



AB080I

(stainless steel construction)



AB080

AB Series hydraulic lift spiral mixers

Proper oxygenation, rotational speed, synchronisation of bowl and hook as well as time are crucial for making perfect dough. That is why the award winning Doyon spiral mixer will beat the competition everytime in making the finest quality dough. Great for breads, bagels, pizza and gentle french type dough. Our spiral mixers will significantly reduce your operating time.

Hydraulic lift spiral mixers

“Superior *quality* product
at an *affordable* price !”

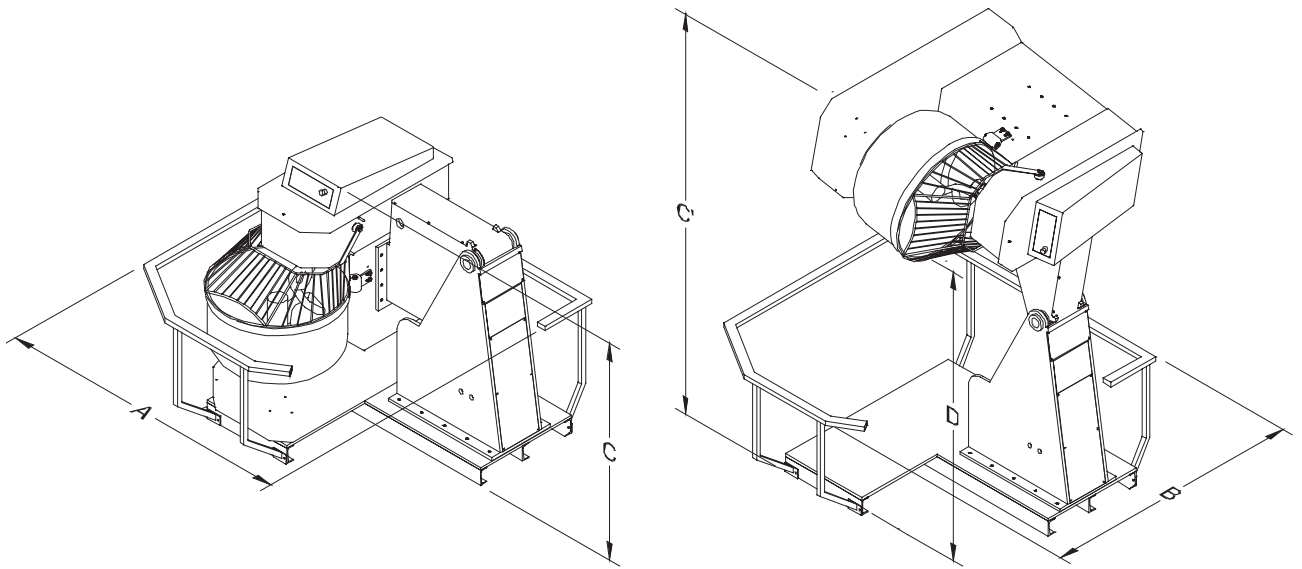
Spiral mixers

Standard Features

- Available in right lifting or left lifting versions (see chart on back)
- Simple to use manual or automatic digital control
- 9 personalized programs, enables inexperienced labor to operate the units
- Digital display of mixing time
- Unique stainless steel bowl with a high center that eliminates dough feeder post
- 3 to 10 minutes mixing time, depending on type of dough
- Keep dough cooler for longer yeast viability and better gluten development
- Increase volume
- Scientifically designed spiral hook for maximum efficiency
- Spiral mixers have 2 speeds for higher efficiency
- 3 powerful independent heavy duty motors; one for the bowl, one for the hook and one for the hydraulic system
- See-through bowl guard with safety interlock. Prevents operation when guard is open
- Safety guard, bowl and mixing tools are stainless steel
- Virtually maintenance free, extremely durable
- Even the smallest batches can be made in our large spiral mixer (see chart on back)
- Superior torque transmission which eliminates vibration and noise for heavy loads
- Metal-rubber composite gear type belt, non-slipping
- Heavy duty frame with lead-free enamel coating for easy cleaning
- Motor overload protection
- Hydraulic jack equipped with a safety valve in case of loss of pressure
- ETL listed
- One year parts and labor limited warranty

OPTIONAL

- Stainless steel construction (AB050I, AB080I, AB100I & AB150I)
- Integrated water meter



Model	Shipping weight (lb)	Dimensions					Capacity			Motor			NEMA
		Width (A)	Depth (B)	Minimum Height (C)	Maximum Height (C')	Dropping Height (D)	Bowl (qts)	Flour (lb)	Dough (lb) (60% AR)	Hook	Bowl	Hydraulic system	
AB050XA	2000 (910 kg)	75 5/8" (1920 mm)	58" (1475 mm)	54 1/2" (1385 mm)	89" (2260 mm)	59 5/8" (1515 mm)	100	min 7 (3 kg) max 110 (50 kg)	min 12 (5.5 kg) max 175 (80 kg)	7 HP	1.5 HP	2 HP	15-30P
AB050XE	2000 (910 kg)	79 5/8" (2020 mm)	58" (1475 mm)	54 1/2" (1385 mm)	96 3/8" (2450 mm)	67 1/8" (1705 mm)	100	min 7 (3 kg) max 110 (50 kg)	min 12 (5.5 kg) max 175 (80 kg)	7 HP	1.5 HP	2 HP	15-30P
AB050XB	2000 (910 kg)	83 1/2" (2120 mm)	58" (1475 mm)	54 1/2" (1385 mm)	105 1/2" (2680 mm)	76 1/4" (1940 mm)	100	min 7 (3 kg) max 110 (50 kg)	min 12 (5.5 kg) max 175 (80 kg)	7 HP	1.5 HP	2 HP	15-30P
AB080XA	2425 (1100 kg)	75 5/8" (1920 mm)	69 3/4" (1770 mm)	60 1/2" (1535 mm)	92 1/4" (2340 mm)	57 1/8" (1450 mm)	175	min. 11 (5 kg) max. 175 (80 kg)	min. 18 (8 kg) max. 280 (125 kg)	10 HP	2 HP	2 HP	15-50P
AB080XE	2425 (1100 kg)	79 5/8" (2020 mm)	69 3/4" (1770 mm)	60 1/2" (1535 mm)	100" (2540 mm)	65" (1650 mm)	175	min. 11 (5 kg) max. 175 (80 kg)	min. 18 (8 kg) max. 280 (125 kg)	10 HP	2 HP	2 HP	15-50P
AB080XB	2425 (1100 kg)	83 1/2" (2120 mm)	69 3/4" (1770 mm)	60 1/2" (1535 mm)	107 7/8" (2740 mm)	72 7/8" (1850 mm)	175	min. 11 (5 kg) max. 175 (80 kg)	min. 18 (8 kg) max. 280 (125 kg)	10 HP	2 HP	2 HP	15-50P
AB100XA	2650 (1200 kg)	75 5/8" (1920 mm)	72 7/8" (1850 mm)	60 1/2" (1535 mm)	93 3/4" (2380 mm)	55 3/4" (1415 mm)	225	min. 22 (10 kg) max. 220 (100 kg)	min. 35 (16 kg) max. 350 (160 kg)	10 HP	2 HP	2 HP	15-50P
AB100XE	2650 (1200 kg)	79 5/8" (2020 mm)	72 7/8" (1850 mm)	60 1/2" (1535 mm)	101 5/8" (2580 mm)	63 5/8" (1615 mm)	225	min. 22 (10 kg) max. 220 (100 kg)	min. 35 (16 kg) max. 350 (160 kg)	10 HP	2 HP	2 HP	15-50P
AB100XB	2650 (1200 kg)	83 1/2" (2120 mm)	72 7/8" (1850 mm)	60 1/2" (1535 mm)	109 1/2" (2780 mm)	71 1/2" (1815 mm)	225	min. 22 (10 kg) max. 220 (100 kg)	min. 35 (16 kg) max. 350 (160 kg)	10 HP	2 HP	2 HP	15-50P
AB150XA	3300 (1497 kg)	75 5/8" (1920 mm)	76 3/4" (1950 mm)	62 1/2" (1585 mm)	95 3/4" (2430 mm)	53 5/8" (1360 mm)	345	min. 22 (10 kg) max. 330 (150 kg)	min. 35 (16 kg) max. 520 (235 kg)	10 HP	2 HP	2 HP	15-50P
AB150XE	3300 (1497 kg)	79 5/8" (2020 mm)	76 3/4" (1950 mm)	62 1/2" (1585 mm)	103 5/8" (2630 mm)	61 1/2" (1560 mm)	345	min. 22 (10 kg) max. 330 (150 kg)	min. 35 (16 kg) max. 520 (235 kg)	10 HP	2 HP	2 HP	15-50P
AB150XB	3300 (1497 kg)	83 1/2" (2120 mm)	76 3/4" (1950 mm)	62 1/2" (1585 mm)	111 1/2" (2830 mm)	69 1/4" (1760 mm)	345	min. 22 (10 kg) max. 330 (150 kg)	min. 35 (16 kg) max. 520 (235 kg)	10 HP	2 HP	2 HP	15-50P

Please note: - Replace 'X' in model number for 'C' (left lifting model) or 'D' (right lifting model)
 - Replace the last 0 in model number by a 1 if you want the optional integrated water meter

ELECTRICAL SYSTEM

AB050XX 208-240V 20A 3PH
 AB080XX, AB100XX, AB150XX 208-240V 32A 3PH

Specifications and design subject to change without notice.



Conforms to ANSI/UL std. 763
 Certified to CSA C22.2 no. 195



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