

# DOYON

**MODELS:**  
EM20 - 20QT  
EM30 - 30QT

## GENERAL PURPOSE PLANETARY MIXER



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- Small foot print
- Metallic gray design
- Easy to clean
- Gear driven motor
- Quiet design allows implementation in any area of your business
- Easy to operate controls
- Safety guard with easy to feed chute
- Reduced energy consumption.
- Heavy duty motor
- Thermally protected to prevent overheating
- Timer
- Emergency stop

## WARRANTY

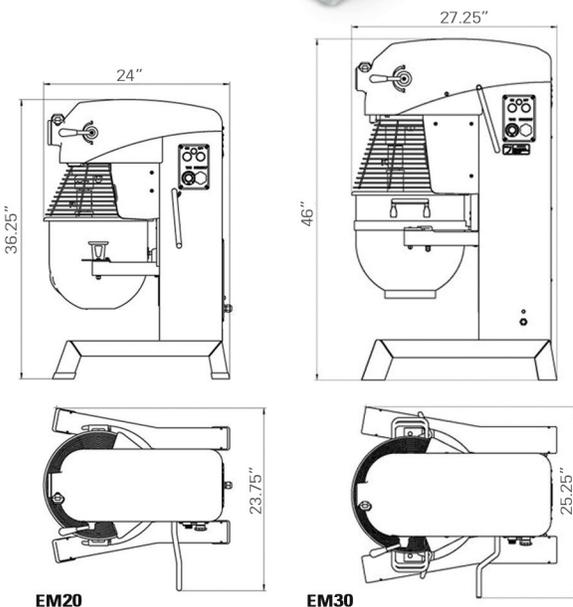
One year labor and two years parts warranty

### COMES STANDARD WITH:

- 1 Set of Accessories: Bowl, Flat Beater, Whip, Dough Hook
- Manual Bowl Lift
- #12 Driven Hub (Accessories Sold Separately)
- Cord & Plug

### OPTIONAL:

- Hub Attachments (Meat Grinder & Slicer/Shredder)
- Bowl Dolly
- Equipment Stand



	EM20	EM30
HEIGHT	36.25"	46"
WIDTH	23.75"	25.25"
DEPTH	24"	27.25"
WEIGHT	300lbs (136kg)	472lbs (214kg)
ELECTRICAL	120 Volt / 60 HZ / Single Phase	
	NEMA 5-15P	NEMA 5-20P
AMPS	12 Amps	16 Amps
KW	1.5 KW	2.0 KW
HP	2 HP	2.5 HP

	RPM'S	
LOW	120	112
MEDIUM	271	206
HIGH	389	351

Max weight of finished product*	lb-(kg)	lb-(kg)
Dough, Heavy Bread 55% AR*	15-(7)	25-(11.5)
Dough, Bread or Roll 60% AR*	20-(9)	30-(14)
Dough, Whole Wheat 70% AR*	20-(9)	30-(14)
Dough, Thin Pizza 40% AR*	n/r	n/r
Dough, Med Pizza 50% AR*	10-(4.5)	15-(7)
Dough, Thick Pizza 60% AR*	20-(9)	30-(14)

\*Dough quality based off of speed 1

### ATTACHMENT RECOMMENDED SPEED:

Dough Hook - Speed 1    Paddle - Speed 1    Whip - Speeds 1-3

Note: Cannot be sold in Province of Quebec.



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