

# Fresh—Mixing From Scratch



**Yeasted Product (Bread)**

Mixing exclusively yeasted product

Mixing a large amount of both product with yeast and without

Mixing one or two yeast products but mostly non-yeasted\* products

**Spiral Mixer**

**Both Spiral Mixer AND Planetary**

**Planetary Mixer**



**BTF (Heavier Duty)**  
Heavier duty mixing. Meant to be used hour after hour and day in and out.



**EM Series (Economy)**  
Light duty mixing. Not in constant use hour after hour. (See capacity charts page 6 & 7)



**Non-Yeasted Product\*** (cookie dough, muffins, cake batter, biscuit, scone, pie crust, brownie batter, icings, meringues, pate a choux (éclair dough), dog biscuits, mashed potatoes, meatballs/loaf, etc.)



If you want to meter water directly into the bowl, see next step. If not, proceed to last step.

**Water Meter**

**WM Series (Precise Amount and Temperature)**



**DAF001 (Precise Amount)**

**Spiral Mixer Capacity Charts**

| Standard                                   |         |         |         |        |        |        |        |
|--|---------|---------|---------|--------|--------|--------|--------|
| %AR = Water Wt. (lbs) ÷ by Flour Wt. (lbs) | AE1015  | AE1025  | AE1035  | AE1050 | AE1080 | AE1100 | AE1150 |
|  | 10.0 qt | 14.0 qt | 17.0 qt | 118 qt | 200 qt | 264 qt | 371 qt |
| Place 60% AR                               | 48      | 55      | 53      | 59     | 254    | 352.74 | 529.3  |

| Tilt-Over                                  |        |        | Removable Bowl |        |        |
|--|--------|--------|----------------|--------|--------|
| %AR = Water Wt. (lbs) ÷ by Flour Wt. (lbs) | AE1080 | AE1100 | AE1150         | AE1100 | AE1150 |
|  | 200 qt | 264 qt | 371 qt         | 225 qt | 310 qt |
| Place 60% AR                               | 254    | 352.74 | 529.3          | 350    | 520    |

**The Importance of A/R**

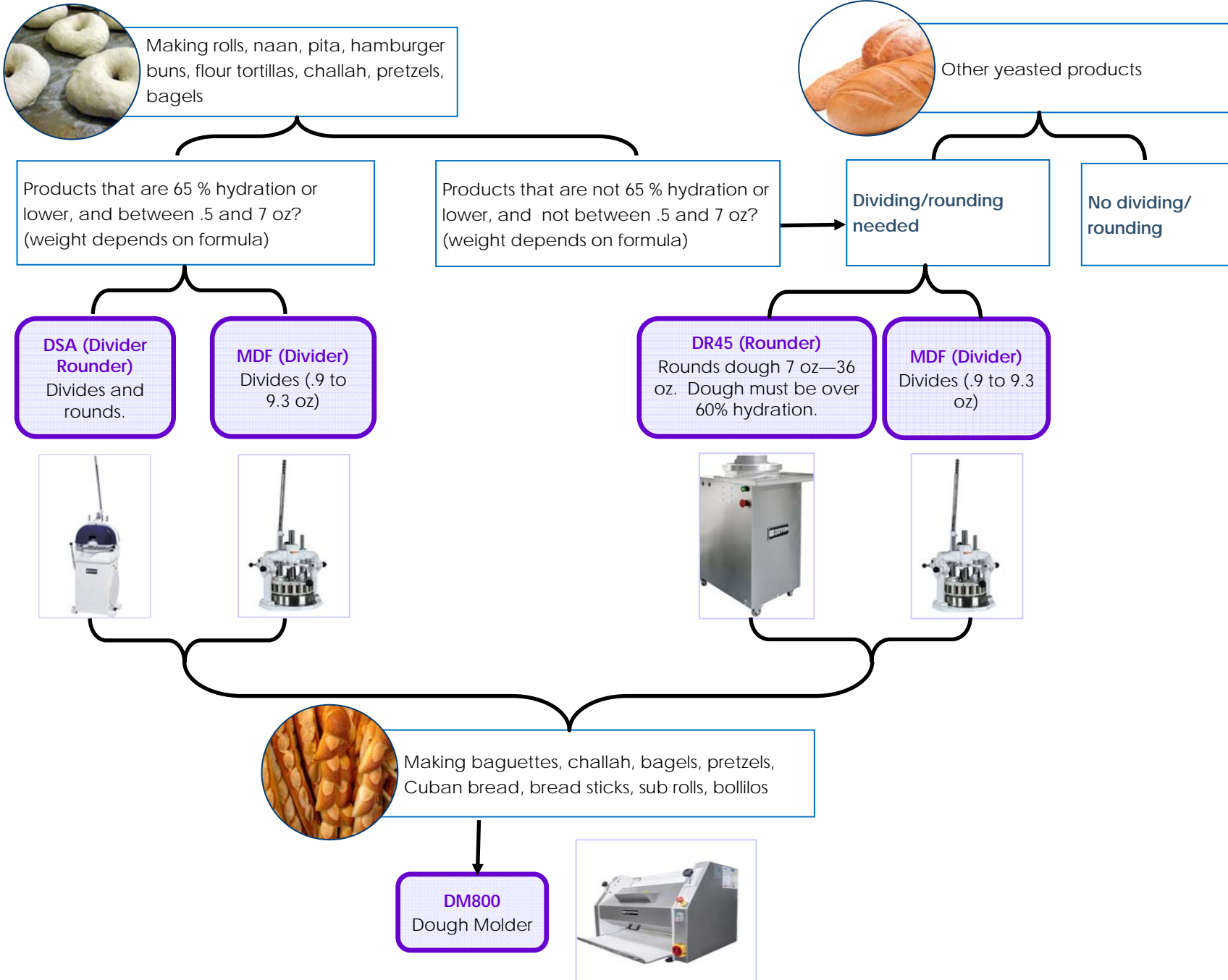
A/R or hydration ratio is crucial to figuring out the size of the mixer that a customer needs. Hydration ratio is devised from taking the weight of the water in a recipe and dividing it by the weight of the flour in a recipe.

Example: In the example, you would take 100/200  
 Recipe: which would equal 50% hydration.  
 100 grams water  
 200 grams flour  
 2 grams yeast  
 4 grams salt

The lower the hydration in a recipe, the harder it works on the mixer of the unit.  
 Because our capacity charts are based on a 50% dough hydration, any hydration less than that will actually allow the mixer to mix a LESS dough than stated for the max capacity.  
 Common examples of dough like this: pretzel, bagel, ciabata.  
 When recipes get more complicated than water, flour, yeast, and salt, and start adding in eggs, milk, oil, etc. that is when to give the factory a call for us to help determine what mixer is best.

**KEY QUESTION: What is your hydration ratio?** Figure out appropriate size mixer(s) (see capacity charts, page 6 & 7)

# Fresh Yeasted Products—Dividing/Rounding and Moulding



# Fresh—Sheeters



Naan, pita, roll-out cookies, pie dough, tortillas, wraps, pierogis



Croissant dough, Danish, Strudel, yeast risen doughnuts, crackers, puff pastry, biscuits/scones, filo/phylo,

Small space, doing individual portions at a time, dough hydration between 50-60%, yeasted dough ball less than 20 ounces  
(Note: one pie dough at a time)

Large space, massive quantities, have a low/high dough hydration

DL Series



Reversible Sheeter

LSA  
Tabletop

LMA  
Floor Model



# Fresh—Proofing



**Yeasted Product (Bread)**

Larger space, largest production capacity

Low space, high production capacity, high quality results, need steam, need to bake over 425

Low space, lower production, looking for fast casual sub concept quality product.

**DRIP 1 or E236/336**  
Roll-in Proofers

**JAOP**  
Oven-Proofers

**CAOP**  
Rotating Rack  
Oven-Proofers

**NU-VU Oven Proofers**

**ER Retarder-Proofers**

**Walk-in cooler or Refrigerator**  
Not a Doyon Product



**Croissants**

Croissants proof at lower temps so butter doesn't melt (below 80). None of our proofers will keep below 80 with the lights on. Some people retard their croissants 40-50 degrees for the entire time.

**ER Retarder-Proofers**

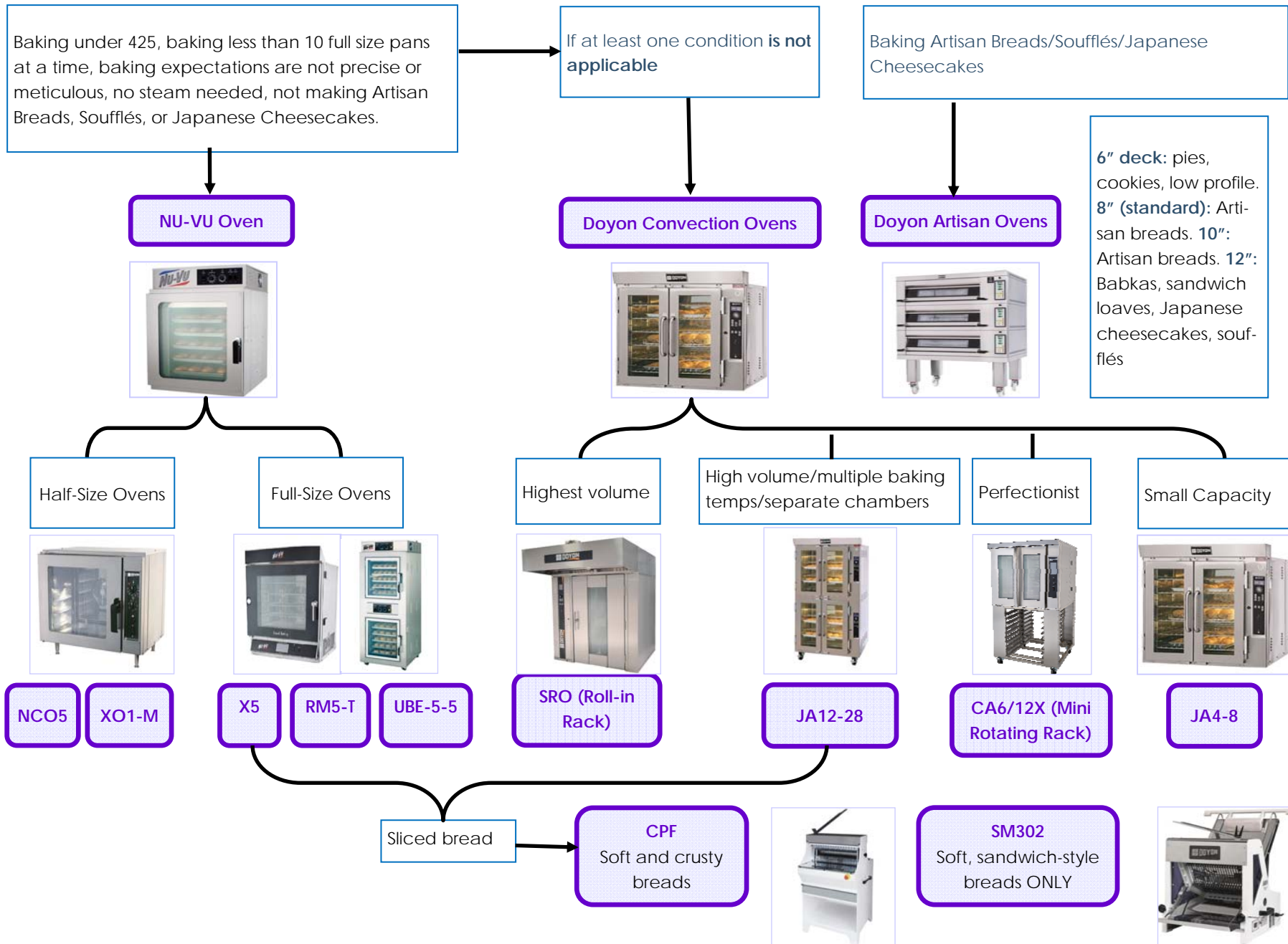
**Walk-in cooler or Refrigerator**  
Not a Doyon Product



**Non-Yeasted Product** (cookie dough, muffins, cake batter, biscuit, scone, pie crust, brownie batter, icings, meringues, pate a choux (éclair dough), dog biscuits, mashed potatoes, meatballs/loaf, etc.)

No proofing required

# Fresh—Ovens and Slicers



## Planetary Mixer Capacity Charts

| <b>%AR = Water Wt. (lbs) ÷ By<br/>Flour Wt. (lbs.)</b> | <b>BTF010<br/>(10 Qt)</b> | <b>BTF020/BTL020<br/>(21 Qt)</b> | <b>BTF040<br/>(42 Qt)</b> | <b>BTF060<br/>(63 Qt)</b> | <b>BTL080<br/>(80 Qt)</b> | <b>BTL100<br/>(100 Qt)</b> | <b>BTL120<br/>(120 Qt)</b> | <b>BTL140<br/>(140 Qt)</b> |
|--|---------------------------|----------------------------------|---------------------------|---------------------------|---------------------------|----------------------------|----------------------------|----------------------------|
| <b>Dough, Bread, Roll or Pizza<br/>60% AR</b>          | <b>3.3 lbs.</b>           | <b>8.82 lbs.</b>                 | <b>17.64 lbs.</b>         | <b>26.46 lbs.</b>         | <b>44.09 lbs</b>          | <b>55.12 lbs</b>           | <b>66.14 lbs.</b>          | <b>77.16 lbs.</b>          |

| <b>%AR = Water Wt. (lbs) ÷ By<br/>Flour Wt. (lbs.)</b> | <b>EM20<br/>(20 Qt.)</b> | <b>EM30<br/>(30 Qt.)</b> |
|--|--------------------------|--------------------------|
| <b>Dough, Heavy Bread 55% AR</b>                       | <b>15 lbs.</b>           | <b>25 lbs.</b>           |
| <b>Dough, Bread or Roll 60% AR</b>                     | <b>20 lbs.</b>           | <b>30 lbs.</b>           |
| <b>Dough, Whole Wheat 70% AR</b>                       | <b>20 lbs.</b>           | <b>30 lbs.</b>           |
| <b>Dough, Thin Pizza 40% AR</b>                        | <b>N/R</b>               | <b>N/R</b>               |
| <b>Dough, Med Pizza 50% AR</b>                         | <b>10 lbs.</b>           | <b>15 lbs.</b>           |
| <b>Dough, Thick Pizza 60% AR</b>                       | <b>20 lbs.</b>           | <b>30 lbs.</b>           |

## Spiral Mixer Capacity Charts

### Standard

| %AR = Water Wt. (lbs) ÷<br>By Flour Wt. (lbs.) | AEF015<br>30 qt | AEF025<br>54 qt | AEF035<br>77 qt | AEF050<br>118 qt | AEF080<br>200 qt | AFR100<br>264 qt | AFR150<br>375 qt |
|--|-----------------|-----------------|-----------------|------------------|------------------|------------------|------------------|
| 50% AR   | 30              | *               | 50              | *                | 160              | *                | *                |
| 55% AR   | 35              | 40              | 80              | 116              | 165              | *                | *                |
| 60% AR   | 48              | 55              | 110             | 159              | 254              | 352.74           | 529.1            |
| 65% AR   | 48              | 60              | 110             | 159              | 254              | *                | *                |

\* Capacities have not been calculated.

### Tilt-Over

| %AR = Water Wt. (lbs) ÷<br>By Flour Wt. (lbs.) | AB080<br>200 qt | AB100<br>264 qt | AR150<br>375 qt |
|--|-----------------|-----------------|-----------------|
| 60% AR   | 254             | 352.74          | 529.1           |

### Removable Bowl

| %AR = Water Wt. (lbs) ÷<br>By Flour Wt. (lbs.) | ATR100<br>225 qt | ATI150<br>330 qt |
|--|------------------|------------------|
| 60% AR   | 350              | 520              |

### The Importance of A/R

-A/R or hydration ratio is crucial to figuring out the size of the mixer that a customer needs.

-Hydration ratio is devised from taking the weight of the water in a recipe and dividing it by the weight of the flour in a recipe.

#### Example:

#### Recipe:

100 grams water

200 grams flour

2 grams yeast

4 grams salt

-In this example, you would take 100/200 which would equal **50 % hydration**.

-The lower the hydration in a recipe, the harder it works on the motor of the unit.

-Because our capacity charts are based on a 60 % dough hydration, any hydration less than that will actually allow the mixer to miss LESS dough than stated for the max capacity.

-Common examples of dough like this: pretzel, bagel, challah.

-When recipes get more complicated than water, flour, yeast, and salt, and start adding in eggs, milk, oil, etc, that is when to give the factory a call for us to help determine what mixer is best.