# DOYON

# SPIRAL MIXER



**Spiral Mixer, 254 Lb. Dough Capacity, 2 Speeds, Programmable Digital Control, Stationary Stainless Steel Bowl, Safety Guard & Dough Hook, Cast Iron Frame with Enamel Coated Steel Finish, 208-240/60/3P/32A, NEMA 15-50P**

## FEATURES

- ☐ Unique Easy to Use Digital Control
  - 2 Speeds (no need to stop mixer to change speed)
  - 99 Minute Mixing Timer
  - 9 Programmable Speed & Time Settings
- ☐ Emergency Stop
- ☐ Stainless Steel 200 Quart Bowl with Rounded Center Post
- ☐ Stainless Steel Dough Hook
- ☐ Integrated Standard Bowl Drain
- ☐ Wire Guard for Bowl Featuring Automatic Motor Cut-Off Switch
- ☐ Thermal Overload Protection for Motor
- ☐ Non-Slipping Belt Driven Motor
- ☐ Jog & Reverse

## CONSTRUCTION

- ☐ Heavy Duty Frame with Lead-Free Enamel Coating
- ☐ S/S Legs to Prevent Rusting
- ☐ Carbon Steel Frame

## OPTIONS & ACCESSORIES

- ☐ Stainless Steel Construction [Suffix I]
- ☐ Paddle w/Scrapper (Installed by Factory) [AEF080P & AEF080S]

## CLEARANCES

- ☐ 6" (152mm) On All Sides
- ☐ Top & Bottom Must Remain Unobstructed
- ☐ Note Additional Clearance Requirements if Utilizing #12 Hub Attachment

## WARRANTY

- ☐ One Year Labor & Two Year Parts

| Model | Weight | Overall Dimensions | | | Motor | Hub | Dough Capacity |
|---|---|---|---|---|---|---|---|
| | | W | D | H | HP | | (60% AR) |
| AEF080 | 1593 (723) | 30.98" (787) | 58.46" (1485) | 59.44" (1510) | Bowl Speed 1 - 0.75 Bowl Speed 2 - 2.2 Hook Speed 1 - 7.5 Hook Speed 2 - 12 | No | 286.6 lbs (130 kg) |

| Model | Electrical System | | | | | |
|---|---|---|---|---|---|---|
| | Volts | Amps | Phase | Hz | kW | NEMA |
| AEF080 | 208 240 | 32 | 3 | 50/60 | 11 | 15-50P |

**NEMA 15-50P**

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

KCL & REVIT DRAWINGS UPON REQUEST

REVISION C | 9/5/2025

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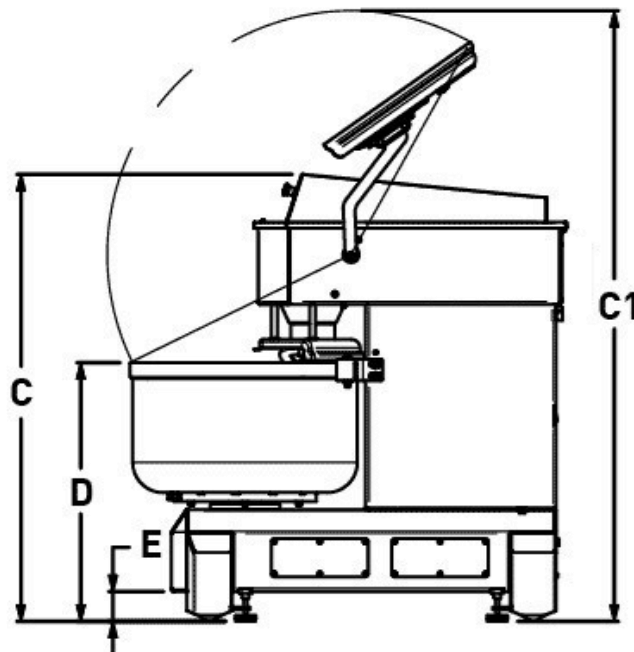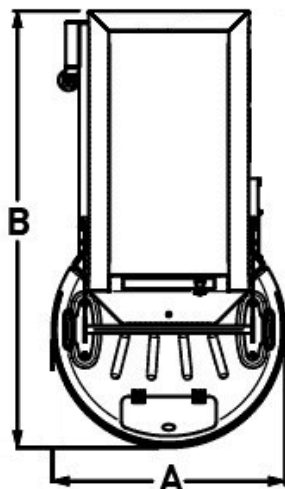906.863.4401 | 800.338.9886 | www.doyon.qc.ca

## DRAWINGS

| Position | Dims (in) (mm) |
|---|---|
| A | 31 $^1/_2$" (800) |
| B | 58 $^1/_{16}$" (1490) |
| C | 60 $^1/_{16}$" (1525) |
| C1 | 82 $^1/_{16}$" (2085) |
| D | 34 $^5/_8$" (880) |
| E | 3 $^{15}/_{16}$" (100) |



## Capacity Chart

| Recipe/Product | Pounds | Kilograms |
|---|---|---|
| **Flour Capacity Minimum** | 8.82 | 4 |
| **Flour Capacity Maximum** | 176.37 | 80 |
| **40% AR Dough Minimum** | 14 | 7 |
| **40% AR Dough Maximum** | 125 | 57 |
| **50% AR Dough Minimum** | 14 | 7 |
| **50% AR Dough Maximum** | 225 | 102 |
| **55% AR Dough Minimum** | 14 | 7 |
| **55% AR Dough Maximum** | 250 | 113 |
| **60% AR Dough Minimum** | 14 | 7 |
| **60% AR Dough Maximum** | 286.6 | 127 |
| **65% AR Dough Minimum** | 14 | 7 |
| **65% AR Dough Maximum** | 286.6 | 127 |
| **70% AR Dough Minimum** | 14 | 7 |
| **70% AR Dough Maximum** | 286.6 | 127 |

**Calculating AR%**

To know the absorption ratio of your recipe use the following formula:

%AR = Water Weight (lbs) / Flour Weight (lbs)

1 Canadian Gallon of Water = 10lbs (4.54 kg)

1 US Gallon of Water = 8.33lbs (3.77kg)

Use of ice requires a 10% reduction in batch size.
Drop 10% from the above chart for high gluten flour.

Make sure to take into consideration all water content. This should include any extracts, butter/shortening, eggs, etc. into factoring AR%.

*For Example: Your using 1 US Gallon of water and 15lbs of flour = 0.55 or 55% AR*

*That means you will have a finished product of 23.3lbs of dough at 55% AR. Refer to this chart to find the model you will need.*

Doyon/NU-VU recommends the following capacity ratings on based AR%. If dough has a lower AR% we recommend decreasing the recipe to adjust for denser dough. Failure to follow said guidelines or recommendations could result in non-warrantied service issues with mixer.

Please contact factory to verify if mixer is suitable for your application.

**Note** - Different Types of flour have different gluten content and are not universal between products.

**Note** - Eggs, Milk, Extracts, must be added to liquid when calculating AR%

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Doyon exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using these specifications. By using the information provided, the user assumes all risks in connection with such use.

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