



AEF SERIES

SPIRAL MIXERS

Doyon spiral mixers are engineered to ensure the finest and most reliable machine you can own. The secret lies in the synchronized rotation of the hook with the bowl, the bow high center mid-post, as well as the design of the hook. This only one of its kind spiral mixer will mix ingredients like no other yielding better dough oxygenation and better dough development. They feature a 2 speed digital control that assures superior precision to the operator. It will significantly reduce your mixing time and keep your dough at a cooler temperature. They are ideal to mix from stiff bagel dough to gentle french dough.



AEF050I



AEF050



STANDARD FEATURES

- Simple to use digital control
- 9 programmable speed and time settings
- 2 speeds for higher efficiency
- Digital display of mixing time
- Unique stainless steel bowl with high center that eliminates dough feeder post
- Prevents dough overheating for longer yeast viability and better gluten development
- Spiral hook designed for maximum efficiency
- 2 powerful independent heavy duty motors, one for the bowl and one for the hook (except AEF015SP & AEF025SP)
- Drain for bowl cleaning
- See through safety bowl
- Safety guard, bowl and mixing tool are stainless steel
- Even the smallest batches can be made in our large spiral mixer (see chart on the back)
- Non-slipping belt, provides durability for tough mixes
- 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
- 2 year parts 1 year labor limited warranty

OPTIONS

- Stainless steel construction (suffix I)
- Integrated water meter (for models AEF050 and higher)
- Hub attachment located on side of the mixer (uses BTF accessories)
- Jog and reverse mode (on AEF035 and higher only)
- Paddle
- Bowl scraper
- CE listed upon request

Experience our top-of-the-line mixers today!



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SPECIFICATIONS

Model	Crated Weight	Dimensions			Bowl Cap (quarts)	Flour Capacity (lb - kg)		Dough Cap. (60% AR) (lb - kg)		Motor HP	Electrical System				
		W	D	H		Minimum	Maximum	Minimum	Maximum		Volts	Amps	Phases	Hz	NEMA
AEF01SSP	540 lb (245 kg)	17 1/4" (435)	29 1/4" (740)	39 3/4" (1010)	30	2 (1)	30 (15)	3 (1.5)	50 (25)	2	208-240	10	1	50 / 60	6-15P
AEF02SSP	980 lb (445 kg)	18 7/8" (480)	32 3/4" (830)	42 1/4" (1070)	50	5 (2)	55 (25)	8 (3.5)	88 (40)	4	208-240	16	1	50 / 60	6-20P
AEF03SSP	980 lb (445 kg)	22 7/16" (570)	41 1/8" (1045)	49 3/4" (1263)	70	5 (2)	75 (35)	8 (3.5)	120 (55)	4 & 1	208-240	18	1	50 / 60	6-30P
AEF035	980 lb (445 kg)	22 7/16" (570)	41 1/8" (1045)	49 3/4" (1263)	70	5 (2)	75 (35)	8 (3.5)	120 (55)	3 & 1	208-240	14	3	50 / 60	L15-20P
AEF050	1300 lb (570 kg)	26 5/8" (675)	47 1/4" (1200)	57 1/16" (1450)	100	7 (3)	110 (50)	12 (5.5)	175 (80)	7 & 1.5	208-240	20	3	50 / 60	15-30P
AEF080	1810 lb (822 kg)	31" (785)	58 7/16" (1485)	59 7/16" (1510)	175	11 (5)	175 (80)	18 (8)	280 (125)	10 & 2	208-240	32	3	50 / 60	15-30P
AEF100	1750 lb (795 kg)	34 1/4" (870)	61 3/4" (1565)	59 7/16" (1510)	225	22 (10)	220 (100)	35 (16)	350 (160)	10 & 2	208-240	32	3	50 / 60	15-30P
AEF150	1990 lb (903 kg)	39" (990)	65 3/4" (1670)	61 7/16" (1490)	345	22 (10)	330 (150)	35 (16)	520 (235)	10 & 2	208-240	32	3	50 / 60	15-30P

RECOMMENDED MAXIMUM FOR SPIRAL MIXERS

Recommended maximum: Capacities based on 70°F (21°C) water and 12% flour moisture

SPIRAL MIXERS	AEF015	AEF025	AEF035	AEF050	AEF080	AEF100	AEF150
Maximum weight of finish product	lb-(kg)	lb-(kg)	lb-(kg)	lb-(kg)	lb-(kg)	lb-(kg)	lb-(kg)
Dough, Heavy Bread 55% AR	45-(20)	60-(27)	110-(50)	160-(72)	250-(113)	325-(147)	475-(215)
Dough, Bread or Rolls 60% AR	50-(23)	70-(31)	120-(55)	175-(80)	280-(127)	350-(160)	520-(235)
Dough, Whole Wheat 70% AR	50-(23)	70-(31)	120-(55)	175-(80)	280-(125)	350-(160)	520-(235)
Dough, Thin Pizza 40% AR	20-(9)	40-(18)	55-(25)	75-(34)	125-(57)	175-(80)	250-(113)
Dough, Med Pizza 50% AR	35-(16)	55-(25)	100-(45)	150-(68)	225-(102)	300-(136)	425-(193)
Dough, Thick Pizza 60% AR	50-(23)	70-(31)	120-(55)	175-(80)	280-(127)	350-(160)	520-(235)

n/r - Not recommended

NOTE: Attachment hub should not be used while mixing

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

% AR = Water Weight (lb) Divided by Flour Weight (lb)

1 CANADIAN gallon of water = 10 lb/4.54kg

1 US gallon of water = 8.33lb/3.77kg

Use of ice requires a 10% reduction in batch size

For example: you are using 1 us gallon of water and 15 lb of flour.

8.33 lb (3.8 kg) of water ÷ 15 lb (6.8 kg) of flour = 0.55

That means you will have a finished product of 23.3 lb at 55% AR

Refer to the above chart to find the model you will need.

Drop the above chart by 10% when you use high gluten flour.



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