

60 QTS MIXER  
BTFP60 BTFP60H



Doyon BTF mixers 10 to 140 quarts 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. Available from 10 to 140 quarts, only the 60 quarts and higher are recommended for pizza dough.

**Features:**

- Simple to use 20 speeds digital control • 99 minutes digital mixing timer • 7 programmable speed and time settings
- No need to stop mixer to change speed • Emergency stop • Most powerful heavy duty motors of the industry; 4 HP
- Includes stainless steel dough hook, stainless steel bowl • Bowl dolly included with BTFP mixers • Bowl lifting by lever
- See through stainless steel safety bowl guard • Motor overload protection • Exceptionally quiet and robust
- Bowl locks automatically on each side • ETL and ETL Sanitation listed • CE listed

**Options:**

- 40 qt bowl and alternative material for 60 qt mixer • BTF480: 480V-3Ph • Standard independent #12 attachment hub (BTFP60H)
- Vegetable, pepperoni slicer and 3 cheese shredders • Meat grinder

**Size:**

- BTFP60 - 56 3/4" H, 24 7/8" W, 36 1/4" D • 1440 mm H, 630 mm W, 920 mm D • 890 lbs • 60 qts
- BTFO80 - 63 1/4" H, 32 1/2" W, 45 3/4" D • 1605 mm H, 825 mm W, 1160 mm D • 1100 lbs • 80 qts
- BTF100 - 63 1/4" H, 32 1/2" W, 45 3/4" D • 1605 mm H, 825 mm W, 1160 mm D • 1200 lbs • 100 qts
- BTF120 - 63 1/4" H, 32 1/2" W, 45 3/4" D • 1605 mm H, 825 mm W, 1160 mm D • 1300 lbs • 120 qts
- BTF140 - 63 1/4" H, 32 1/2" W, 45 3/4" D • 1605 mm H, 825 mm W, 1160 mm D • 1400 lbs • 140 qts



MEAT GRINDER

SLICER



## Planetary & Spiral Mixers

70 QTS MIXER  
AEF035



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 bowl 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.

**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 • See through safety bowl • Drain for bowl cleaning
- 2 powerful independent heavy duty motors, one for the bowl and one for the hook (except AEF015SP & AEF025SP)
- Safety guard, bowl and mixing tool are stainless steel • Non-slipping belt, provides durability for tough mixes
- Even the smallest batches can be made in our large spiral mixer (see chart)
- 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
- ETL and ETL Sanitation listed • CE listed

**Options:**

- Integrated water meter (for models AEF050 and higher) • Hub attachment located on side of the mixer
- Jog and reverse mode (on AEF035 and higher only) • Paddle • Bowl scraper

**Size:**

- AEF015SP - 39 3/4" H, 17 1/4" W, 29 1/4" D • 1010 mm H, 435 mm W, 740 mm D • 540 lbs • 30 qts
- AEF025SP - 42 1/4" H, 18 7/8" W, 32 3/4" D • 1070 mm H, 480 mm W, 830 mm D • 980 lbs • 50 qts
- AEF035 - 46 7/8" H, 21 3/4" W, 41 1/4" D • 1190 mm H, 550 mm W, 1045 mm D • 980 lbs • 70 qts
- AEF050 - 53 3/4" H, 26 5/8" W, 47 1/4" D • 1365 mm H, 675 mm W, 1200 mm D • 1300 lbs • 100 qts
- AEF080 - 56 3/4" H, 31" W, 58 1/4" D • 1440 mm H, 785 mm W, 1480 mm D • 1810 lbs • 175 qts
- AEF100 - 56 3/4" H, 34 1/4" W, 61 3/4" D • 1440 mm H, 870 mm W, 1565 mm D • 1750 lbs • 100 qts
- AEF150 - 58 3/4" H, 38 5/8" W, 66" D • 1490 mm H, 980 mm W, 1675 mm D • 1990 lbs • 345 qts

## Pizza Ovens Capacity Chart

Menu Item	State	Time	Bake Temp °F	Bake Temp °C	Capacity per hour per oven			
					PIZ3	PIZ6	FPR2	FPR3
6" Traditional pizzas	Fresh	5	500	260	180	240	60	90
9" Traditional pizzas	Fresh	5	500	260	150	180	40	60
12" Traditional pizzas	parbaked	4	500	260	48	119	24	36
14" Deep Dish Pizzas	Fresh	7	480	249	60	72	16	24
Italian sub, 6 inches	Prepacked bread	3	480	249	453	748	100	150
Mexican Platter	Heated	2	425	218	254	384	54	81
Nachos, 3 oz of chips	Fresh	2	500	260	254	384	54	81
Biscuits	Refrigerated 6/pan	6 1/2	400	204	365	646	112	168
Chicken Breast, 6 oz	Boneless, refriger.	6 1/2	450	232	372	518	96	144
Chicken Quarters pre cooked	Refrigerated	9	480	249	96	120	36	54

## Mixers Capacity Chart

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

PLANETERY MIXERS	BTFO10	SM200	BTF020	SM300	SM402NA	BTF040	BTF060	BTFP60	BTF080	BTF100	BTF120	BTF140
Maximum weight of finish product	lb-(kg)	lb-(kg)	lb-(kg)	lb-(kg)	lb-(kg)	lb-(kg)	lb-(kg)	lb-(kg)	lb-(kg)	lb-(kg)	lb-(kg)	lb-(kg)
Dough, Heavy Bread 55% AR	8-(3.5)	15-(7)	15-(7)	25-(11.5)	35-(16)	35-(16)	60-(28)	80-(36)	103-(47)	119-(54)	150-(68)	178-(80)
Dough, Bread or Roll 60% AR	10-(4.5)	20-(9)	20-(9)	30-(14)	45-(20.5)	45-(20.5)	70-(32)	90-(40)	125-(57)	140-(64)	176-(80)	210-(96)
Dough, Whole Wheat 70% AR	10-(4.5)	20-(9)	20-(9)	30-(14)	45-(20.5)	45-(20.5)	70-(32)	90-(40)	112-(51)	130-(59)	150-(68)	187-(85)
Dough, Thin Pizza 40% AR	n/r	n/r	n/r	n/r	n/r	n/r	35-(16)	77-(35)	100-(45)	120-(55)	140-(64)	
Dough, Med Pizza 50% AR	n/r	10-(4.5)	10-(4.5)	15-(7)	30-(14)	32-(14.5)	40-(18)	70-(32)	84-(38)	116-(53)	132-(60)	150-(68)
Dough, Thick Pizza 60% AR	n/r	20-(9)	20-(9)	30-(14)	45-(20.5)	45-(20.5)	70-(32)	90-(40)	125-(57)	140-(64)	176-(80)	210-(96)
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 Roll 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: To know the absorption ratio of your recipe use the following formula.

% AR = Water Weight(lbs) Divided by Flour Weight (lb). (1 CANADIAN gallon of water = 10 lb (4.54kg) 1 US gallon of water = 8.33lb (3.77kg))

For example: you are using 1 us gallon of water and 15 lb of flour: 8.33lb (3.8kg) of water ÷ 15lb (6.8kg) of flour = 0.55 That means you will have a finished product of 23.3 lb at 55% AR Use of ice requires a 10% reduction in batch size. Drop the above chart by 10% when you use high gluten flour.



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# PERFECT PIZZA

## your complete equipment needs





"JET AIR" PIZZA OVENS  
PIZ6 + STAND

Doyon PIZ series is designed like no other on the market. Our exclusive Jet Air baking technology is a reversing fan system that helps to bake more evenly. It has 3 individual drop down doors. The 3 perforated nickel plated decks are designed for fast heat accumulation as well as even heat distribution across the decks. The heat provided from the nickel coated perforated deck makes a nice even crust due to the air moving through the perforated holes and from the heat of the metal deck itself. Better known for baking pizzas, it can also be used to bake and cook multiple products.

**Features:**

- Multipurpose oven • Exclusive patented reversing fan system • Fast baking • Preheats in 15 to 20 minutes
- Stainless steel inside and outside • Large baking capacity (3 baking decks) • Heavy duty doors with full view thermos glass
- Direct baking on nickel coated perforated decks • 3/4 HP motor • Available gas or electric • ETL and NSF listed

**Options:**

- Stand on swivel casters (2 locking) (PIZ3B, PIZ6B) • Steam option (electric models only)
- 3 extra digital timers (add 5 1/8" to oven width) • 6 extra digital timers (add 7 7/8" to oven width)
- 4" (1200 mm) quick gas disconnect with cable and securing device • CE listed models available on request

**Size:**

PIZ3 - 34 1/4" H, 35 7/8" W, 40 1/2" D • 870 mm H, 911 mm W, 1029 mm D • 560 lbs  
PIZ6 - 36 1/4" H, 47 5/8" W, 44 7/8" D • 921 mm H, 1210 mm W, 1140 mm D • 875 lbs



16 PAN PROOFER  
PRO-16



8 PAN PROOFER  
PRO-8



18 PAN PROOFER  
PROW-18



8 PAN PROOFER  
PROW-8



## Dough Proofers



The proofing process is an integral step in the baking process, and the NU-VU line of proofers can provide your dough product the ideal environment for proofing. All NU-VU proofers have separate heat and humidity controls so that the environment can be varied to the precise levels of heat and humidity in order to accommodate each individual product.

**Features:**

- Separate heat and humidity controls • Electromechanical controls
- Temperature up to 110 °F • Stainless steel exterior and aluminum interior
- 4" adjustable legs (PRO-8) / Casters (PRO-16) • Fully insulated
- Full view glass door • Manual fill water pan • Cord and plug
- Left or right hinged (please specify upon ordering) • ETL and NSF listed

**Options:**

- Warmer (up to 250 °F (120 °C)) • Set of casters (PRO-8) • Water softener
- Set of 6" legs (PRO16)

**Size:**

PRO-8 - 39 3/4" H, 24 1/4" W, 34 5/8" D • 1010 mm H, 616 mm W, 879 mm D • 200 lbs

PRO-16 - 74 1/8" H, 24 3/8" W, 33 3/4" D • 1883 mm H, 619 mm W, 857 mm D • 350 lbs

These units feature the AutoMist humidity system which eliminates the need for a water pan; however, it does require a 1/4" waterline connection. This feature utilizes a mist which is sprayed directly onto a fan that distributes the heat and humidity evenly throughout the proofer cavity.

**Features:**

- Electromechanical controls • Indicator light for thermostat
- Temperature up to 110 °F (45 °C) • Separate heat and humidity controls
- Stainless steel construction • Set of 4" adjustable legs (PROW-8)
- Heavy duty casters (PROW-18) • Full view tempered glass door
- Silicone rubber gasket on doors • AutoMist humidity system
- Left or right hinged (please specify upon ordering) • ETL and NSF listed

**Options:**

- Warmer (up to 250 °F (120 °C)) • Casters (PROW-8) • Set of 6" legs (PROW-18)
- Water softener

**Size:**

PROW-8 - 42 3/4" H, 24 1/4" W, 34 1/2" D • 1086 mm H, 616 mm W, 876 mm D • 230 lbs

PROW-18 - 78 3/8" H, 25 1/8" W, 34 5/8" D • 1991 mm H, 638 mm W, 879 mm D • 400 lbs



## Pizza Warmers



Doyon's countertop display warmers are perfect to keep products warm and tender. Build sales volume with a merchandiser that allows customers to see what is inside and still get the quality of a product that just came out of the oven.

**Features:**

- Countertop unit • Brightly lit • 4 adjustable feet • Temperature up to 175 °F
- Up to 18" (457mm) pizzas • Manual fill water pan to create humidity
- Removable glass panels for easy cleaning • Stainless steel construction
- 120V cord and plug • ETL and ETL Sanitation listed

**Options:**

- Pass-thru

**Size:**

DRP3 - DRPR3  
21 3/8" H, 20 1/8" W, 21 5/8" D • 543 mm H, 511 mm W, 550 mm D • 80 lbs  
DRP4 - DRPR4 - DRP4S - DRPR4S  
29 1/8" H, 22 3/8" W, 23 3/4" D • 739 mm H, 567 mm W, 604 mm D • 125 lbs



3 SHELVES WARMER  
DRP3



3 ROTATING SHELVES WARMER  
DRPR3



4 SHELVES WARMER  
DRP4S



4 ROTATING SHELVES WARMER  
DRPR4S



4 SHELVES WARMER  
DRP4



4 ROTATING SHELVES WARMER  
DRPR4



## Dough Sheeters



SINGLE PASS  
DL12SP DL18SP

DOUBLE ANGLED PASS  
DL12DP DL18DP



DOUBLE PARALLEL PASS  
DL18P



Doyon DL series dough sheeters are an efficient way to sheet up to 450 pieces per hour. With a front infeed and discharge, you can sheet dough up to 12" (305 mm) (DL12SP & DL12DP) or 17" (432 mm) (DL18SP, DL18P & DL18DP) in just two easy steps.

**Features:**

- Stainless steel construction • Compact design, ideal for use in a limited space • Maximum rollers gap : 15/64" (6 mm)
- DL12SP & DL12DP : up to 12" (305 mm) diameter • DL18SP, DL18P & DL18DP : up to 17" (432 mm) diameter
- Ideal for pizzas, pies, tortillas, wraps, etc. • ETL and ETL Sanitation listed

**Options:**

- Foot pedal

**Size:**

DL12SP - 13" H, 16 1/2" W, 11 1/2" D • 330 mm H, 420 mm W, 290 mm D • 60 lbs  
DL12DP - 22 1/2" H, 16 7/8" W, 11 1/2" D • 570 mm H, 430 mm W, 290 mm D • 100 lbs  
DL18SP - 13" H, 22" W, 11 1/2" D • 330 mm H, 560 mm W, 290 mm D • 100 lbs  
DL18P - 27 1/2" H, 22" W, 11 1/2" D • 700 mm H, 560 mm W, 290 mm D • 100 lbs  
DL18DP - 27 1/4" H, 20 1/2" W, 11 1/2" D • 690 mm H, 520 mm W, 290 mm D • 100 lbs



## Pizza Ovens



ROTATING PIZZA OVENS  
FPR3



Doyon FPR series is the perfect design and technology for the space and energy cautious oven users. The rotating perforated nickel plated decks are what makes it unique and stand out from the competition. The perforated nickel plated decks are designed for fast heat accumulation as well as even heat distribution across the decks.

**Features:**

- Multipurpose oven • Stainless steel construction • Uniform baking
- Rotating perforated nickel plated decks • Fast baking / Fast preheat
- FPR2: Capacity of 1 x 18" (457 mm) pizza and 1 x 17" (432 mm) pizza
- FPR3: Capacity of 1 x 18" (457 mm) pizza and 2 x 17" (432 mm) pizzas
- Programmable controls • Temperature/time compactor • Full view
- Drop down door with one handle on each side • Full view glass door
- Easily removable decks for cleaning • ETL and ETL Sanitation listed
- Stackable up to 2 high

**Options:**

- 12" x 14" (305 x 356 mm) square pans rotating tray • Stacking kit (FPRR)
- Stainless steel stand on swivel casters (2 locking) (FPR2T)
- Stainless steel stand on swivel casters (2 locking) for stacked ovens (FPR2T)
- CE listed models

**Size:**

FPR2 - 26 1/4" H, 26 1/2" W, 34 3/8" D • 667 mm H, 673 mm W, 883 mm D • 385 lbs  
FPR3 - 26 1/4" H, 26 1/2" W, 34 3/8" D • 667 mm H, 673 mm W, 883 mm D • 400 lbs