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Since 1999

BTF Mixers

“Superior quality product at an affordable price !”



BTF020 (20 QUARTS)
BTF040 (40 QUARTS)
BTF060 (60 QUARTS)



BTF040H (40 QUARTS)
BTF060H (60 QUARTS)
SHOWN WITH OPTIONAL SM100CL



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 doughhook, whip and flat beater
- See-through, lifting bowl 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 (BTF040 & BTF060), mixers are easier to move for cleaning
- Quick locking anti-vibration device to secure mixer in place when mixing (BTF040 & BTF060)
- Bowl lifting by lever (except BTF007 & BTF010)
- 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

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.

Optional

- 20 qt bowl and alternative material for 40 qt mixer (BTF040A)
- 40 qt bowl and alternative material for 60 qt mixer (BTF060A)
- Independent standard #12 attachment hub (BTF040H & BTF060H)
- Stainless steel bowl dollie on casters (BTF040D & BTF060D)
- Vegetable and pepperoni slicer with 3 cheese shredders attachment (SM100CL)
- Meat grinder attachment (SM100HV)

DIMENSIONS

BTF007	13"W (33 cm)	X 21 3/4"D X (55.2 cm)	X 28 1/4"H X (71.8 cm)
BTF010	15"W (38.1 cm)	X 21 3/4"D X (55.2 cm)	X 32 3/4"H X (83.2 cm)
BTF020	16"W (40.6cm)	X 26 3/4"D X (67.9 cm)	X 41 3/4"H X (106 cm)
BTF040	23 1/2"W (59.7 cm)	X 37 1/2"D X (95.3 cm)	X 52 3/4"H X (134 cm)
BTF060	23 1/2"W (59.7 cm)	X 37 1/2"D X (95.3 cm)	X 56 1/8"H X (142.6 cm)

ELECTRICAL SYSTEM

BTF007 :	1/2HP 120V	4A 1PH NEMA 5-15P
BTF010 :	1/2HP 120V	4A 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)

BTF007	3 lbs (1.4 kg) flour	5 lbs (2.3 kg) dough
BTF010	5 lbs (2.2 kg) flour	8 lbs (3.5 kg) dough
BTF020	10 lbs (4.5 kg) flour	15 lbs (7 kg) dough
BTF040	28 lbs (13 kg) flour	40 lbs (18 kg) dough
BTF060	40 lbs (18 kg) flour	60 lbs (28 kg) dough

BOWL CAPACITY SHIPPING WEIGHT

Quarts (liters)

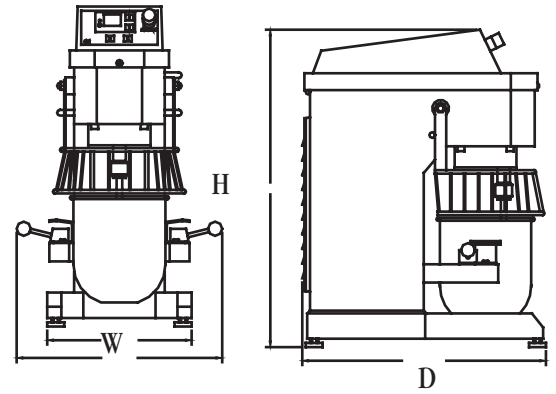
BTF007	7	225 lbs (102 kg)
BTF010	10	250 lbs (114 kg)
BTF020	20	330 lbs (150 kg)
BTF040	40	550 lbs (250 kg)
BTF060	60	650 lbs (295 kg)

OPTIONS

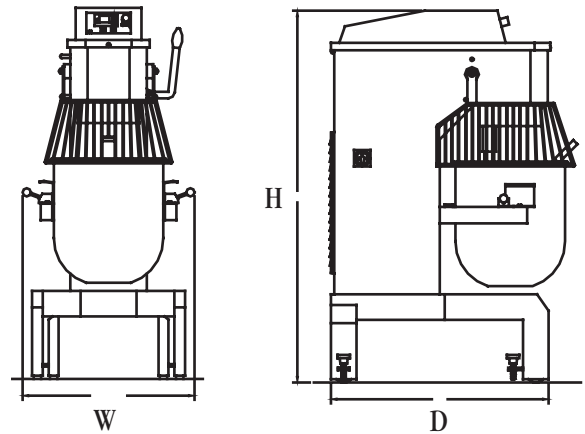
- 20 qt and alternative material for 40 qt mixer (BTF040A)
- 40 qt and alternative material for 60 qt mixer (BTF060A)
- Independent standard #12 attachment hub (BTF040H & BTF060H)
- Stainless steel bowl dollie on casters (BTF040D & BTF060D)
- Vegetable and pepperoni slicer with 3 cheese shredders attachment (SM100CL)
- Meat grinder attachment (SM100HV)

Specifications and design subject to change without notice.

BTF007 & BTF010



BTF020, BTF040 & BTF060



Stainless steel bowl dollie on casters
(BTF040D & BTF060D)



Your local distributor: / Votre distributeur:

