



## 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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