



# SPIRAL MIXER



**Spiral Mixer, 525 Lb. Dough Capacity, 2 Speeds, Programmable Digital Control, Stationary Stainless Steel Bowl, Safety Guard & Dough Hook, Cast Iron Frame with Enamel Coated Steel Finish, 10 & 2 HP, 208-240/60/3P/32A, NEMA 15-30P**



PROJECT \_\_\_\_\_  
 ITEM NO. \_\_\_\_\_  
 NOTES \_\_\_\_\_  
 MODEL NUMBER: **AFR150**



**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 375 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) [AFR150P & AFR150S]
- #12 Hub Attachment (uses BTF accessories)
- Jog & Reverse

**CLEARANCES**

- 6" (152mm) On All Sides
- 21" (550mm) Back
- Top & Bottom Must Remain Unobstructed
- Note Additional Clearance Requirements if Utilizing #12 Hub Attachment

**WARRANTY**

- One Year Labor & Two Year Parts



Model	Weight	Overall Dimensions			Motor	Hub	Dough Capacity (60% AR)
		W	D	H			
AFR150	1958 (889)	38.70" (983)	74.21" (1885)	60.23" (1530)	15	YES	529.1 lbs (240 kg)

Model	Electrical System					
	Volts	Amps	Phase	Hz	kW	NEMA
AFR150	208 240	40	3	50/60	11	15-50P

**NEMA 15-50P**





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## DRAWINGS

## Capacity Chart

Recipe/Product	Pounds	Kilograms
Flour Capacity Minimum	16.5	7.5
Flour Capacity Maximum	330	150
50% AR Dough Minimum	24.25	11
50% AR Dough Maximum	462	210
55% AR Dough Minimum	24.25	11
55% AR Dough Maximum	485	220
60% AR Dough Minimum	26.45	12
60% AR Dough Maximum	529	240
65% AR Dough Minimum	26.45	12
65% AR Dough Maximum	551.15	250

### 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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