

PRODUCT LINE CATEGORIES



**WATER
METER &
CHILLER**



**MIXERS:
SPIRAL &
PLANETARY**



**PROOFERS
& RETARDER
PROOFERS**



**DOUGH
SHEETERS**



**DOUGH
DIVIDERS
& ROUNDERS**



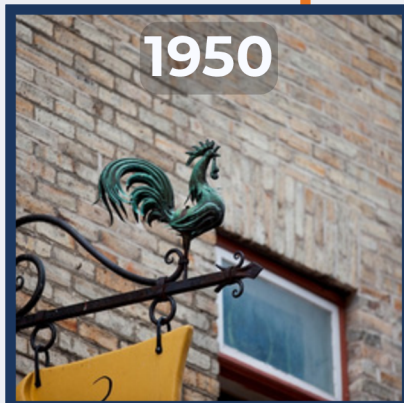
**OVENS
& OVEN
PROOFERS**

BAKING LEGACY & PASSION - FOUNDED BY ARTISAN BAKERS

A century ago, our legacy was founded in Canada by Gustave Doyon. After owning bakeries and perfecting oven proficiencies, we expanded internationally, always remaining true to our tradition and heritage. Our innovative JET AIR SYSTEM revolutionized the industry, helping bakers attain the **perfect** bake.

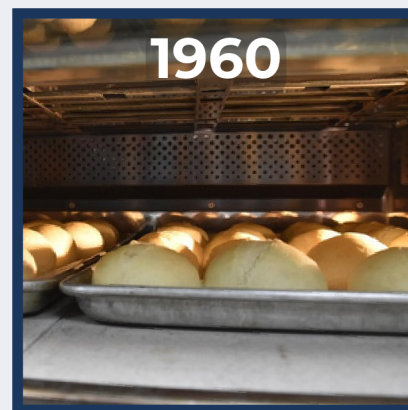
1929

Driven by traditional French techniques, and achieving the "perfect bake", Gustave Doyon established his first bakery in St-Come, Quebec.



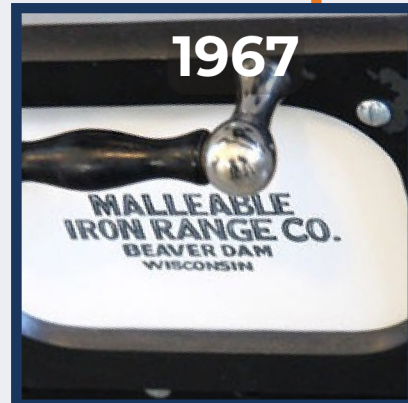
1950

Gustave Doyon Equipment Co. established so that Gustave could improve and repair his own equipment and sell used bakery equipment.



1960

After success and a winning business model a second bakery was purchased in Quebec City.



1967

First commercial convection oven introduced by Malleable Iron Range Company.



1970

Doyon Equipment company was established by Jacques & Maurice, who were driven by innovation and their father's legacy.



1973

Doyon begins to officially manufacture their own ovens and equipment, as commercial ovens were booming



70's/80's

First commercial rotating rack oven introduced by MONO Equipment, inspiring Jacques & Maurice.



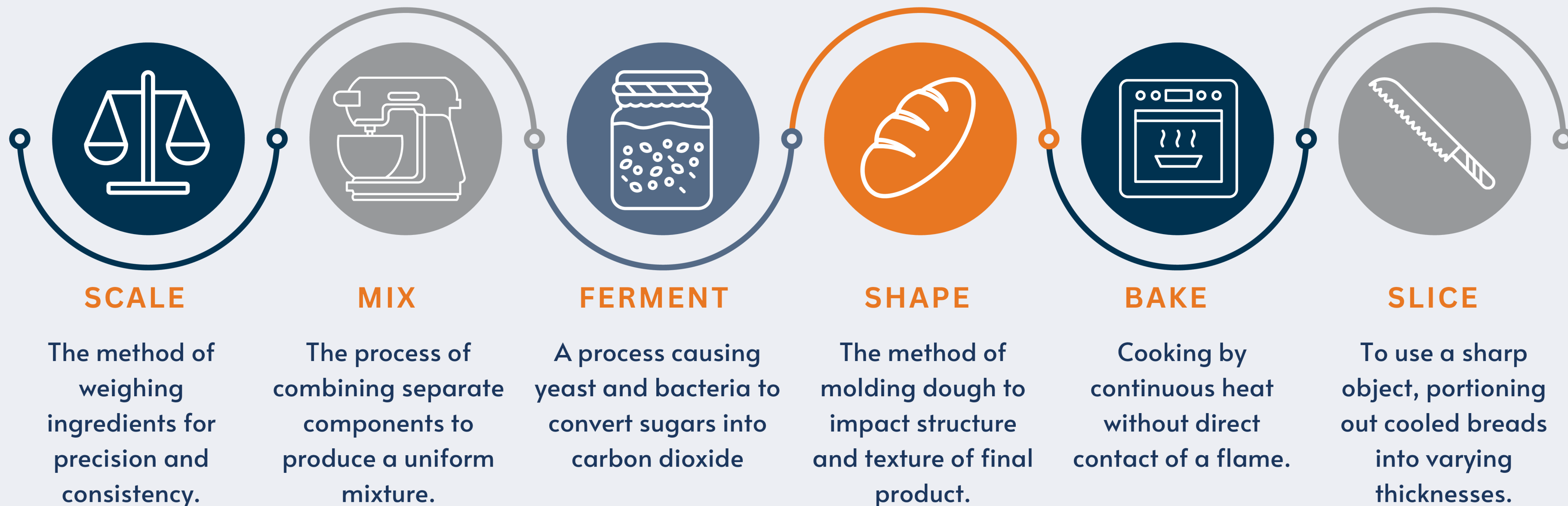
1980's

Doyon expands into the U.S. & international markets with the creation of the JET AIR SYSTEM, revolutionizing oven technology.

2009

The Middleby Corporation acquired Doyon Equipment, Inc.

THE BAKERY PRODUCTION WORKFLOW



DOYON OFFERS A COMPREHENSIVE SOLUTION FOR THE ARTISAN BAKER



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**OVENS
& OVEN
PROOFERS**

THE BAKING LOVE AFFAIR BEGINS

The Foundation: In our story, water serves as the essence of love.

- Our water meter begins at zero, representing “a truer relationship foundation.”
- A clear carbon filter allows for easy visibility when things become “filtered.”



DAF001 WATER METER

The perfect addition to your mixing process, this device enables precise water addition for achieving ideal consistency, streamlining workflow, and ensuring consistent recipes, regardless of the preparer.

RAF100 WATER CHILLER

Enhance your mixing process by using the precise water temperature to achieve the right consistency and maintain proper fermentation based on your location.



PERFECTION STARTS WITH DOSING PRECISE TEMPERATURES AND AMOUNTS

OUR SPIRAL MIXER IS THE HEART AND SOUL OF DOUGH CREATION

AEF Series

Dough is like a significant other; how you handle it matters.

- **Gentle Handling:** Avoid tearing it apart.
- **Temperature Control:** Don't overheat it.
- **"Flour-ers" Count:** Know the right flour amount.
- **Proper "Libation":** Hydration is important.

Here's how our features ensure a smooth relationship:

- **Belt Driven:** Ensures smooth operation.
- **Seamless Dual Speed Changes:** Effortless adjustments.
- **Error-Free Operation:** Prevents accidental "button presses."
- **Easy Bowl Drain:** Allows for thorough cleaning, eliminating heavy lifting.
- **Stable Performance:** No shaky feet.
- **Synchronized Bowl & Hook Speeds:** Better kneading and less stress.
- **Fixed Bowl:** Reduces friction and heat generation. (SEE APPENDIX TO LEARN MORE ABOUT FRICTION)
- **Narrow Hook Connection:** Enhances water absorption, up to 5%.
- **Central Rounded Post:** Ensures proper gluten development without tearing.
- **Programable Digital Console:** Preset up to 9 custom recipes.

Center Post & Hook



Programable Digital Console



Bowl Drain



ULTIMATE TAKEAWAY - "DON'T TEAR YOUR DOUGH!"



Belt Drive



DOUGH CAN BE MADE IN WIDE CAPACITIES AND WITH MANY VARIABLES.

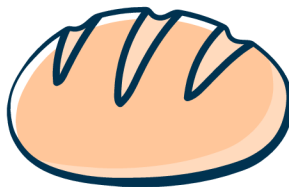
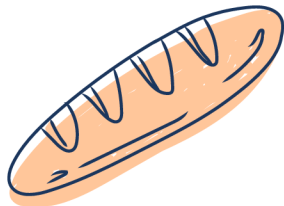
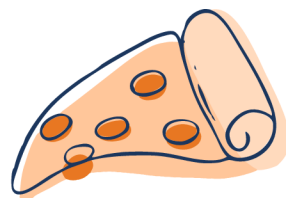
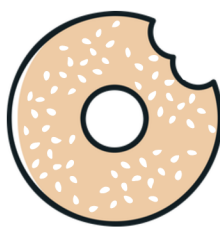
✓ **Dough Amounts**
Mixer capacities holding 2 lbs. to 330 lbs. of flour.

✓ **Dough Firmness**
It's important to adjust for hydration levels so we're not putting too much strain on the mixer.

✓ **Dough Development**
Bakers add ice to lower the temperature while mixing. This can be helpful, but we need to account for cold dough.

✓ **Dough Outcome**
Developing glutens without tearing is key.

When we talk about hydration, it means how much water is in the dough.



The above represents typical products within that range of hydration level.

Bowl Capacity (Qts)		Flour		50% Hydration					55% Hydration					60% Hydration					65% Hydration				
					Standard Flour & Water	Using Ice & Standard Flour	Using HG Flour & Standard Water	Using Ice & HG Flour		Standard Flour & Water	Using Ice & Standard Flour	Using HG Flour & Standard Water	Using Ice & HG Flour		Standard Flour & Water	Using Ice & Standard Flour	Using HG Flour & Standard Water	Using Ice & HG Flour		Standard Flour & Water	Using Ice & Standard Flour	Using HG Flour & Standard Water	Using Ice & HG Flour
		Min	Max	Min	Max	Max	Max	Max	Min	Max	Max	Max	Max	Min	Max	Max	Max	Max	Min	Max	Max	Max	Max
AEF015SP	30	2	30	3	30	27	27	24	3	30	27	27	24	3	30	27	27	24	3	30	27	27	24
AEF025SP	54	2.74	34	4	40	36	36	32	4	40	36	36	32	4	40	36	36	32	4	40	36	36	32
AEF035SP	77	3.86	68	6	72	64.8	64.8	58	6	72	64.8	64.8	58	6	72	64.8	64.8	58	6	72	64.8	64.8	58
AEF035	77	3.86	68	6	72	64.8	64.8	58	6	72	64.8	64.8	58	6	72	64.8	64.8	58	6	72	64.8	64.8	58
AEF050	118	5.5	99	8.8	123	110.7	110.7	100	8.8	123	110.7	110.7	100	8.8	123	110.7	110.7	100	8.8	123	110.7	110.7	100
AEF080	200	8.82	158	14	225	202.5	202.5	182	14	225	202.5	202.5	182	14	225	202.5	202.5	182	14	225	202.5	202.5	182
AFR100	264	11	220	15	308	277.2	277.2	249	15	308	277.2	277.2	249	15	308	277.2	277.2	249	15	308	277.2	277.2	249
AFR150	375	11	330	24.25	462	415.8	415.8	374	24.25	462	415.8	415.8	374	24.25	462	415.8	415.8	374	24.25	462	415.8	415.8	374

See full size chart in the appendix..

OUR SPIRAL MIXERS CAN HANDLE THESE VARIABLES

Spiral Mixer Assortment



AEF SERIES
Standard Size
Spiral Mixer



AFR SERIES
Large Capacity
Spiral Mixer

Bowl Capacity (QUARTS)		Flour Capacity (POUNDS)		Features	Electrical Requirements	
		Min	Max		Volts	Phase
AEF015SP	30	2	30	Standard	208-240V	1PH
AEF025SP	54	2.74	34	Standard	208-240V	1PH
AEF035SP	77	3.86	68	Standard	208-240V	1PH
AEF035	77	3.86	68	Jog and Reverse	208-240V	3PH
AEF050	118	5.5	99	Jog and Reverse	208-240V	3PH
AEF080	200	8.82	158	Jog and Reverse	208-240V	3PH
AFR100	264	11	220	Jog and Reverse	208-240V	3PH
AFR150	375	11	330	Jog and Reverse	208-240V	3PH





PRODUCT LINE CATEGORIES



WATER
METER &
CHILLER



MIXERS:
SPIRAL &
PLANETARY



PROOFERS
& RETARDER
PROOFERS



DOUGH
SHEETERS



DOUGH
DIVIDERS
& ROUNDERS



OVENS
& OVEN
PROOFERS

PART OF THE  **MIDDLEBY** FAMILY

TRUST OUR PLANETARY MIXERS TO TACKLE THE JOB

Reliable relationships are built on technicalities:

- **Relationship Balance:** A high-resistance, low-hydration situation will not run smoothly.
- **Using the Right Tools:** Paddle, Whisk, and Hook and knowing when to apply.
- **Solid Foundation:** A fixed bowl can endure significant structural stress without faltering.

Speed, Volume, Robustness, and Versatility are key:

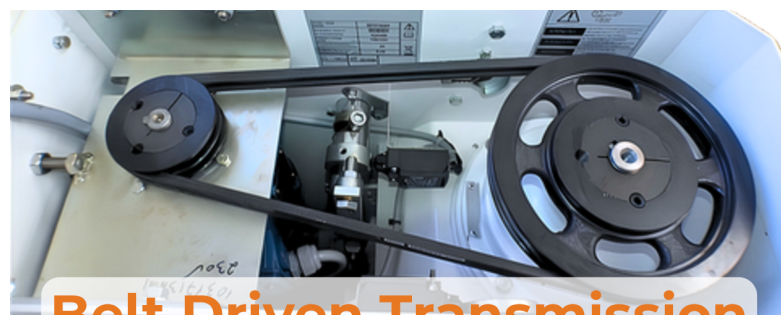
- **Belt Driven Transmission:** Smooth, quiet operation protecting the motor.
- **Variable Speed Control:** Electronic shifting over 20 speeds for easy ingredient incorporation.
- **Recessed Controls:** Prevents accidental button presses for consistent mixing times.
- **Hydraulic Powered Bowl Lift (BTL):** Raises and lowers heavy bowl without manual lifting.
- **Dual Orbital Mixing Action:** Thorough mixing by rotating head mount and attachment.
- **Leveling Feet:** Preventing movement during operation.
- **Interlocked Bowl Guard:** Ensuring overall safety of staff.
- **Quick-Release Interlock:** Attachments swap out easily for versatile mixing tasks.



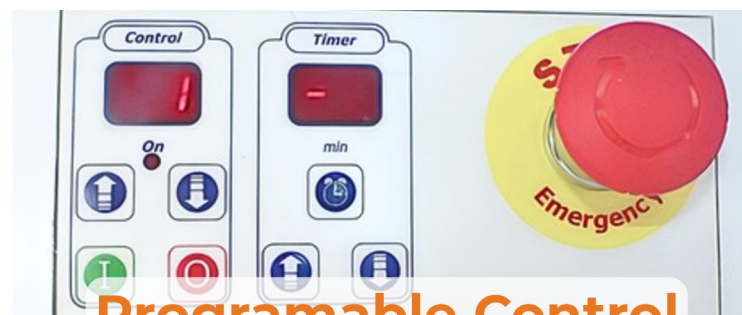
BTF Series



BTL Series
Hydraulic Lift



Belt Driven Transmission



Programmable Control



S.S. Attachments

Ultimate Takeaway - "Don't Mistreat Your Mixer"



OUR PLANETARY MIXERS CAN ACCOMPLISH A WIDE RANGE OF DIVERSE RECIPES

Wire Whip

Proper meringue is whisked on low speed to help develop a stable structure. With 20 speeds, we help you with the finesse needed in your recipes.



Dough Hook

While our planetary mixers can certainly handle bread making, the stationary bowl does introduce some friction. When using the hook attachment, it's important not to exceed speed 5.



Flat Beater

Reduce overworking gluters and or starches, when mixing stiff batters (pound cake/ muffin), shaggy doughs (pie/ scone), or even mashed potatoes.



	BTF010 10 QT			BTL020 20 QT			BTF040 40 QT			BTF060 60 QT			BTL100 100 QT			BTL140 140 QT		
	VOLUME	SPEED	TOOL	VOLUME	SPEED	TOOL	VOLUME	SPEED	TOOL	VOLUME	SPEED	TOOL	VOLUME	SPEED	TOOL	VOLUME	SPEED	TOOL
Waffle/Hotcake (Batter)	4 Qts.	1 thru 5	Flat Beater	8 Quarts	1 thru 5	Flat Beater	16 Quarts	1 thru 5	Flat Beater	24 Quarts	1 thru 5	Flat Beater	40 Quarts	1 thru 5	Flat Beater	56 Quarts	1 thru 5	Flat Beater
Whipped Cream	2 Qts.	1 thru 20	Wire Whip	4 Quarts	1 thru 20	Wire Whip	8 Quarts	1 thru 20	Wire Whip	12 Quarts	1 thru 20	Wire Whip	20 Quarts	1 thru 20	Wire Whip	28 Quarts	1 thru 20	Wire Whip
Mashed Potatos	7.5 Qts.	1 thru 5	Flat Beater	15 lbs	1 thru 5	Flat Beater	30 lbs	1 thru 5	Flat Beater	45 lbs	1 thru 5	Flat Beater	75 lbs	1 thru 5	Flat Beater	105 lbs	1 thru 5	Flat Beater
Egg Whites (Not Meringue)	1.5 Qts.	1 thru 20	Wire Whip	1 Quart	1 thru 20	Wire Whip	2 Quarts	1 thru 20	Wire Whip	3 Quarts	1 thru 20	Wire Whip	5 Quarts	1 thru 20	Wire Whip	7 Quarts	1 thru 20	Wire Whip
Meringue (Qty of Water)	3/4 Pint	1 thru 20	Wire Whip	1 1/2 Pints	1 thru 20	Wire Whip	3 Pints	1 thru 20	Wire Whip	4 1/2 Pints	1 thru 20	Wire Whip	7 1/2 Pints	1 thru 20	Wire Whip	10 1/2 Pints	1 thru 20	Wire Whip
Dough, Raised Donut (65% AR)	4.5 Lbs.	1 thru 11	Dough Hook	9 lbs	1 thru 11	Dough Hook	18 lbs	1 thru 11	Dough Hook	27 lbs	1 thru 11	Dough Hook	45 lbs	1 thru 11	Dough Hook	63 lbs	1 thru 11	Dough Hook
Dough, Bread Dough (55% AR)	7.5 Lbs.	1 thru 5	Dough Hook	15 lbs	1 thru 5	Dough Hook	30 lbs	1 thru 5	Dough Hook	45 lbs	1 thru 5	Dough Hook	75 lbs	1 thru 5	Dough Hook	105 lbs	1 thru 5	Dough Hook
Dough, Bread or Roll (60% AR)	12.5 Lbs.	1 thru 5	Dough Hook	25 lbs	1 thru 5	Dough Hook	50 lbs	1 thru 5	Dough Hook	75 lbs	1 thru 5	Dough Hook	125 lbs	1 thru 5	Dough Hook	175 lbs	1 thru 5	Dough Hook
Dough, Pizza (40% AR)	4.5 Lbs.	1 thru 5	Dough Hook	9 lbs	1 thru 5	Dough Hook	18 lbs	1 thru 5	Dough Hook	27 lbs	1 thru 5	Dough Hook	45 lbs	1 thru 5	Dough Hook	63 lbs	1 thru 5	Dough Hook
Dough, Pizza (50% AR)	5 Lbs.	1 thru 5	Dough Hook	10 lbs	1 thru 5	Dough Hook	20 lbs	1 thru 5	Dough Hook	30 lbs	1 thru 5	Dough Hook	50 lbs	1 thru 5	Dough Hook	70 lbs	1 thru 5	Dough Hook
Dough, Pizza (60% AR)	10 Lbs.	1 thru 5	Dough Hook	20 lbs	1 thru 5	Dough Hook	40 lbs	1 thru 5	Dough Hook	60 lbs	1 thru 5	Dough Hook	100 lbs	1 thru 5	Dough Hook	140 lbs	1 thru 5	Dough Hook
Icing, Fondant Based	6 Lbs.	1 thru 5	Flat Beater	12 lbs	1 thru 5	Flat Beater	24 lbs	1 thru 5	Flat Beater	36 lbs	1 thru 5	Flat Beater	60 lbs	1 thru 5	Flat Beater	84 lbs	1 thru 5	Flat Beater
Mayonnaise (Qts of Oil)	3/4 Pint	1 thru 20	Wire Whip	1 1/2 Pints	1 thru 20	Wire Whip	3 Pints	1 thru 20	Wire Whip	4 1/2 Pints	1 thru 20	Wire Whip	7 1/2 Pints	1 thru 20	Wire Whip	10 1/2 Pints	1 thru 20	Wire Whip
Salad Dressing	10 Qt.	1 thru 20	Wire Whip	20 Qt	1 thru 20	Wire Whip	40 Qt	1 thru 20	Wire Whip	60 Qt	1 thru 20	Wire Whip	100 Qt	1 thru 20	Wire Whip	140 Qt	1 thru 20	Wire Whip
Cake (Batter)	10 Qt.	1 thru 5	Flat Beater	20 Qt	1 thru 5	Flat Beater	40 Qt	1 thru 5	Flat Beater	60 Qt	1 thru 5	Flat Beater	100 Qt	1 thru 5	Flat Beater	140 Qt	1 thru 5	Flat Beater
Dough, Pie	9 lbs	1 thru 5	Flat Beater	18 lbs	1 thru 5	Flat Beater	36 lbs	1 thru 5	Flat Beater	54 lbs	1 thru 5	Flat Beater	90 lbs	1 thru 5	Flat Beater	126 lbs	1 thru 5	Flat Beater
Cookie, Shortbread or Sugar	7.5 lbs	1 thru 5	Flat Beater	15 lbs	1 thru 5	Flat Beater	30 lbs	1 thru 5	Flat Beater	45 lbs	1 thru 5	Flat Beater	75 lbs	1 thru 5	Flat Beater	105 lbs	1 thru 5	Flat Beater
Pasta, Basic Egg Noodles	2.5 lbs	1 thru 5	Dough Hook	5 lbs	1 thru 5	Dough Hook	10 lbs	1 thru 5	Dough Hook	15 lbs	1 thru 5	Dough Hook	25 lbs	1 thru 5	Dough Hook	35 lbs	1 thru 5	Dough Hook

IMMENSE MIXING VERSATILITY SETS US APART FROM OUR COMPETITORS

Planetary Mixer Assortment:



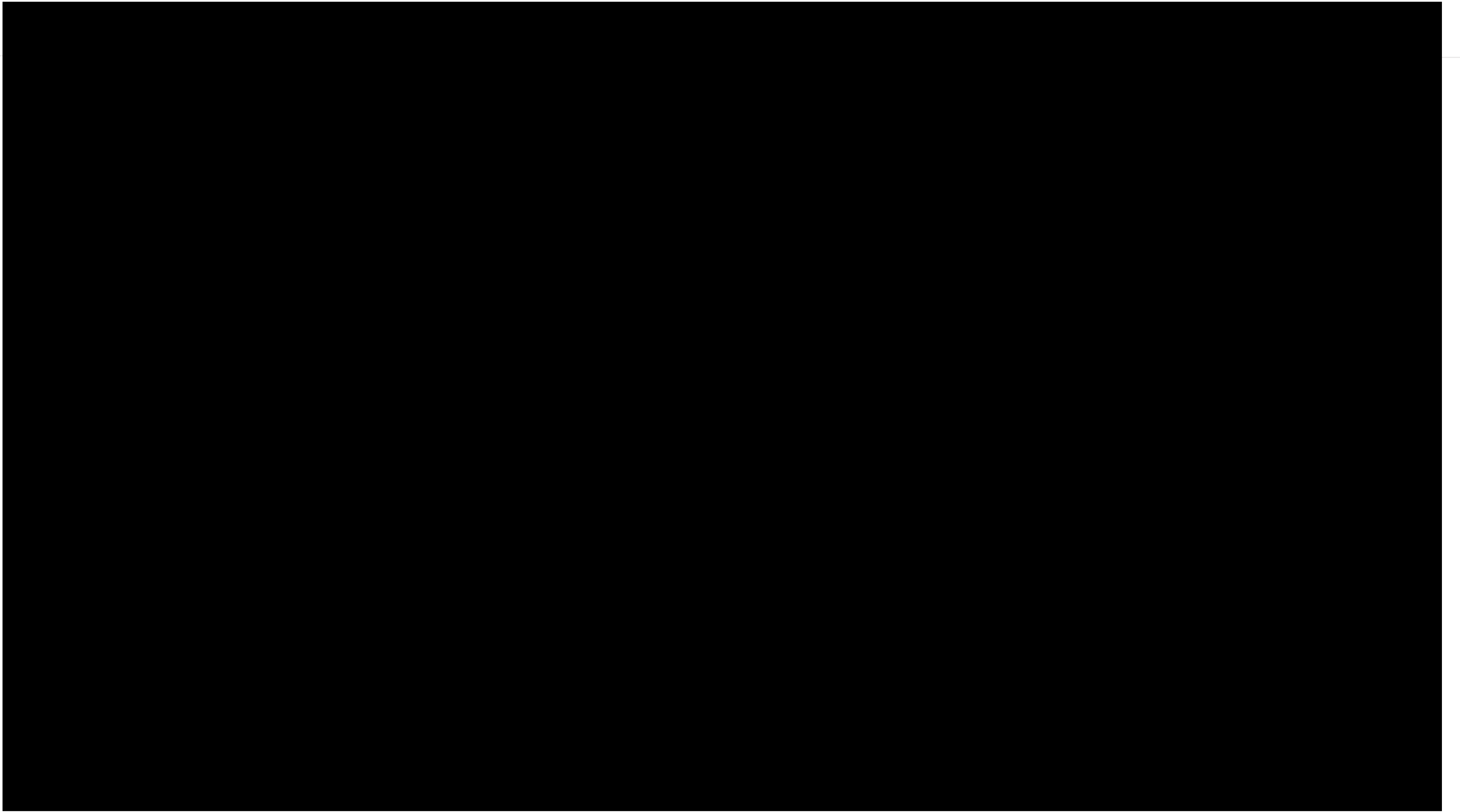
BTF SERIES
Standard Size
Planetary Mixer



BTL SERIES
Large Capacity
Planetary Mixer
Hydraulic powered bowl lift

BTF010 Belt Driven Planetary Mixer			BTF020 Belt Driven Planetary Mixer			BTF040 Belt Driven Planetary Mixer			BTF060 Belt Driven Planetary Mixer			BTL100 Belt Driven Planetary Mixer w/ Lift			BTL140 Belt Driven Planetary Mixer w/ lift		
VOLUME	VOLTS	PHASE	VOLUME	VOLTS	PHASE	VOLUME	VOLTS	PHASE	VOLUME	VOLTS	PHASE	VOLUME	VOLTS	PHASE	VOLUME	VOLTS	PHASE
10 Quarts	120V	1PH	20 Quarts	120V	1PH	40 Quarts	208-240V	1PH	60 Quarts	208-240V	1PH	100 Quarts	208-240V	3PH	140 Quarts	208-240V	3PH

Robust mixers covering delicate creams to well hydrated doughs but less effective for high-gluten breads.



SPIRAL MIXERS

PLANETARY MIXERS

ALL IN ONE MIXERS

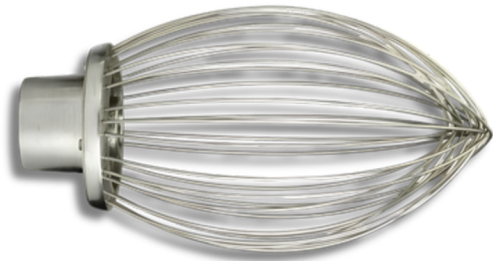
Hobart developed the “all-in-one” planetary model commercially and KitchenAid adapted it for residential. The design may be practical, but the high frequency of repairs and service calls suggests that we might be pushing our planetary mixers too far!





SM SERIES - Economy Planetary Mixer

SM200 Gear Driven Planetary Mixer			SM300 Gear Driven Planetary Mixer			SM402NA Gear Driven Planetary Mixer		
VOLUME	VOLTS	PHASE	VOLUME	VOLTS	PHASE	VOLUME	VOLTS	PHASE
20 Quarts	120v	1PH	30 Quart	120v	1PH	40 Quart	208-240v	1PH



Wire Whip

Start on speed 1 until some air is incorporated and end on speed 3 for a fluffy whipped cream without splashing cream throughout the work area.



Flat Beater

Stay on speed 1 and reduce overworking gluten or starch when mixing stiff batters, shaggy doughs, or mashed potatoes.



Dough Hook

With the SM model bread making is possible while utilizing the hook attachment, however do not exceed speed 1.

	SM200 20 QT Gear Driven Planetary Mixer			SM300 30 QT Gear Driven Planetary Mixer			SM402NA 40 QT Gear Driven Planetary Mixer		
	VOLUME	SPEED	TOOL	VOLUME	SPEED	TOOL	VOLUME	SPEED	TOOL
Waffle/Hotcake (Batter)	8 Quarts	1st	Flat Beater	12 Quarts	1st	Flat Beater	16 Quarts	1st	Flat Beater
Whipped Cream	4 Quarts	1st, 2nd, 3rd	Wire Whip	6 Quarts	1st, 2nd, 3rd	Wire Whip	9 Quarts	1st, 2nd, 3rd	Wire Whip
Mashed Potatos	15 lbs	1st	Flat Beater	23 lbs	1st	Flat Beater	30 lbs	1st	Flat Beater
Egg Whites (Not Meringue)	1 Quart	1st, 2nd, 3rd	Wire Whip	1 1/2 Quarts	1st, 2nd, 3rd	Wire Whip	1 3/4 Quarts	1st, 2nd, 3rd	Wire Whip
Meringue (Qty of Water)	1 1/2 Pints	1st, 2nd, 3rd	Wire Whip	1 Quart	1st, 2nd, 3rd	Wire Whip	1 1/4 Quarts	1st, 2nd, 3rd	Wire Whip
Dough, Raised Donut (65% AR)	9 lbs	1st & 2nd	Dough Hook	15 lbs	1st & 2nd	Dough Hook	25 lbs	1st & 2nd	Dough Hook
Dough, Bread Dough (55% AR)	15 lbs	1st	Dough Hook	30 lbs	1st	Dough Hook	40 lbs	1st	Dough Hook
Dough, Bread or Roll (60% AR)	25 lbs	1st	Dough Hook	45 lbs	1st	Dough Hook	60 lbs	1st	Dough Hook
Dough, Pizza (40% AR)	9 lbs	1st	Dough Hook	16 lbs	1st	Dough Hook	30 lbs	1st	Dough Hook
Dough, Pizza (50% AR)	10 lbs	1st	Dough Hook	25 lbs	1st	Dough Hook	40 lbs	1st	Dough Hook
Dough, Pizza (60% AR)	20 lbs	1st	Dough Hook	40 lbs	1st	Dough Hook	50 lbs	1st	Dough Hook
Icing, Fondant Based	12 lbs	1st	Flat Beater	18 lbs	1st	Flat Beater	25 lbs	1st	Flat Beater
Mayonnaise (Qts of Oil)	1 1/2 Pints	1st, 2nd, 3rd	Wire Whip	1 Quart	1st, 2nd, 3rd	Wire Whip	1 1/4 Quarts	1st, 2nd, 3rd	Wire Whip
Salad Dressing	20 Qt	2nd, 3rd	Wire Whip	30 Qt	2nd, 3rd	Wire Whip	40 Qt	2nd, 3rd	Wire Whip
Cake (Batter)	20 Qt	1st	Flat Beater	30 Qt	1st	Flat Beater	40 Qt	1st	Flat Beater
Dough, Pie	18 lbs	1st	Flat Beater	27 lbs	1st	Flat Beater	35 lbs	1st	Flat Beater
Cookie, Shortbread or Sugar	15 Lbs	1st	Flat Beater	23 lbs	1st	Flat Beater	25 lbs	1st	Flat Beater
Pasta, Basic Egg Noodles	5 lbs	1st	Dough Hook	8 lbs	1st	Dough Hook	17 lbs	1st	Dough Hook

DOYON IS A TOTAL SOLUTION PROVIDER

How-to Pitch Some Woo/ How-to Sell Mixers

What we need!

For Spiral Mixers:

You:

1. **Get us the customers recipe/s**

We:

1. **Will help determine the pounds of flour**
 - We use flour to determine the size and full scope of work for mixer capacity.
2. **Will determine hydration**
3. **Will provide the mixer size recommendation based on the above.**

For Planetary Mixer:

- **Determine Quantity and Item/s to be Mixed**
- **Establish mixer size in quarts** (Industry Standard - Unlike spiral mixers, planetary mixers are measured in volume)

For Both Mixers:

- Are they looking to expand their production and if so by how much? Does this require a larger mixer or multiple mixer types?

Gather this information for us and we can help you dial it in from there!

$$\text{Hydration Percentage} = \frac{\text{Total Weight of Water/Liquids}}{\text{Total Weight of Flour}} \times 100$$

A Simple Example:

If mixing a simple bread loaf with the following weights: Flour: 500g / Water: 350g / Salt: 10g / Yeast: 5g.
We will take the 350g water and **divide** that by the 500g flour, then **multiply** that by 100, and that **equals** 70%.

You must use weight (gr or oz), never volume (cup or mil) / A cup of flour can vary in weight depending how packed it is.



WATER
METER &
CHILLER



MIXERS:
SPIRAL &
PLANETARY



PROOFERS
& RETARDER
PROOFERS



DOUGH
SHEETERS



DOUGH
DIVIDERS
& ROUNDERS



OVENS
& OVEN
PROOFERS

THE BAKING LOVE AFFAIR CONTINUES...

Our story is not over yet.

- From Dividers and Divider Rounders to a wide array of Sheeters, we have even more dough handling tools.



DL SERIES DOUGH SHEETERS

UNIFORMLY SHEET ROUNDS OF DOUGH WITHOUT OVERWORKING THE GLUTEN, ALL WHILE MAXIMIZING THROUGHPUT.

UP TO 18" OF DOUGH



UP TO 18" OF DOUGH

LSA SERIES DOUGH SHEETERS

HANDLING UP TO 22 POUNDS OF DOUGH AND STRETCHING IT TO 18 INCHES WIDE, PERFECT FOR CROISSANT AND PIZZA DOUGH. WITH 20 SPEEDS, IT ROLLS DOUGH FASTER THAN MANUAL METHODS, CUTTING LABOR COSTS AND MAKING IT IDEAL FOR BAKERIES AND COMMERCIAL KITCHENS.



UP TO 18" OF DOUGH

LMA SERIES DOUGH SHEETERS

HANDLING UP TO 30 POUNDS AND SHEETING DOUGH UP TO 18" WIDE, SUITABLE FOR VARIOUS TYPES LIKE CROISSANT, PUFF PASTRY, AND PIZZA. WITH 20 SPEEDS, IT ROLLS DOUGH FASTER THAN BY HAND, REDUCING LABOR COSTS AND MAKING IT IDEAL FOR BAKERIES AND COMMERCIAL KITCHENS.

20 PORTIONS



D20 SERIES HYDRAULIC DOUGH DIVIDER

SPLIT 35 POUNDS OF DOUGH INTO 20 PIECES. IT'S USER-FRIENDLY, EASY TO CLEAN, AND REQUIRES MINIMAL MAINTENANCE. THE ROUND CHAMBER ENHANCES SPEED, MAKING IT UP TO FOUR TIMES FASTER THAN MANUAL DIVISION.

3.5 - 36 OZ.



DR45 SERIES DOUGH ROUNDER

EFFICIENTLY ROUNDS DOUGH FASTER THAN HAND TECHNIQUES. IT'S USER-FRIENDLY, EASY TO CLEAN, AND PRODUCES CONSISTENT BALL SHAPES, INCREASING PRODUCTION SPEED BY UP TO FOUR TIMES.

15-300 GRAM PORTIONS



ENSURE EVERY DOUGH PORTION IS THE SAME WEIGHT AND SHAPE, WHICH IS CRITICAL FOR CONSISTENCY AND BENEFICIAL FOR LABOR SAVINGS.

DOUGH DIVIDER ROUNDERS

**Working with DOYON
is Love In The Making**

APPENDIX



Rapid Ship

Products ship within 2-5
business days within The U.S.

Fast Trusted Domestic Shipping

Effective Date: April 1, 2026



**PIZ3 -
PIZZA OVEN**

PIZ3 208 Volt, 3 Phase
PIZ3G 120 Volt, 1 Phase,
Natural Gas



**PIZ6 -
PIZZA OVEN**

PIZ6 208 Volt, 3 Phase
PIZ6G 120 Volt, 1 Phase,
Natural Gas



**JA12SL -
JET AIR OVEN**

JA12SL 208 Volt, 3 Phase



**JA14 -
JET AIR OVEN**

JA14 208 Volt, 3 Phase



**CA6X -
JET AIR OVEN**

CA6X 208 Volt, 3 Phase
CA6XG 120 Volt, 1 Phase,
Natural Gas



**DL18DP -
DOUGH SHEETER**

DL18DP 120 Volt, 1 Phase



**DL18SP -
DOUGH SHEETER**

DL18SP 120 Volt, 1 Phase



**AEF015SP -
SPIRAL MIXER**

AEF015SP 208-240 Volt, 1
Phase



**AEF025SP -
SPIRAL MIXER**

AEF025SP 208-240 Volt, 1
Phase



**AEF035 -
SPIRAL MIXER**

AEF035 208-240 Volt, 3
Phase



**BTF040 -
PLANETARY MIXER**

BTF040 208-240 Volt, 1 Phase



**BTF060 -
PLANETARY MIXER**

BTF060 208-240 Volt, 3 Phase



**DAF001 -
WATER METER**

DAF001 120 Volt, 1 Phase



**DL12SP -
DOUGH SHEETER**

DL12SP 120 Volt, 1 Phase



**DL12DP -
DOUGH SHEETER**

DL12DP 120 Volt, 1 Phase



**AEF035SP -
SPIRAL MIXER**

AEF035SP 208-240 Volt, 1
Phase



**SM200 -
PLANETARY MIXER**

SM200 120 Volt, 1 Phase



**SM402NA -
PLANETARY MIXER**

SM402NA 208-240 Volt, 1
Phase



**NCO3 -
COUNTERTOP OVEN**

NCO3 120 Volt, 1 Phase



**XO-1 -
COUNTERTOP OVEN**

XO-1 120 Volt, 1 Phase

PART OF THE  MIDDLEBY FAMILY

* Standard configurations as detailed above only.

 Middleby Essentials Items

Sold Separately

PLANETARY MIXER ACCESSORIES

BTF SERIES Standard Size Planetary Mixer



BTF010B



BTF010C



BTF010F



BTF010P

SM SERIES Economy Planetary Mixer



SM200T

BTL SERIES Large Capacity Planetary Mixer



BTL100B



BTL100C



BTL100F



BTL100P



BTL100S



BTL0100D



SPIRAL MIXER

Bowl Capacity (Qts)		Flour		50% Hydration					55% Hydration					60% Hydration					65% Hydration				
					Standard Flour & Water	Using Ice & Standard Flour	Using HG Flour & Standard Water	Using Ice & HG Flour		Standard Flour & Water	Using Ice & Standard Flour	Using HG Flour & Standard Water	Using Ice & HG Flour		Standard Flour & Water	Using Ice & Standard Flour	Using HG Flour & Standard Water	Using Ice & HG Flour		Standard Flour & Water	Using Ice & Standard Flour	Using HG Flour & Standard Water	Using Ice & HG Flour
		Min	Max	Min	Max	Max	Max	Max	Min	Max	Max	Max	Max	Min	Max	Max	Max	Max	Min	Max	Max	Max	Max
AEF015SP	30	2	30	3	30	27	27	24	3	30	27	27	24	3	30	27	27	24	3	30	27	27	24
AEF025SP	54	2.74	34	4	40	36	36	32	4	40	36	36	32	4	40	36	36	32	4	40	36	36	32
AEF035SP	77	3.86	68	6	72	64.8	64.8	58	6	72	64.8	64.8	58	6	72	64.8	64.8	58	6	72	64.8	64.8	58
AEF035	77	3.86	68	6	72	64.8	64.8	58	6	72	64.8	64.8	58	6	72	64.8	64.8	58	6	72	64.8	64.8	58
AEF050	118	5.5	99	8.8	123	110.7	110.7	100	8.8	123	110.7	110.7	100	8.8	123	110.7	110.7	100	8.8	123	110.7	110.7	100
AEF080	200	8.82	158	14	225	202.5	202.5	182	14	225	202.5	202.5	182	14	225	202.5	202.5	182	14	225	202.5	202.5	182
AFR100	264	11	220	15	308	277.2	277.2	249	15	308	277.2	277.2	249	15	308	277.2	277.2	249	15	308	277.2	277.2	249
AFR150	375	11	330	24.25	462	415.8	415.8	374	24.25	462	415.8	415.8	374	24.25	462	415.8	415.8	374	24.25	462	415.8	415.8	374



PLANETARY MIXER

	BTF010 10 QT			BTL020 20 QT			BTF040 40 QT			BTF060 60 QT			BTL100 100 QT			BTL140 140 QT		
	VOLUME	SPEED	TOOL	VOLUME	SPEED	TOOL	VOLUME	SPEED	TOOL	VOLUME	SPEED	TOOL	VOLUME	SPEED	TOOL	VOLUME	SPEED	TOOL
Waffle/Hotcake (Batter)	4 Qts.	1 thru 5	Flat Beater	8 Quarts	1 thru 5	Flat Beater	16 Quarts	1 thru 5	Flat Beater	24 Quarts	1 thru 5	Flat Beater	40 Quarts	1 thru 5	Flat Beater	56 Quarts	1 thru 5	Flat Beater
Whipped Cream	2 Qts.	1 thru 20	Wire Whip	4 Quarts	1 thru 20	Wire Whip	8 Quarts	1 thru 20	Wire Whip	12 Quarts	1 thru 20	Wire Whip	20 Quarts	1 thru 20	Wire Whip	28 Quarts	1 thru 20	Wire Whip
Mashed Potatoes	7.5 Qts.	1 thru 5	Flat Beater	15 lbs	1 thru 5	Flat Beater	30 lbs	1 thru 5	Flat Beater	45 lbs	1 thru 5	Flat Beater	75 lbs	1 thru 5	Flat Beater	105 lbs	1 thru 5	Flat Beater
Egg Whites (Not Meringue)	1.5 Qts.	1 thru 20	Wire Whip	1 Quart	1 thru 20	Wire Whip	2 Quarts	1 thru 20	Wire Whip	3 Quarts	1 thru 20	Wire Whip	5 Quarts	1 thru 20	Wire Whip	7 Quarts	1 thru 20	Wire Whip
Meringue (Qty of Water)	3/4 Pint	1 thru 20	Wire Whip	1 1/2 Pints	1 thru 20	Wire Whip	3 Pints	1 thru 20	Wire Whip	4 1/2 Pints	1 thru 20	Wire Whip	7 1/2 Pints	1 thru 20	Wire Whip	10 1/2 Pints	1 thru 20	Wire Whip
Dough, Raised Donut (65% AR)	4.5 Lbs.	1 thru 11	Dough Hook	9 lbs	1 thru 11	Dough Hook	18 lbs	1 thru 11	Dough Hook	27 lbs	1 thru 11	Dough Hook	45 lbs	1 thru 11	Dough Hook	63 lbs	1 thru 11	Dough Hook
Dough, Bread Dough (55% AR)	7.5 Lbs.	1 thru 5	Dough Hook	15 lbs	1 thru 5	Dough Hook	30 lbs	1 thru 5	Dough Hook	45 lbs	1 thru 5	Dough Hook	75 lbs	1 thru 5	Dough Hook	105 lbs	1 thru 5	Dough Hook
Dough, Bread or Roll (60% AR)	12.5 Lbs.	1 thru 5	Dough Hook	25 lbs	1 thru 5	Dough Hook	50 lbs	1 thru 5	Dough Hook	75 lbs	1 thru 5	Dough Hook	125 lbs	1 thru 5	Dough Hook	175 lbs	1 thru 5	Dough Hook
Dough, Pizza (40% AR)	4.5 Lbs.	1 thru 5	Dough Hook	9 lbs	1 thru 5	Dough Hook	18 lbs	1 thru 5	Dough Hook	27 lbs	1 thru 5	Dough Hook	45 lbs	1 thru 5	Dough Hook	63 lbs	1 thru 5	Dough Hook
Dough, Pizza (50% AR)	5 Lbs.	1 thru 5	Dough Hook	10 lbs	1 thru 5	Dough Hook	20 lbs	1 thru 5	Dough Hook	30 lbs	1 thru 5	Dough Hook	50 lbs	1 thru 5	Dough Hook	70 lbs	1 thru 5	Dough Hook
Dough, Pizza (60% AR)	10 Lbs.	1 thru 5	Dough Hook	20 lbs	1 thru 5	Dough Hook	40 lbs	1 thru 5	Dough Hook	60 lbs	1 thru 5	Dough Hook	100 lbs	1 thru 5	Dough Hook	140 lbs	1 thru 5	Dough Hook
Icing, Fondant Based	6 Lbs.	1 thru 5	Flat Beater	12 lbs	1 thru 5	Flat Beater	24 lbs	1 thru 5	Flat Beater	36 lbs	1 thru 5	Flat Beater	60 lbs	1 thru 5	Flat Beater	84 lbs	1 thru 5	Flat Beater
Mayonnaise (Qts of Oil)	3/4 Pint	1 thru 20	Wire Whip	1 1/2 Pints	1 thru 20	Wire Whip	3 Pints	1 thru 20	Wire Whip	4 1/2 Pints	1 thru 20	Wire Whip	7 1/2 Pints	1 thru 20	Wire Whip	10 1/2 Pints	1 thru 20	Wire Whip
Salad Dressing	10 Qt.	1 thru 20	Wire Whip	20 Qt	1 thru 20	Wire Whip	40 Qt	1 thru 20	Wire Whip	60 Qt	1 thru 20	Wire Whip	100 Qt	1 thru 20	Wire Whip	140 Qt	1 thru 20	Wire Whip
Cake (Batter)	10 Qt.	1 thru 5	Flat Beater	20 Qt	1 thru 5	Flat Beater	40 Qt	1 thru 5	Flat Beater	60 Qt	1 thru 5	Flat Beater	100 Qt	1 thru 5	Flat Beater	140 Qt	1 thru 5	Flat Beater
Dough, Pie	9 lbs	1 thru 5	Flat Beater	18 lbs	1 thru 5	Flat Beater	36 lbs	1 thru 5	Flat Beater	54 lbs	1 thru 5	Flat Beater	90 lbs	1 thru 5	Flat Beater	126 lbs	1 thru 5	Flat Beater
Cookie, Shortbread or Sugar	7.5 lbs	1 thru 5	Flat Beater	15 lbs	1 thru 5	Flat Beater	30 lbs	1 thru 5	Flat Beater	45 lbs	1 thru 5	Flat Beater	75 lbs	1 thru 5	Flat Beater	105 lbs	1 thru 5	Flat Beater
Pasta, Basic Egg Noodles	2.5 lbs	1 thru 5	Dough Hook	5 lbs	1 thru 5	Dough Hook	10 lbs	1 thru 5	Dough Hook	15 lbs	1 thru 5	Dough Hook	25 lbs	1 thru 5	Dough Hook	35 lbs	1 thru 5	Dough Hook



ECONOMY PLANETARY MIXER

	SM200 20 QT Gear Driven Planetary Mixer			SM300 30 QT Gear Driven Planetary Mixer			SM402NA 40 QT Gear Driven Planetary Mixer		
	VOLUME	SPEED	TOOL	VOLUME	SPEED	TOOL	VOLUME	SPEED	TOOL
Waffle/Hotcake (Batter)	8 Quarts	1st	Flat Beater	12 Quarts	1st	Flat Beater	16 Quarts	1st	Flat Beater
Whipped Cream	4 Quarts	1st, 2nd, 3rd	Wire Whip	6 Quarts	1st, 2nd, 3rd	Wire Whip	9 Quarts	1st, 2nd, 3rd	Wire Whip
Mashed Potatoes	15 lbs	1st	Flat Beater	23 lbs	1st	Flat Beater	30 lbs	1st	Flat Beater
Egg Whites (Not Meringue)	1 Quart	1st, 2nd, 3rd	Wire Whip	1 1/2 Quarts	1st, 2nd, 3rd	Wire Whip	1 3/4 Quarts	1st, 2nd, 3rd	Wire Whip
Meringue (Qty of Water)	1 1/2 Pints	1st, 2nd, 3rd	Wire Whip	1 Quart	1st, 2nd, 3rd	Wire Whip	1 1/4 Quarts	1st, 2nd, 3rd	Wire Whip
Dough, Raised Donut (65% AR)	9 lbs	1st & 2nd	Dough Hook	15 lbs	1st & 2nd	Dough Hook	25 lbs	1st & 2nd	Dough Hook
Dough, Bread Dough (55% AR)	15 lbs	1st	Dough Hook	30 lbs	1st	Dough Hook	40 lbs	1st	Dough Hook
Dough, Bread or Roll (60% AR)	25 lbs	1st	Dough Hook	45 lbs	1st	Dough Hook	60 lbs	1st	Dough Hook
Dough, Pizza (40% AR)	9 lbs	1st	Dough Hook	16 lbs	1st	Dough Hook	30 lbs	1st	Dough Hook
Dough, Pizza (50% AR)	10 lbs	1st	Dough Hook	25 lbs	1st	Dough Hook	40 lbs	1st	Dough Hook
Dough, Pizza (60% AR)	20 lbs	1st	Dough Hook	40 lbs	1st	Dough Hook	50 lbs	1st	Dough Hook
Icing, Fondant Based	12 lbs	1st	Flat Beater	18 lbs	1st	Flat Beater	25 lbs	1st	Flat Beater
Mayonnaise (Qts of Oil)	1 1/2 Pints	1st, 2nd, 3rd	Wire Whip	1 Quart	1st, 2nd, 3rd	Wire Whip	1 1/4 Quarts	1st, 2nd, 3rd	Wire Whip
Salad Dressing	20 Qt	2nd, 3rd	Wire Whip	30 Qt	2nd, 3rd	Wire Whip	40 Qt	2nd, 3rd	Wire Whip
Cake (Batter)	20 Qt	1st	Flat Beater	30 Qt	1st	Flat Beater	40 Qt	1st	Flat Beater
Dough, Pie	18 lbs	1st	Flat Beater	27 lbs	1st	Flat Beater	35 lbs	1st	Flat Beater
Cookie, Shortbread or Sugar	15 Lbs	1st	Flat Beater	23 lbs	1st	Flat Beater	25 lbs	1st	Flat Beater
Pasta, Basic Egg Noodles	5 lbs	1st	Dough Hook	8 lbs	1st	Dough Hook	17 lbs	1st	Dough Hook

Calculating Hydration Percentage

$$\text{Hydration Percentage} = \frac{\text{Total Weight of Water/Liquids}}{\text{Total Weight of Flour}} \times 100$$

A Simple Example:

If mixing a simple bread loaf with the following weights: Flour: 500g / Water: 350g / Salt: 10g / Yeast: 5g. We will take the 350g water and **divide** that by the 500g flour, then **multiply** that by 100, and that **equals** 70%.

You must use weight (gr or oz), never volume (cup or mil) / A cup of flour can vary in weight depending how packed it is.

What Does Friction Mean?

Friction is the heat generated while mixing dough.

Why Is This Important?

- Warmer dough leads to faster fermentation.
- Cooler dough results in slower, controlled fermentation.
- Excessive heat weakens gluten and makes dough sticky.

Simple Takeaway

- More friction = hotter dough = less control
- Less friction = cooler dough = better consistency

Key Differences Between Mixers:

• Spiral Mixer

- Low friction (cooler dough)
- Ideal for bread and pizza
- Produces more controlled dough

• Planetary Mixer

- High friction (hotter dough)
- Versatile for various tasks
- Less precise for dough

Q&A Frequently Asked Questions

- Is a Serial Number Needed to Access Parts for Our Equipment?
- Regarding the DL18SP, are there specific aspects of use/applications that stress the bearings? A previous customer who owns 10 units had bushings fail on multiple units with their 58% AR dough.
 - Ideals:
 - Room Temperature Dough
 - Dough Products Between 50-60% Hydration
 - Not Designed for Fondant or Laminated Dough Products
 - Clean Machine of All Excess Flour and Built-Up Dough, Nightly.
- What is the Impact of Cold Water/Chilled Dough, and Which Types of Mixers Are Most Impacted? **(See Spiral Mixer Chart in Appendix)**
- What is the Impact of High Gluten Flour on Things Like Maximum Batch Size? **(See Spiral Mixer Chart in Appendix)**
- How Do the Dough Hook/Bowl Close on Doyon, Which Appears to Be Different from Other Brands?
- When Doyon Says Modern High-End Spiral Mixers Are Gentler on Dough Compared to Older Units, What Does That Look Like in Practice?
- What Are Friction Ratios and How Do They Impact Mixer Performance? **(See Friction Page in Appendix)**

THANK
YOU!