



### AEF Series spiral mixers

Proper oxygenation, rotational speed, synchronisation of bowl and hook as well as time are crucial for making perfect dough. That is why the award winning Doyon spiral mixer will beat the competition everytime in making the finest quality dough. Great for breads, bagels, pizza and gentle french type dough. Our spiral mixers will significantly reduce your operating time.

## Spiral Mixers

“Superior *quality* product  
at an *affordable* price !”

### Spiral mixers FEATURING

- Simple to use manual or automatic digital control
- 9 personalized programs, enables inexperienced labor to operate the units
- Digital display of mixing time
- Unique stainless steel bowl with a high center that eliminates dough feeder post
- 3-10 minutes mixing time, depending on type of dough
- Keep dough cooler for longer yeast viability and better gluten development
- Increase volume
- Scientifically designed spiral hook for maximum efficiency
- Spiral mixers have 2 speeds for higher efficiency
- 2 powerful independent heavy duty motors, one for the bowl and one for the hook (except AEF015SP & AEF025)
- See-through bowl guard with safety interlock. Prevents operation when guard is open
- Safety guard, bowl and mixing tools are stainless steel
- Virtually maintenance free, extremely durable
- Even the smallest batches can be made in our large spiral mixer (see chart on back)
- Superior torque transmission which eliminates vibration and noise for heavy loads
- Metal-rubber composite gear type belt, non-slipping
- Heavy duty frame with lead-free enamel coating for easy cleaning
- Mounted on casters for greater mobility
- Quick locking device to secure mixer in place when mixing
- Motor overload protection
- ETL & ETL sanitation approved
- One year parts and labor limited warranty

### OPTIONAL

- Integrated water meter (except AEF015SP, AEF025 & AEF035)

## DIMENSIONS

<b>AEF015SP</b>	16"W X 29"D X 37 1/4"H	
	(406 mm X 737 mm X 946 mm)	
<b>AEF025</b>	19"W X 32 1/8"D X 41 1/8"H	
	(483 mm X 816 mm X 1045 mm)	
<b>AEF035</b>	21 3/4"W X 41"D X 46 1/4"H	
	(552 mm X 1041 mm X 1175 mm)	
<b>AEF050</b>	26 1/4"W X 46 1/2"D X 53 1/2"H	
	(664 mm X 1180 mm X 1308 mm)	
<b>AEF080</b>	31"W X 60 1/4"D X 54"H	
	(787 mm X 1530 mm X 1370 mm)	
<b>AEF100</b>	34 1/4"W X 63 1/2"D X 54"H	
	(870 mm X 1615 mm X 1370 mm)	
<b>AEF150</b>	39"W X 63 5/8"D X 54"H	
	(991 mm X 1615 mm X 1370 mm)	

## ELECTRICAL SYSTEM

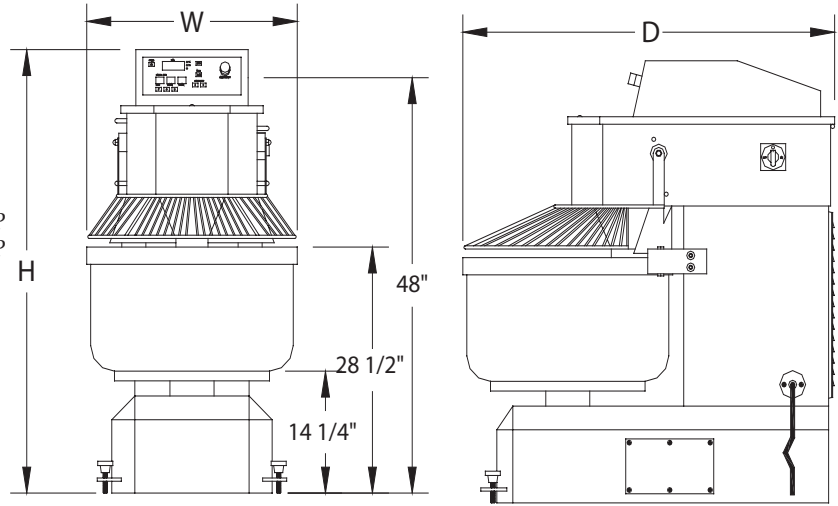
AEF015SP :	2HP	208-240V 10A 1PH NEMA 6-15P
AEF025 :	2.5HP	208-240V 10A 3PH NEMA L15-20P
AEF035 :	3HP & 1HP	208-240V 14A 3PH NEMA L15-20P
AEF050 :	7HP & 1.5HP	208-240V 20A 3PH NEMA 15-30P
AEF080 :	10HP & 2HP	208-240V 32A 3PH NEMA 15-50P
AEF100 :	10HP & 2HP	208-240V 32A 3PH NEMA 15-50P
AEF150 :	10HP & 2HP	208-240V 32A 3PH NEMA 15-50P

## CAPACITY (Flour)

	MIN	MAX
AEF015SP	2 lb (1 kg)	30 lb (15 kg)
AEF025	5 lb (2 kg)	55 lb (25 kg)
AEF035	5 lb (2 kg)	75 lb (35 kg)
AEF050	7 lb (3 kg)	110 lb (50 kg)
AEF080	11 lb (5 kg)	175 lb (80 kg)
AEF100	22 lb (10 kg)	220 lb (100 kg)
AEF150	22 lb (10 kg)	330 lb (150 kg)

## CAPACITY (Dough : 60% absorption ratio)

	MIN	MAX
AEF015SP	3 lb (1.5 kg)	50 lb (25 kg)
AEF025	8 lb (3.5 kg)	88 lb (40 kg)
AEF035	8 lb (3.5 kg)	120 lb (55 kg)
AEF050	12 lb (5.5 kg)	175 lb (80 kg)
AEF080	18 lb (8 kg)	280 lb (125 kg)
AEF100	35 lb (16 kg)	350 lbs (160 kg)
AEF150	35 lb (16 kg)	520 lb (235 kg)



## BOWL CAPACITY

Quarts (liters)

30
50
70
100
175
225
345

## SHIPPING WEIGHT

540 lb (245 kg)
980 lb (445 kg)
980 lb (445 kg)
1300 lb (570 kg)
1810 lb (822 kg)
1750 lb (795 kg)
1990 lb (903 kg)

Specifications and design subject to change without notice.



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