



BTF SERIES

MIXERS

Doyon BTF Mixers are intended for the quality/price cautious operators. They are designed and built to offer the highest flexibility and efficiency as well as the lowest maintenance cost possible. They come standard with a distinctive 20 speed digital control for the most precise mixing speed. Speed can be changed without the need to stop the mixer. It also features as standard a 99 minutes mixer timer. Never again will you over or under mix. The BTF series is the most attractively priced mixers of its category.



BTF060



BTF060I



STANDARD FEATURES

- 20 speeds
- Digital control (BTF060 and smaller)
- Touch screen control (BTF080 and higher)
- 7 programmable speed and time settings
- No need to stop the mixer to change speed
- Emergency stop
- Most powerful heavy duty motors of the industry: up to 5 HP
- Includes bowl, dough hook, whip and flat beater, all stainless steel (except BTFP60 and BTFP60H)
- BTFP60 and BTFP60H: Includes stainless steel dough hook, bowl and bowl dolly
- See through stainless steel safety bowl guard
- Non-slipping belt, provides durability for tough mixes
- 4 casters, the mixers are easier to move for cleaning (BTF040 and higher)
- Heavy duty frame with lead-free enamel coated steel for easy cleaning
- Bowl lifting by lever
- Motor overload protection
- Exceptionally quiet and robust
- Bowl lock automatically
- Two year parts and one year labor warranty

OPTIONS

- Stainless steel construction (suffix I)
- Marine construction (suffix M)
- Bowl dolly (suffix D)
- 20 qt bowl and alternative material for 40 qt mixer (BTF040A)
- 40 qt bowl and alternative material for 60 qt mixer (BTF060A)
- Standard independent #12 attachment hub (BTF040 and over) (suffix H)
- SM100CL: Vegetable and pepperoni slicer with 3 cheese shredders attachment (not available in Québec)
- SM100HV: Meat grinder attachment (not available in Québec)
- 480V-3PH (BTF060 and higher)
- CE listed upon request

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



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SPECIFICATIONS

Model	Bowl Capacity (quarts)	Crated Weight lb (kg)	Dimensions			Capacity (lb - kg)		Electrical System				NEMA
			W	D	H	Flour	Dough (55% AR)	Motor HP	Volts	Amps	Phases	
BTF010	10	250 (114)	16 5/8" (420)	22 7/8" (580)	33 1/8" (840)	5 (2.2)	8 (3.5)	1/2	120	4	1	5-15P
BTF020	20	330 (150)	18 7/8" (480)	26 3/4" (680)	42 1/4" (1070)	10 (4.5)	15 (7)	1	120	8	1	5-15P
BTL020	20	375 (170)	20" (508)	28" (711)	59 1/4" (1505)	10 (4.5)	15 (7)	1	120	8	1	5-15P
BTF040	40	685 (311)	23 3/4" (600)	36" (910)	52 3/4" (1340)	28 (13)	40 (18)	3	208-240	12	1	6-15P
BTF060	60	850 (386)	24 7/8" (630)	36 1/4" (920)	56 3/4" (1440)	40 (18)	60 (28)	4	208-240	16	1	6-20P
BTF060	60	850 (386)	24 7/8" (630)	36 1/4" (920)	56 3/4" (1440)	40 (18)	60 (28)	4	208-240	10	3	L15-20P
BTFP60	60	890 (405)	24 7/8" (630)	36 1/4" (920)	56 3/4" (1440)	50 (23)	80 (36)	4	208-240	16	1	6-20P
BTFP60H	60	890 (405)	24 7/8" (630)	36 1/4" (920)	56 3/4" (1440)	50 (23)	80 (36)	4	208-240	10	3	L15-20P

PLANETARY MIXER CHART

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

PLANETARY MIXERS	BTF010	BTF020	BTF040	BTF060	BTFP60
Maximum weight of finish product	lb-(kg)	lb-(kg)	lb-(kg)	lb-(kg)	lb-(kg)
Dough, Heavy Bread 55% AR	8-(3.5)	15-(7)	35-(16)	60-(28)	80-(36)
Dough, Bread or Rolls 60% AR	10-(4.5)	20-(9)	45-(20.5)	70-(32)	90-(40)
Dough, Whole Wheat 70% AR	10-(4.5)	20-(9)	45-(20.5)	70-(32)	90-(40)
Dough, Thin Pizza 40% AR	n/r	n/r	n/r	n/r	35-(16)
Dough, Med Pizza 50% AR	n/r	10-(4.5)	32-(14.5)	40-(18)	70-(32)
Dough, Thick Pizza 60% AR	n/r	20-(9)	45-(20.5)	70-(32)	90-(40)

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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