

CHOOSE YOUR

DOYON SPIRAL MIXER

RECOMMENDED MAXIMUM DOUGH CAPACITY FOR SPIRAL MIXERS

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

SPIRAL MIXERS, Standard	AEF015	AEF025	AEF035	AEF050	AEF080	AFR100	AFR150
Maximum weight of finished product	lb (kg)	lb (kg)	lb (kg)	lb (kg)	lb (kg)	lb (kg)	lb (kg)
Dough, Bread or Roll 60% AR	48 (2213)	55 (22)	110 (50)	159 (72)	254 (115)	352.74 (160)	529.1 (240)

NOTE: Attachment hub should not be used while mixing.

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

(Only valid when using white flour)

% AR = Water weight (lbs) divided by flour weight (lbs)

1 CANADIAN gallon of water = 10 lbs (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 15lbs of flour

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

That means you will have a finished product of 23.3 lbs 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.

Doyon Spiral Mixers AEF Series

**More horsepower
for tough mixes!**



BOWL



DRAIN CAP



AEF015SP
30 qts

AEF025SP
54 qts



AEF080
200 qts



AFR1001
264 qts

AFR1501
375 qts

Bowl Drain for Easy Cleaning

Features

- Easy to use digital control
 - 2 speeds
 - No need to stop mixer to change speeds
 - 9 programmable speed and time settings
 - Emergency stop
- 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
- Drain for easy bowl cleaning
- Wire guard for bowl with automatic motor cut-off switch
- Non-slipping belt provides durability for tough mixes

Construction

- 2 powerful independent motors (except AEF015SP & AEF025SP)
- Heavy duty frame with lead-free enamel coating for easy cleaning
- Mounted on casters for greater mobility (except AEF015SP)
- Quick locking device to secure mixer in place while mixing
- Motor overload protection
- Jog and reverse (except SP series)
- Two year parts and one year labor warranty



Options

- Stainless steel construction (Suffix I)
- Touchscreen controls
- Hub attachment located on side of the mixer (AEFHUB) note: uses SM & BTF accessories (not available on AEF015SP)
- Meat grinder attachment, requires AEFHUB (SM100HV)
- Slicer attachment, requires AEFHUB (SM100CL)
- Paddle and scraper (factory installation required)
- 480 volts (N/A on SP models); 8 week lead time
- Equipment stand for AEF015SP only (AEF015B)
- Integrated water meter (DAF002); n/a on AEF105SP & AEF025SP

Specifications

Model	Crated Weight lbs (kg)	Overall Dimensions			Bowl Cap (qts)	Flour Capacity		Dough Cap. (60%AR) lbs (kg)		Electrical System					
		W	D	H		Minimum	Maximum	Minimum	Maximum	Motor HP	Volts	Amps	Phase	Hz	NEMA
AEF015SP	460 (208)	20 11/16" (525)	29 1/4" (740)	42 5/8" (1083)	30	2 (1)	30 (13)	3 (1)	48 (22)	2	208-240	10	1	50/60	6-15P
AEF025SP	520 (235)	18 7/8" (480)	32 1/16" (815)	45 1/2" (1155)	54	2.74 (1.24)	34 (15)	4 (2)	55 (25)	4	208-240	16	1	50/60	6-20P
AEF035SP	756 (343)	22 7/16" (570)	41 1/4" (1045)	49 3/4" (1264)	77	3.86 (1.75)	68 (30)	6 (3)	110 (50)	5.3 & 1	208-240	18	1	50/60	6-30P
AEF035	756 (343)	22 7/16" (570)	41 1/4" (1045)	49 3/4" (1264)	77	3.86 (1.75)	68 (30)	6 (3)	110 (50)	3.3 & 1	208-240	14	3	50/60	L15-20P
AEF050	1080 (490)	26 5/8" (678)	47 1/4" (1200)	57 1/16" (1450)	118	5.5 (2.5)	99 (44)	8.8 (4)	159 (72)	7.5 & 1.6	208-240	20	3	50/60	15-30P
AEF080	1593 (723)	31" (787)	58 1/2" (1485)	59 7/16" (1510)	200	8.82 (4)	158 (71)	14 (7)	254 (115)	12 & 3	208-240	32	3	50/60	15-50P
AFR100	1944 (882)	34 1/4" (870)	69 11/16" (1770)	56 1/2" (1435)	264	11 (5)	220 (99)	17.64 (8)	352.74 (160)	15	208-240	32	3	50/60	15-50P
AFR150	2170 (984)	38 3/4" (983)	74 3/16" (1884)	60 1/4" (1530)	375	11 (5)	330 (149.69)	26.5 (12)	529.1 (240)	15	208-240	40	3	50/60	15-50P

CODING AR: Absorption ratio