workspace, remove the packaging from the machine and place it in the appropriate location. Assemble the wheels (brakes go in the front), and verify that the mixer is steady and well leveled before proceeding with other operations. It is not recommended to operate the machine without the wheels installed.

Warranty

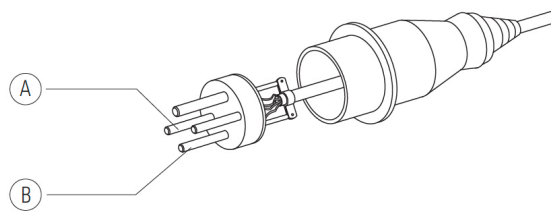
Marra Forni offers a one year parts and labor warranty on this machine from the date of purchase to be proven through a purchase receipt or invoice. All failures resulting from improper installation, maintenance, misuse, tampering or activities different from what is stated in this manual are excluded from the warranty.

Any machine to be repaired must be shipped at the expense and risk of the buyer. Every maintenance activity must be carried out by authorized personnel.

Electrical Connections

The electrical connections must be made only by qualified personnel. Each operation described in this section must be carried out after disconnecting the machine from the line. All electrical components used for the connection that are not provided by the manufacturer (switches, plugs, etc.) must meet the electrical requirements shown on the nameplate of the machine.

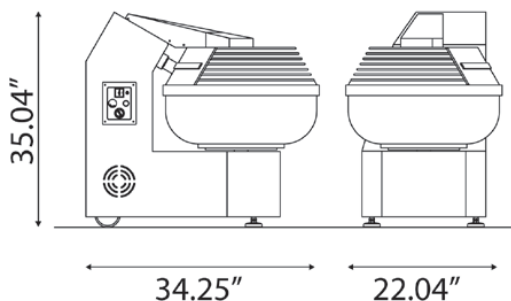
Verify that the voltage of the electrical system at the premises matches what is required by the machine. The machine must be connected to a manually controlled electrical device that allows separation of the electrical system of the machine from the main line whenever necessary. The machine is equipped with an electrical cable located on its side. Make sure that it is free of defects. After connecting the electrical cable to the plug, make sure that the direction of rotation of the bowl matches what is indicated by the arrow found at the edge of the machine. If this is not the case, reverse wire A and wire B. When the bowl rotates in the correct direction, the machine is ready for use.



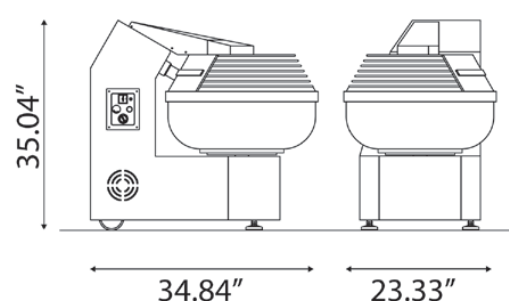
Technical and Identification Data

Marra Forni's fork mixers are manufactured with painted sheet-steel that houses and protects all of its mechanical elements. It is equipped with a motor and two reduction gears placed in an oil bath, and operates by means of trapezoidal belts and cast iron pulleys. It is painted with non-toxic, foodsafe epoxy paint. The fork, shaft, bowl and grill (60 and 80kg versions) are stainless steel. Marra forked mixers are available in various sizes as shown in this table.

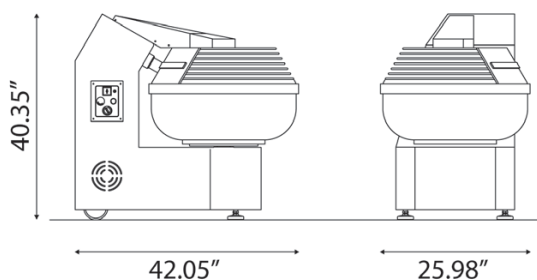
FC25 M/D - 30qt. bowl



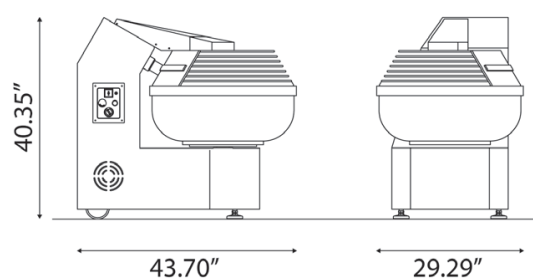
FC35 M/D - 40qt. bowl



FC60D - 60qt. bowl

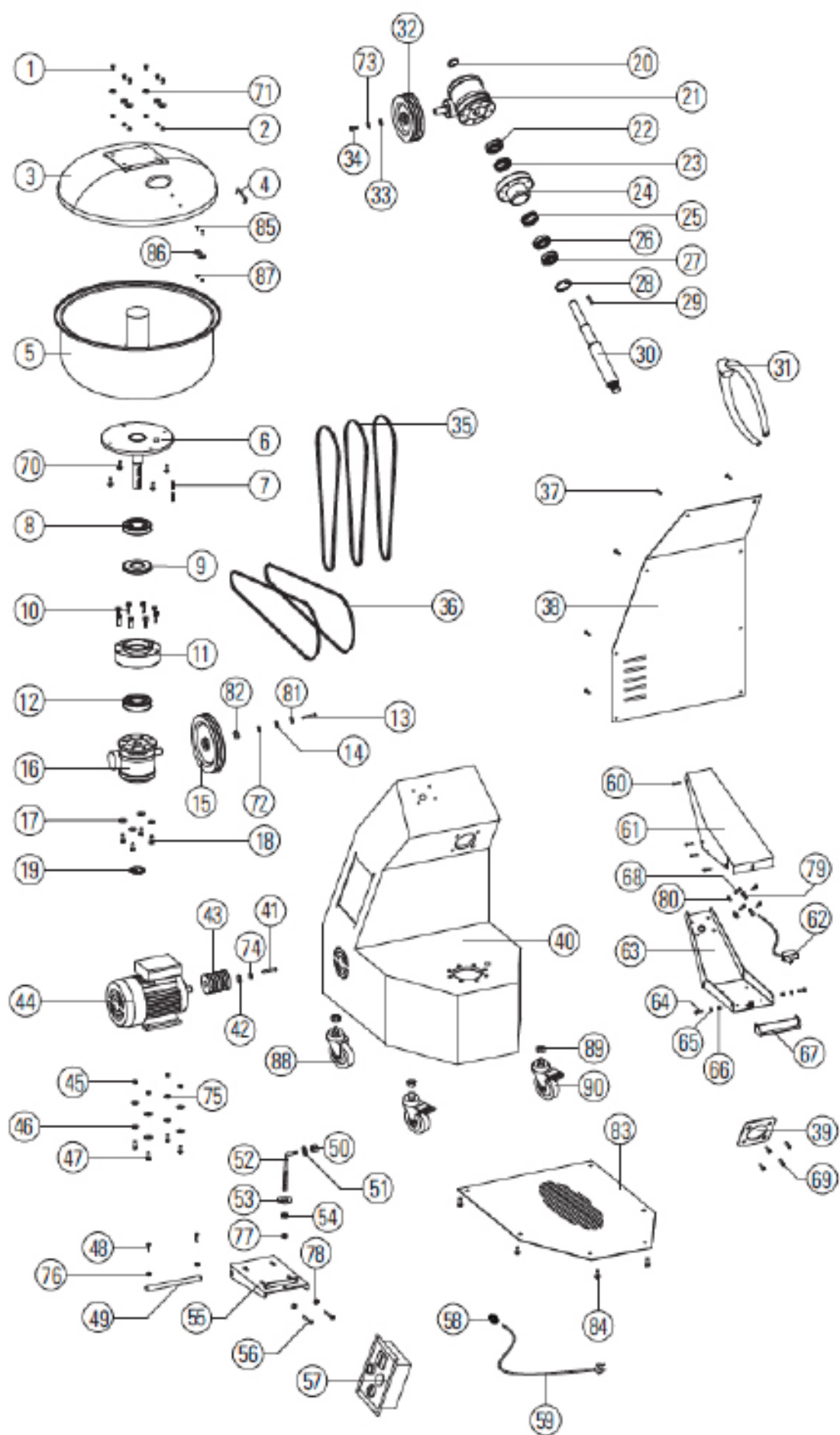


FC80D - 80qt. bowl



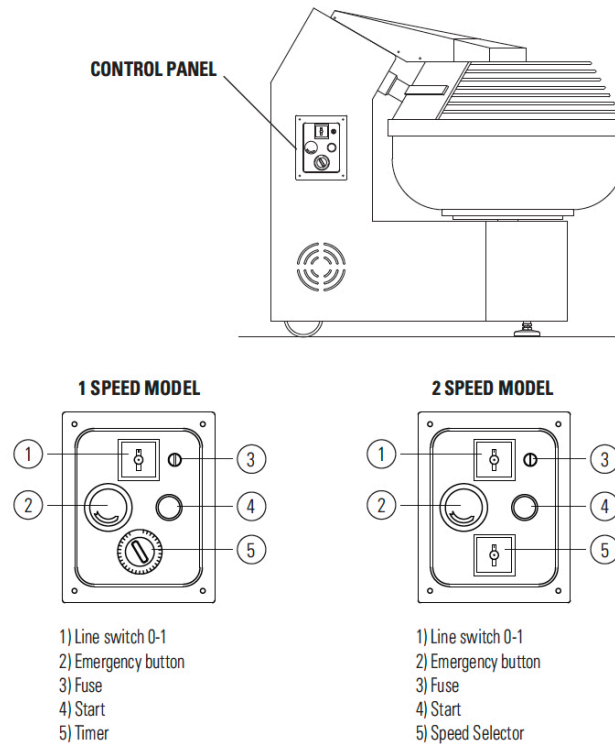
Elements of Mixer with Descriptions

REF	DESCRIPTION	REF	DESCRIPTION	REF	DESCRIPTION
1	Cap Bolt 5x16 Inox (Qty.6)	32	Pulley Ø 155 3 grooves Z	60	Self-tapping Screw 4,5x16 (Qty.8)
2	Self-locking Nut M5 Inox (Qty. 6)	33	Galvanized Washer 6x24 (Qty. 1)	61	Arm guard
3	Bowl guard 25kg –539 (35Kg –569)	34	Galvanized Hexagonal Head Bolt 6x20 (Qty.1)	62	Limit switch
4	Bowl protection handle	35	Belt SPZ 1187	63	Arm
5	Bowl 25Kg Ø 500 (35Kg Ø 550)	36	Belt SPZ 1187	64	Hexagonal Head Bolt 4x20 Inox (Qty.2)
6	Bowl shaft	37	Cross screw self-locking 4,8x16 (Qty.8)	65	Washer Ø 4 Inox (Qty.2)
7	Tab 8x7x30 (Qty.2)	38	Rear Protection	66	Self-locking Nut M4 Inox (Qty. 2)
8	Bearing 6208 2RS	39	Fork support protection	67	Arm hinge
9	Bearing 51108	40	Frame	68	Hexagonal Head Bolt 8x25 (Qty.4)
10	T.B.E. Bolt 8x20 (Qty.8)	41	Hexagonal Head Bolt 8x45 (Qty.1)	69	T.I.E. Bolt 10x25 Inox (Qty. 4)
11	bowl support	42	Washer 8x32 (Qty.1)	70	T.I.E. Bolt 8x20 Inox (Qty. 4)
12	Bearing 6007 2RS	43	Pulley Ø65 6 grooves Z	71	Washer Ø 5 Inox (Qty.6)
13	Hexagonal Head Bolt 6x25 Inox (Qty.1)	44	Motor	72	Crown Washer Ø 6 (Qty.1)
14	Galvanized Washer 6x24 (Qty.1)	45	1 speed /vdt 230/hz 50 /P. 1/amp. 8,5/hp 1,5/kw 1,1	73	Crown Washer Ø 6 (Qty.1)
15	Pulley Ø 195 2 grooves Z		1 speed/volt 400/hz 50 /P. 3/amp. 8,5/hp 1,5/kw 1,1	74	Crown Washer Ø 8 (Qty.1)
16	Bowl Reducer ratio 1/50		2 speed /vdt 400/hz 50 /P. 1/amp. 2,9-2,6/hp 1/1,5/kw 0,75/1,1	75	Washer 8x24 (Qty.4)
17	Washer Ø 8 (Qty.4)	45	Nut M8 (Qty. 4)	76	Nut M8 (Qty. 2)
18	Hexagonal Head Bolt 8x20 (Qty.4)	46	Washer 8x32 (Qty.4)	77	Self-locking Nut M10 (Qty. 1)
19	Self-locking ring-nut M35x1.5	47	Hexagonal Head Bolt 8x30 (Qty.4)	78	Nut M8 (Qty. 2)
20	Self-locking ring-nut M30x1.5	48	Hexagonal Head Bolt 8x20 (Qty.2)	79	Washer 8x24 (Qty.3)
21	Fork reducer ratio 1/20	49	Motor plate pin	80	Washer Ø 8 (Qty.1)
22	Bearing 6006 2RS	50	Nut M10 (Qty. 2)	81	Washer 8x32 (Qty.1)
23	Bearing 51106	51	Washer Ø 10 (Qty.1)	82	Spacer
24	Fork support	52	Motor plate tie rod	83	Grill under frame
25	Bearing 51106	53	Washer Ø 10 (Qty.2)	84	Bolt 4,9x16 (Qty.9)
26	Bearing 6006 2RS	54	Nut M10 (Qty. 2)	85	T.B. Bolt 5x20 (Qty.2)
27	Bearing 6006 2RS	55	Motor Plate	86	Washer Ø 5 (Qty.2)
28	Sealing ring 55x40x 8	56	Bolt 8x35 (Qty.2)	87	Nut M5 (Qty.2)
29	Tab 8x7x30	57	Control Panel	88	Wheel (Qty.2)
30	Fork shaft	58	Cable socket	89	Nut M10 ZN (Qty.4)
31	Fork 25Kg Ø ext. 196 (35 Kg Ø ext. 220)	59	Cable with plug	90	Wheel with brake (Qty.2)



Control Panel

The control panel is located on the side of the machine.



Accident Prevention

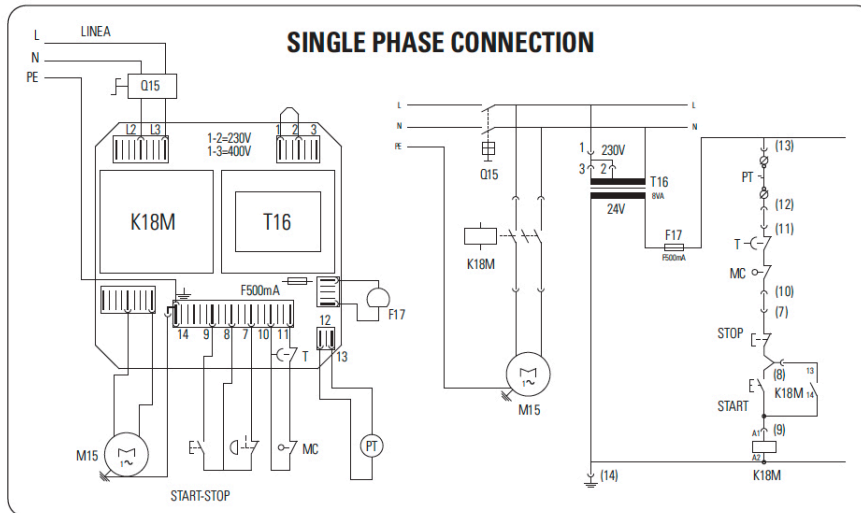
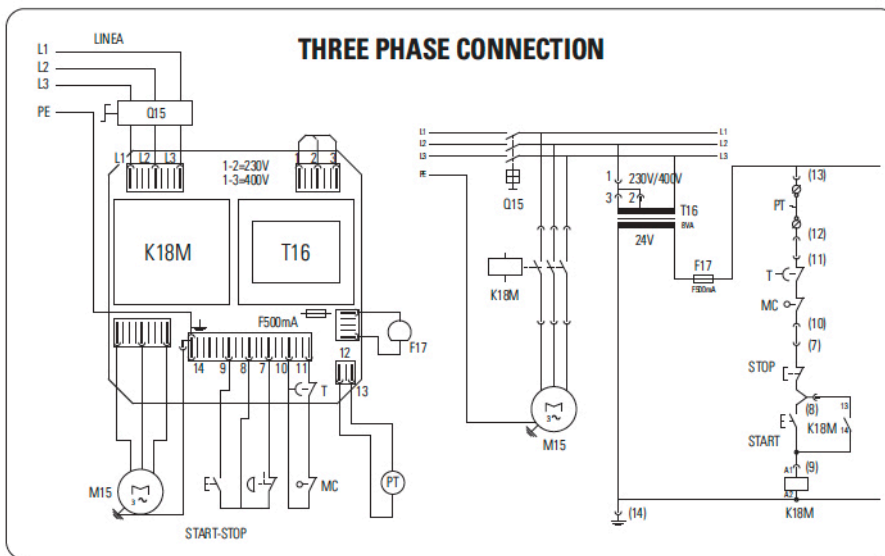
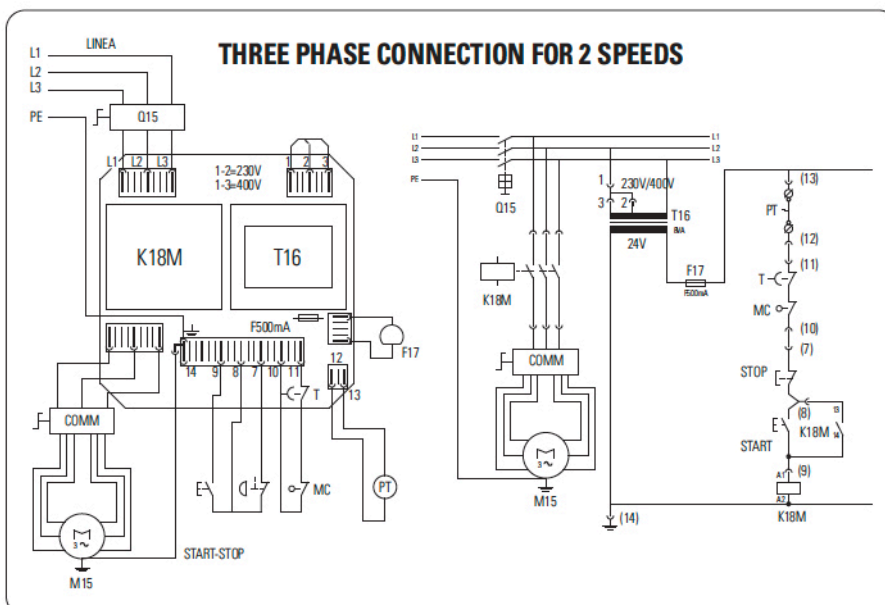
Marra Forni's forked mixer is equipped with a series of safety devices. Under no circumstance should these devices be removed or tampered with. Marra Forni is not liable for damages as a result of failure to comply with safety standards or for tampering with safety devices. Before using the machine, make sure that all listed safety devices are present and operational. In the event of damaged or missing devices, DO NOT USE THE MACHINE.

Mechanical Safety Devices

Bowl Protection Guard. This prevents the operator from coming into contact with the fork. Lifting the guard triggers the interruption of the fork motion via the activation of a switch located on the arm of the machine. In order to re-start the machine, it is necessary to close the cover and press START.

Perforated Grille and Back Panel. These prevent access to the electrical elements of the mixer.

Electrical Safety Devices



All electrical components are housed in a box featuring an IP54 protection feature. The mixer has been designed for ground connection against indirect contact hazards. The components of the control panel operate at low voltage (24V). The electrical circuit is equipped with short circuits and overload protection devices. For electrical maintenance, see the wiring diagrams below. Electrical maintenance must be performed by trained personnel, only after the machine has been disconnected from the line.

Cleaning & Maintenance

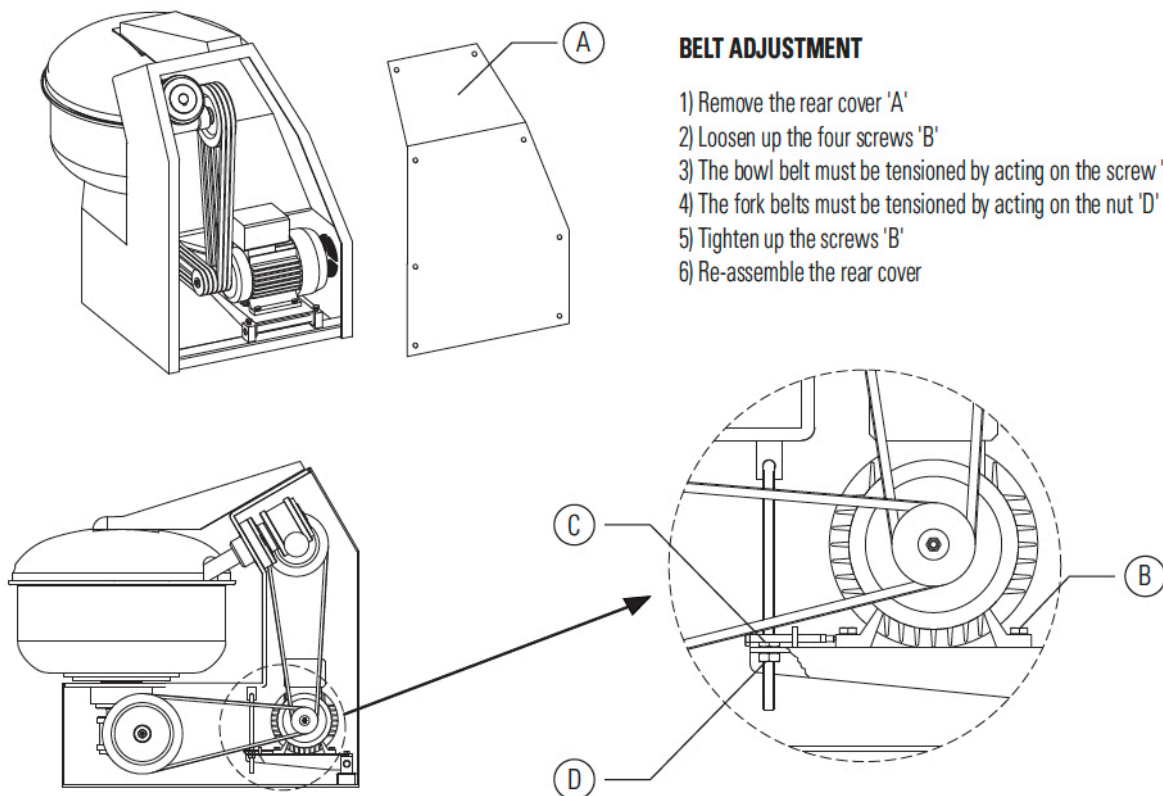
General Guidelines. This mixer does not require specific and frequent maintenance. However, all cleaning activities must be performed only by qualified personnel, and only after having disconnected the machine from the line. For standard and extraordinary maintenance, contact your dealer. For maintenance and repairs, use only original spare parts.

Cleaning the Machine. The mixer must be kept clean to prevent bacterial growth and remain foodsafe. It is recommended to perform a daily cleaning of all elements that come into direct contact with the dough (fork, bowl, grille) as well as a weekly cleaning of the whole machine in order to avoid accumulation of dust or other elements.

Cleaning must be performed only while the machine is stopped. A mild detergent specific to food machines must be used when cleaning. Do not remove any components while cleaning. After completing cleaning and maintenance, check to make sure that all devices operate properly.

Standard Maintenance. This must be performed only by trained technicians. Standard maintenance consists primarily of adjusting drive belt tension.

WARNING. The first adjustment to the machine must be carried out after the first twenty hours of operation, and then on a monthly basis. To adjust the belt tension, proceed as described in the following table.



Check the condition of the power cord at least once a month.

Extraordinary Maintenance

Extraordinary maintenance must be performed only by trained personnel. For these operations, consult your dealer or the machine manufacturer.

Spare Parts. For repairs or replacements of worn parts, use only original parts. To order spare parts, refer to the serial number of the machine and all data on the nameplate. For the identification of the component, mention the number shown in the drawing on pages 6-7 of this manual. The parts and labor warranty is valid for one year, and only if all repairs have been carried out by a technician authorized by the manufacturer.



Ten Things That Make Us Great

1. Our Italian-style prep tables are drafted by designers who understand the needs of Neapolitan pizza makers and have taken care to organize the space to meet those specifications.
2. All of our ovens are produced and fully assembled in the United States. They are not shipped in loose pieces and then assembled in the United States.
3. Our decks do not crack. Many brick oven owners know that at some point their deck will crack and require costly repairs or replacement (customers will not be pleased to bite down on a pebble of cement during their meal). Marra Forni uses refractory bricks that allow for expansion and contraction during the frequent temperature shifts which happen thousands of times over the life of the oven.
4. Our ovens are some of the lightest weight brick ovens in the industry, yet do not sacrifice quality. Many people never take weight load into consideration, but a lighter oven allows for greater flexibility when looking into leasing a new space.
5. Our products are preferred by professionals as well as teachers of the industry, including but not limited to Verace Pizza Neapolitana, all of the American Pizza Team, Whole Foods, and the Tony Gemignani School of Pizza.
6. Marra Forni forked dough mixers “fold” the dough rather than mixing it. This prevents the dough from becoming heated from the friction of being mixed, guaranteeing you a “cleaner” dough and a fresher-tasting end result. Let your oven cook your dough, not the mixer!
7. Our company is based in the United States and we stock all of our units, which means a faster ship time for our customers.
8. We offer our clients the option to fully customize the outside of their oven with an endless variety of tile colors and textures. We can even apply patterns, or the name of your restaurant on the front of your oven. With Marra Forni, your oven is more than just an appliance, it is a work of art.
9. Unprecedented technological advances enable our curing cases to boast “One Touch” salami making. Our Stagionello and Maturmeat curing cases are unmatched for their hygiene, speed and authentic pre-programmed recipes that allow you to broadly expand your culinary offerings.
10. We offer a wide variety of oven sizes and styles. Every kitchen deserves to reap the benefits of wood fired oven ownership, which is why we strive to design ovens that accommodate any volume of pizzamaking.

LIMITED WARRANTY

ALL WARRANTY SERVICE MUST BE PRE-APPROVED BY MARRA FORNI

Marra Forni®

10310 Southard Drive
Beltsville, MD 20705 com
888.239.0575

Serial Number: _____

Name of Purchaser: _____

Date of Purchase: / /

Marra Forni warrants its equipment to the original purchaser against defects in material or manufacture for a period of (three years for Dome and Deck) and one year for all other parts from the original date of purchase, subject to the following exclusions and limitations.

EXCLUSIONS

The warranties provided by Marra Forni do not apply in the following instances:

1. Granit on the front of the landing zone is not covered by any WARRANTY (client has 3 days to inspect this item upon receiving of the equipment and report any damage.)
2. In the event that the equipment is improperly installed. Proper installation is the responsibility of the installer; proper installation procedures are prescribed by the Marra Forni Installation and Operation Manual.
3. In the event the equipment is improperly or inadequately maintained. Proper maintenance is the responsibility of the user; proper maintenance procedures are prescribed in the Marra Forni Installation and Operation Manual. Burner problems resulting from debris or ash in the burner well will not be covered by the warranty. Call with questions regarding maintenance frequency.
4. In the event that the failure or malfunction of the appliance or any part thereof is caused by abnormal or improper use or is otherwise not attributable to defect in material or manufacture.
5. In the event that the appliance, by whatever cause, has been materially altered from the condition in which it left the factory.
6. In the event that the Marra Forni rating plate has been removed, altered or obliterated.
7. On parts that would be normally worn or replaced under normal conditions.
8. Normal cracking due to expansion and contraction stress relief in the deck and dome.
9. Damage resulting from the use of chemical cleaning products in the oven, as well as any damage from liquids or chemicals, including water, being poured or sprayed into the oven.
10. Damage from high voltage such as improper line voltage or lighting.

If any oral statements have been made regarding this appliance, such statements do not constitute warranties and are not part of the contract of sale. This Limited Warranty constitutes the complete, final and exclusive statement with regard to warranties.

THIS LIMITED WARRANTY IS EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES WHETHER WRITTEN, ORAL OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSE OR WARRANTY AGAINST LATENT DEFECTS.

LIMITATIONS OF LIABILITY

In the event of warranty claim or otherwise, the sole obligation of Marra Forni shall be the repair and/or replacement, at the option of Marra Forni, of the appliance or component or part thereof. Such repair or replacement shall be at the expense of Marra Forni with the exception of travel over 100 miles or two hours, overtime, and holiday charges which shall be at the expense of the purchaser. Any repair or replacement under this warranty does not constitute an extension of the original warranty for any period of the appliance or for any component or part thereof. Parts to be replaced under this warranty will be repaired or replaced at the option of Marra Forni with new or functionally operative parts. The liability of Marra Forni on any claim of any kind, including claims based on warranty, expressed or implied, contract, negligence, strict liability or any other theories shall be solely and exclusively the repair or replacement of the product as stated herein, and such liability shall not include, and purchaser specifically renounces any rights to recover, special, incidental, consequential or other damages of any kind whatsoever, including, but not limited to, injuries to persons or damage to property, loss of profits or anticipated profits, or loss of use of the product.

TO SECURE WARRANTY SERVICE

If you claim a defect covered by this Limited Warranty, contact: Marra Forni, Attn: Service Department, 10310 Southard Dr. Beltsville MD 20705 USA Phone 888.239.0575 / Fax. 240.667.7991

1 Year Limited Warranty Registration

Complete this form and return it to Marra Forni within 30 days of receipt of purchase.

This is to Certify that Marra Forni products have been received by:

Located at:

Date of Receipt:

Product Serial Number(s):

Description of Equipment

Thank you for choosing that Marra Forni line to fulfill your restaurant equipment needs. Please return this warranty registration form within 30 days of receipt of purchase. If you have any questions, please contact us during regular business hours (9am to 5pm, Monday through Friday) at 888.239.0575.

**DO NOT THROW THIS MANUAL AWAY.
REVIEW WARRANTY BEFORE INSTALLING OVEN.**



Scan to visit www.marraforni.com!

