



BTL SERIES

MIXERS

Doyon BTL 80, 100, 120 and 140 quart mixers are intended for the high volume operations. They come standard with a touch screen control board that allows the operator to change from 1 to 20 speeds without the need of stopping the mixer. It also features as standard a digital 99 minutes mixing timer. Never again will you over or under mix. The BTL series is the most attractively priced mixers of its category.



BTL080



STANDARD FEATURES

- Easy to use touch screen control:
 - 99 minutes mixing timer
 - 20 speeds
 - 7 programmable speed and time settings
- No need to stop mixer to change speed
- Emergency stop
- Heavy duty frame with lead-free enamel paint for easy cleaning
- Most powerful heavy duty motors of the industry
- Includes bowl, dough hook, whip and flat beater, all stainless steel
- See through, stainless steel safety bowl guard
- Non-slipping belt, provides durability for tough mixes
- Four (4) stationary casters, the mixers are easier to move for cleaning
- Quick locking anti-vibration device to secure mixer in place when mixing
- Electric bowl lifting system
- Motor overload protection
- Exceptionally quiet and robust
- Bowl locks automatically on each side
- 2 year parts 1 year labor limited warranty

OPTIONS

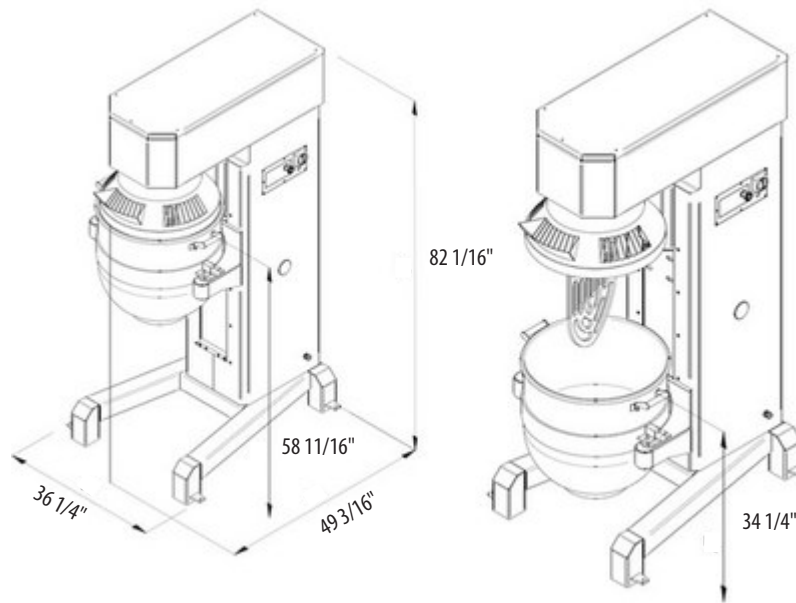
- Stainless steel construction (suffix I)
- Stainless steel bowl dolly (suffix D)
- 80 quarts bowl and alternative material for 120 and 140 quarts mixers
- BTL480: 480V-3PH
- Standard independent #12 attachment hub
- SM100CL: Vegetable and pepperoni slicer with 3 cheese shredders attachment (Not available in Québec)
- SM100HV: Meat grinder attachment (Not available in Québec)
- CE listing on demand

Experience our top-of-the-line mixers today!



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SPECIFICATIONS

Model	Bowl Capacity (quarts)	Crated Weight lb (kg)	Dimensions			Capacity (lb - kg)		Hook motor	Lifting motor	Hub motor	NEMA
			W	D	H	Flour	Dough (55% AR)				
BTL080	80	1100 (500)	36 1/4" (920)	49 3/16" (1250)	82 1/16" (2085)	77 (35)	125 (56.7)	4 HP	3/4 HP	3/4 HP	L15-30P
BTL100	100	1200 (545)	36 1/4" (920)	49 3/16" (1250)	82 1/16" (2085)	88 (40)	140 (63.5)	4 HP	3/4 HP	3/4 HP	L15-30P
BTL120	120	1300 (590)	36 1/4" (920)	49 3/16" (1250)	82 1/16" (2085)	110 (50)	176 (80)	5 1/3 HP	3/4 HP	3/4 HP	L15-30P
BTL140	140	1400 (635)	36 1/4" (920)	49 3/16" (1250)	82 1/16" (2085)	132 (60)	210 (96)	5 1/3 HP	3/4 HP	3/4 HP	L15-30P

PLANETARY MIXER CHART

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

MIXERS	BTL080	BTL100	BTL120	BTL140
Maximum weight of finish product	lb-(kg)	lb-(kg)	lb-(kg)	lb-(kg)
Dough, Heavy Bread 55% AR	103-(47)	119-(54)	150-(68)	178-(80)
Dough, Bread or Rolls 60% AR	125-(57)	140-(64)	176-(80)	210-(96)
Dough, Whole Wheat 70% AR	112-(51)	130-(59)	150-(68)	187-(85)
Dough, Thin Pizza 40% AR	77-(35)	100-(45)	120-(55)	140-(64)
Dough, Med Pizza 50% AR	84-(38)	116-(53)	132-(60)	150-(68)
Dough, Thick Pizza 60% AR	125-(57)	140-(64)	176-(80)	210-(96)

n/r - Not recommended

NOTE: Attachment hub should not be used while mixing

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

% AR = Water Weight (lb) Divided by Flour Weight (lb)

1 CANADIAN gallon of water = 10 lb/4.54kg

1 US gallon of water = 8.33lb/3.77kg

Use of ice requires a 10% reduction in batch size

For example: you are using 1 us gallon of water and 15 lb of flour.

8.33 lb (3.8 kg) of water ÷ 15 lb (6.8 kg) of flour = 0.55

That means you will have a finished product of 23.3 lb at 55% AR

Refer to the above chart to find the model you will need.

Drop the above chart by 10% when you use high gluten flour.



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