



# TILT ASPIRAL MIXER



**Spiral Mixer, 280 Lb. Dough Capacity, 2 Speeds, Programmable Digital Control, Stationary Stainless Steel Bowl, Safety Guard & Dough Hook, Cast Iron Frame with Enamel Coated Steel Finish, 2 HP Hydraulic Lift, Protective Rail Dropping at 57 1/8", 2 HP Bowl & 10 HP Hook, 208-240V/60/3P/32A, NEMA 15-50P**



PROJECT \_\_\_\_\_  
 ITEM NO. \_\_\_\_\_  
 NOTES \_\_\_\_\_  
 MODEL NUMBER: **AB080XA , AB080XE , AB080XB**



**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
- Hydraulic Lifting System to Empty Bowl
- Stainless Steel 200 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/Scraper (Installed by Factory)
- Left Lifting Model (Replace X with C)
- Right Lifting Model (Replace X with D)
- #12 Attachment Hub
- International Voltages Available (Contact Factory)
- Touchscreen Control

**CLEARANCES**

- 6" (152mm) On Left & Right Side
- 25" (635mm) Back
- Top & Bottom Must Remain Unobstructed

**WARRANTY**

- One Year Labor & Two Year Parts



**NEMA 15-50P**



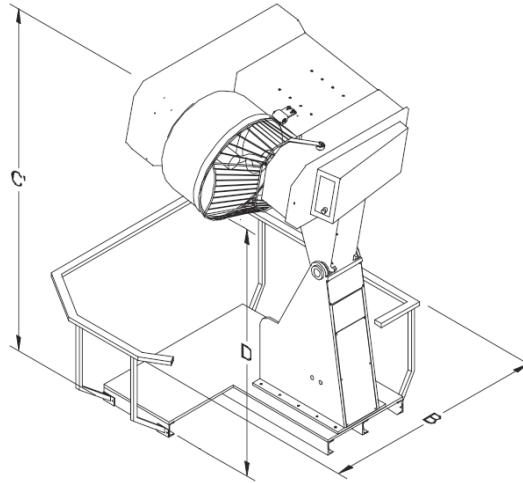
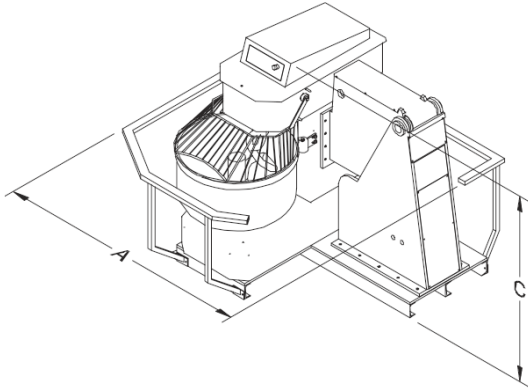
Model	Weight	Overall Dimensions					Bowl	Hook	Hydraulics
		W	D	Height Min.	Height Max.	Dropping Height			
<b>AB080XA</b>	2921 (1325)	62.99" (1600)	88.77" (2255)	61.41" (1560)	97.04" (2465)	58.66" (1490)	3 HP	12 HP	2 HP
<b>AB080XB</b>	3251 (1475)	62.99" (1600)	90.74" (2305)	61.41" (1560)	112.20" (2850)	75.78" (1925)	3 HP	12 HP	2 HP





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## DRAWINGS



- A - 79 5/8"
- B - 69 3/4"
- C - 60 1/2"
- C - 100"
- D - 65"

Model	Electrical System				
	Volts	Amps	Phase	Hz	NEMA
AB080XA	208	32	3	50-60	15-50P
	240				
AB080XE	208	32	3	50-60	15-50P
	240				
AB080XB	208	32	3	50-60	15-50P
	240				

## Capacity Chart

Recipe/Product	Pounds	Kilograms
Flour Capacity Minimum	8.8	4
Flour Capacity Maximum	176	80
50% AR Dough Minimum	13	6
50% AR Dough Maximum	198	90
55% AR Dough Minimum	13	6
55% AR Dough Maximum	231	105
60% AR Dough Minimum	13	6
60% AR Dough Maximum	286	130
65% AR Dough Minimum	13	6
65% AR Dough Maximum	286	130

### 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)

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.

