



ASPIRAL MIXER P



Spiral Mixer, 88 Lb. Dough Capacity, 2 Speeds, Programmable Digital Control, Stationary Stainless Steel Bowl, Safety Guard & Dough Hook, Cast Iron Frame with Enamel Coated Steel Finish, 4 HP, 208-240/60/1P/10A, NEMA 6-20P



PROJECT _____

ITEM NO. _____

NOTES _____

MODEL NUMBER: **AEF025SP**

FEATURES

- Unique Easy to Use Digital Control
 - 2 Speeds (no need to stop mixer to change speed)
 - 99 Minute Mixing Timer
 - 9 Programmable Speed & Time Settings
- Emergency Stop
- Stainless Steel 54 Quart Bowl with Rounded Center Post
- Stainless Steel Dough Hook
- Integrated Standard Bowl Drain
- Wire Guard for Bowl Featuring Automatic Motor Cut-Off Switch
- Thermal Overload Protection for Motor
- Non-Slipping Belt Driven Motor

CONSTRUCTION

- Heavy Duty Frame with Lead-Free Enamel Coating
- S/S Legs to Prevent Rusting
- Carbon Steel Frame

OPTIONS & ACCESSORIES

- Stainless Steel Construction [Suffix I]
- Paddle w/Scrapper (Installed by Factory) [AEF025P & AEF025S]
- #12 Hub Attachment [uses BTF accessories]

CLEARANCES

- 6" (152mm) On All Sides
- Top & Bottom Must Remain Unobstructed
- Note Additional Clearance Requirements if Utilizing #12 Hub Attachments

WARRANTY

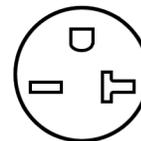
- One Year Labor & Two Year Parts



Model	Weight	Overall Dimensions			Motor HP	Hub	Dough Capacity (60% AR)
		W	D	H			
AEF025SP	980	18.89"	32.08"	45.47"	4	YES	44 lbs (20 kg)
	(445)	(480)	(815)	(1155)			

Model	Electrical System					
	Volts	Amps	Phase	Hz	kW	NEMA
AEF025SP	208	16	1	50/60	3	6-20P
	240					

NEMA 6-20P





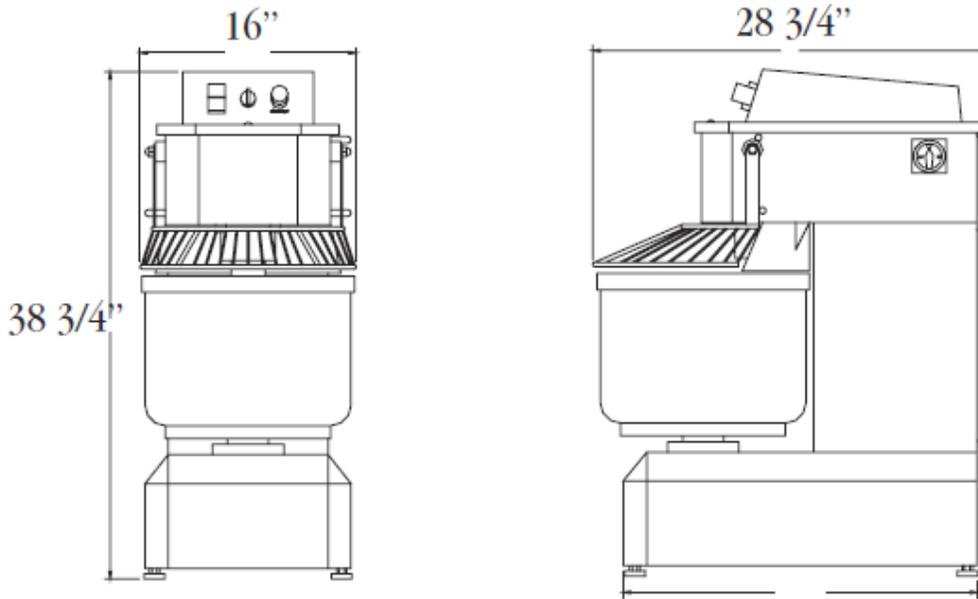
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MODEL NUMBER: **A E F 0 2 5 S P**

DRAWINGS



Capacity Chart

Recipe/Product	Pounds	Kilograms
Flour Capacity Minimum	1.6	0.75
Flour Capacity Maximum	26	12
50% AR Dough Minimum	-	-
50% AR Dough Maximum	-	-
55% AR Dough Minimum	2.6	1.2
55% AR Dough Maximum	35	16
60% AR Dough Minimum	3.3	1.5
60% AR Dough Maximum	44	20
65% AR Dough Minimum	3.3	1.5
65% AR Dough Maximum	44	20

Calculating AR%

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

$$\%AR = \text{Water Weight (lbs)} / \text{Flour Weight (lbs)}$$

1 Canadian Gallon of Water = 10lbs (4.54 kg)

1 US Gallon of Water = 8.33lbs (3.77kg)

Use of ice requires a 10% reduction in batch size.
Drop 10% from the above chart for high gluten flour.

Make sure to take into consideration all water content. This should include any extracts, butter/shortening, eggs, etc. into factoring AR%.

For Example: Your using 1 US Gallon of water and 15lbs of flour = 0.55 or 55% AR

That means you will have a finished product of 23.3lbs of dough at 55% AR. Refer to this chart to find the model you will need.

Doyon/NU-VU recommends the following capacity ratings on based AR%. If dough has a lower AR% we recommend decreasing the recipe to adjust for denser dough. Failure to follow said guidelines or recommendations could result in non-warranted service issues with mixer.

Please contact factory to verify if mixer is suitable for your application.

Note - Different Types of flour have different gluten content and are not universal between products.

Note - Eggs, Milk, Extracts, must be added to liquid when calculating AR%

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