



REMOVABLE BOWL SPIRAL MIXER



Spiral Mixer, 520 Lb. Dough Capacity, 2 Speeds, Programmable Digital Control, Removable Stainless Steel Bowl On Heavy Duty Casters, Safety Guard & Dough Hook, Cast Iron Frame with Enamel Coated Steel Finish,



PROJECT _____

ITEM NO. _____

NOTES _____

MODEL NUMBER: **ATI150**



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
- Mixing System Lifts to Free Bowl on Casters
- Stainless Steel 330 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
- Jog & Reverse

CONSTRUCTION

- Heavy Duty Frame with Lead-Free Enamel Coating

OPTIONS & ACCESSORIES

- Stainless Steel Construction [Suffix I]
- Paddle w/Scrapper (Installed by Factory)
- #12 Attachment Hub
- International Voltages Available (Contact Factory)
- Integrated Water Meter
- Optional Touchscreen Controls

CLEARANCES

- 6" (152mm) On Left & Right Side
- 25" (635mm) 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 HP	Hydraulics	NEMA
		W	D	H1	H2			
ATI150	2922 (1327)	44 1/8" (1120)	86 5/8" (2202)	57 1/2" (1461)	79 1/8" (2010)	20 & 2	2 HP	15-60P





PROJECT _____

ITEM NO. _____

NOTES _____

MODEL NUMBER: **ATI150**

DRAWINGS

Model	Electrical System				
	Volts	Amps	Phase	Hz	NEMA
ATI150	208	32	3	50-60	15-50P

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%

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Doyon exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using these specifications. By using the information provided, the user assumes all risks in connection with such use.

