



BTF010 (10 QUARTS) **BTF010I** (10 QUARTS)
BTF020 (20 QUARTS) **BTF020I** (20 QUARTS)
BTF040 (40 QUARTS) **BTF040I** (40 QUARTS)



BTF060 (60 QUARTS)



BTL020 (20 QUARTS)



Control panel



BTF040H & BTF060H
HUB ATTACHMENT SHOWN WITH
OPTIONAL SM100CL

BTF Series mixers

Doyon mixers are simply your best buy for small to high volume stores. Doyon's unique 20 speeds transmission enables the operator to change speeds without having to stop the mixer and mixes products at a precise setting for maximum efficiency. With up to 4 HP motors, Doyon mixers are not only the strongest of the industry, they are the most attractively priced mixers of their category.

BTF Mixers

"Superior **quality** product
at an **affordable** price!"

Mixers FEATURING

- 99 minutes mixing timer
- 7 programmable speed and time settings
- Simple to use 20 speeds digital control
- 20 continuous speeds, for higher efficiency
- No need to stop mixer to change speed
- Emergency stop
- Most powerful heavy duty motors of the industry : up to 4 HP
- Includes stainless steel dough hook, whip and flat beater
- See through, lifting bowl guard with safety interlock, prevents operation when guard is open or bowl is lowered
- Bowl, safety guard and mixing tools are stainless steel
- Superior torque transmission which eliminates vibration and noise for heavy loads
- Metal-rubber composite gear type belt, non-slipping, provides durability for tough mixes and allows to change speeds while mixer is running
- Heavy duty frame with lead-free enamel coated steel for easy cleaning
- Four (4) stationary casters, mixers are easier to move for cleaning (BTF040 & BTF060 only)
- Quick locking anti-vibration device to secure mixer in place when mixing (BTF040 & BTF060 only)
- Bowl lifting by lever
- Virtually maintenance free, extremely durable
- Exceptionnaly quiet and robust
- Bowl locks on each side
- ETL & ETL sanitation listed
- One year parts and labor limited warranty

DIMENSIONS

BTF010	15"W	X 22 3/4"D	X 33"H
	(381 mm)	X 578 mm	X 838 mm)
BTL020	20"W	X 28"D	X 59 1/4"H
	(508 mm)	X 711 mm	X 1505 mm)
BTF020	18"W	X 26 3/4"D	X 41 3/4"H
	(456 mm)	X 680 mm	X 1060 mm)
BTF040	23 1/2"W	X 36 3/4"D	X 53"H
	(597 mm)	X 933 mm	X 1345 mm)
BTF060	24 1/4"W	X 37"D	X 56 3/4"H
	(616 mm)	X 940 mm	X 1440 mm)

ELECTRICAL SYSTEM

BTF010 :	1/2HP	120V	4A	1PH	NEMA 5-15P
BTL020 :	1 HP	120V	8A	1PH	NEMA 5-15P
BTF020 :	1 HP	120V	8A	1PH	NEMA 5-15P
BTF040 :	3 HP	208-240V	12A	1PH	NEMA 6-15P
BTF060 :	4 HP	208-240V	16A	1PH	NEMA 6-20P
BTF060 :	4 HP	208-240V	10A	3PH	NEMA L15-20P

CAPACITY (55% absorption ratio)

BTF010	5 lb (2.2 kg)	flour	8 lb (3.5 kg)	dough
BTL020	10 lb (4.5 kg)	flour	15 lb (7 kg)	dough
BTF020	10 lb (4.5 kg)	flour	15 lb (7 kg)	dough
BTF040	28 lb (13 kg)	flour	40 lb (18 kg)	dough
BTF060	40 lb (18 kg)	flour	60 lb (28 kg)	dough

BOWL CAPACITY SHIPPING WEIGHT

Quarts (liters)

BTF010	10	250 lb (114 kg)
BTL020	20	375 lb (170 kg)
BTF020	20	330 lb (170 kg)
BTF040	40	700 lb (318 kg)
BTF060	60	750 lb (341 kg)

OPTIONS

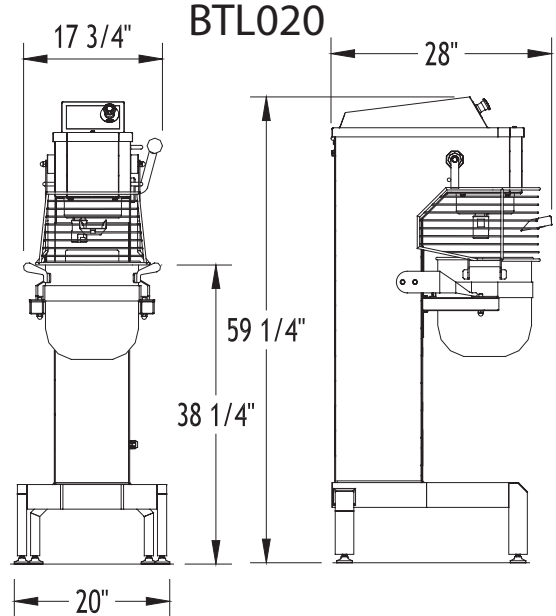
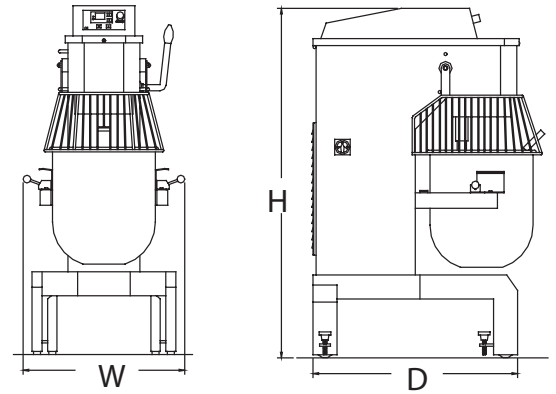
- Stainless steel construction (BTF010I, BTL020I, BTF020I, BTF040I & BTF060I)
- 20 qt and alternative material for 40 qt mixer (BTF040A)
- 40 qt and alternative material for 60 qt mixer (BTF060A)
- Independent standard #12 attachment hub (BTF040H, BTF040HI, BTF060HI & BTF060H)
- Stainless steel bowl dolly on casters (BTF040D & BTF060D)
- Vegetable and pepperoni slicer with 3 cheese shredders attachment (SM100CL)
- Meat grinder attachment (SM100HV)

Specifications and design subject to change without notice.

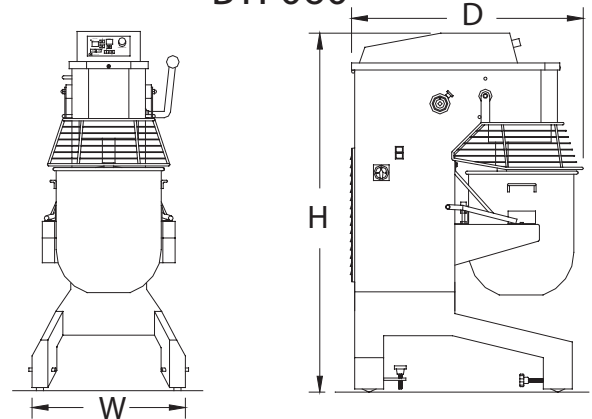


Stainless steel bowl dolly on casters
(BTF040D & BTF060D)

BTF010, BTF020 & BTF040



BTF060



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Conforms to
ANSI/UL std. 763
Certified to CSA C22.2 no. 1335.2.14



Conforms to
ANSI/NSF - 8



Your local distributor:

