

More Options to Meet Your Every Need!



SUPERIOR QUALITY INDUSTRIAL MIXERS



Model shown: ATR100

Sizes: 100kg flour, 150kg flour



Model shown: AB080

Sizes: 80kg flour, 100kg flour, 150kg flour

Mixers Capacity Chart

Recommended maximum: Capacities based on 70°F (21°C) water and 12% flour moisture

PLANETARY MIXERS	BTF010	BTF020	BTF040	BTF060	BTL080	BTL100	BTL120	BTL140
Maximum weight of finish product	lb-(kg)	lb-(kg)	lb-(kg)	lb-(kg)	lb-(kg)	lb-(kg)	lb-(kg)	lb-(kg)
Dough, Heavy Bread 55% AR	8-(3.5)	15-(7)	35-(16)	60-(28)	103-(47)	119-(54)	150-(68)	178-(80)
Dough, Bread or Roll 60% AR	10-(4.5)	20-(9)	45-(20.5)	70-(32)	125-(57)	140-(64)	176-(80)	210-(96)
Dough, Whole Wheat 70% AR	10-(4.5)	20-(9)	45-(20.5)	70-(32)	112-(51)	130-(59)	150-(68)	187-(85)
Dough, Thin Pizza 40% AR	n/r	n/r	n/r	n/r	77-(35)	100-(45)	120-(55)	140-(64)
Dough, Med Pizza 50% AR	n/r	10-(4.5)	32-(14.5)	40-(18)	84-(38)	116-(53)	132-(60)	150-(68)
Dough, Thick Pizza 60% AR	n/r	20-(9)	45-(20.5)	70-(32)	125-(57)	140-(64)	176-(80)	210-(96)

SPIRAL MIXERS	AEF015	AEF025	AEF035	AEF050	AEF080	AFR100	AFR150
Maximum weight of finish product	lb-(kg)	lb-(kg)	lb-(kg)	lb-(kg)	lb-(kg)	lb-(kg)	lb-(kg)
Dough, Heavy Bread 55% AR	45-(20)	60-(27)	110-(50)	160-(72)	250-(113)	325-(147)	475-(215)
Dough, Bread or Roll 60% AR	50-(23)	70-(31)	120-(55)	175-(80)	280-(127)	350-(160)	520-(235)
Dough, Whole Wheat 70% AR	50-(23)	70-(31)	120-(55)	175-(80)	280-(125)	350-(160)	520-(235)
Dough, Thin Pizza 40% AR	20-(9)	40-(18)	55-(25)	75-(34)	125-(57)	175-(80)	250-(113)
Dough, Med Pizza 50% AR	35-(16)	55-(25)	100-(45)	150-(68)	225-(102)	300-(136)	425-(193)
Dough, Thick Pizza 60% AR	50-(23)	70-(31)	120-(55)	175-(80)	280-(127)	350-(160)	520-(235)

n/r - Not recommended

NOTE: To know the absorption ratio of your recipe use the following formula.

% AR = Water Weight (lbs) Divided by Flour Weight (lb). (1 CANADIAN gallon of water = 10 lb (4.54kg) 1 US gallon of water = 8.33lb (3.77kg))

For example: you are using 1 us gallon of water and 15 lb of flour: 8.33lb (3.8kg) of water ÷ 15lb (6.8kg) of flour = 0.55 That means you will have a finished product of 23.3 lb at 55% AR

Use of ice requires a 10% reduction in batch size. Drop the above chart by 10% when you use high gluten flour.

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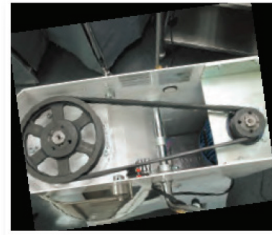
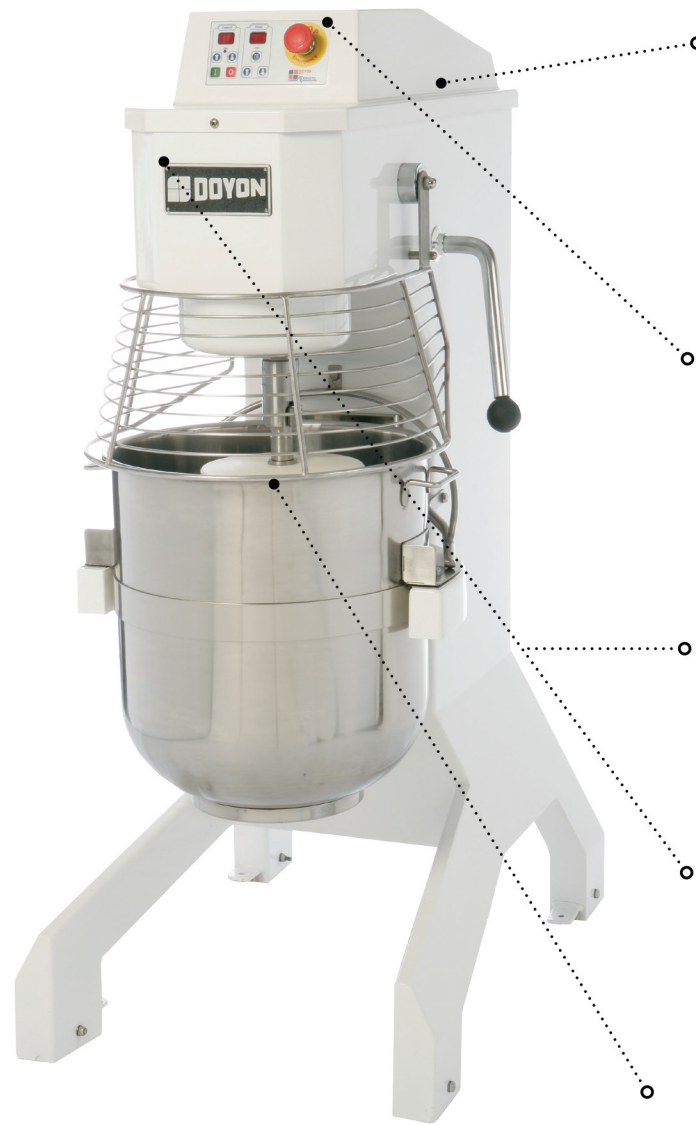


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PLANETARY MIXERS



- Fixed belt with variable speed motor
- Less moving parts
- No clutch to transfer belts
- Virtually maintenance free
- Extremely durable
- Very quiet operation
- Shift on the fly
- 2 year parts and 1 year labor warranty



- 20 speeds – more control over your mix
- Slow start – won't make a mess if you start in speed 20. It will slowly increase to speed 20.
- 99 minute Mixing Timer
- 7 Programs for speed and time
- ETL & ETL Sanitation listed



- Standard #12 Attachment Hub for Standard Size Slicers and Grinders
- Separate Motor so you can operate both at the same time



- Standard with whip, beater and hook
- Stainless Steel – built to last!

Planetary Mixer Specs

Model	Overall Dimensions			Bowl Capacity (Quarts)	Crated Weight (lbs)
	W	D	H		
BTF010	16 5/8" (420mm)	22 7/8" (580mm)	33 1/8" (840mm)	10	250
BTF020	18 7/8" (456mm)	26 3/4" (680mm)	41 1/4" (1070mm)	20	330
BTL020	20" (508mm)	28" (711mm)	59 1/4" (1505mm)	20	375
BTF040	23 3/4" (600mm)	36" (910mm)	52 3/4" (1340mm)	40	700
BTF060	24 7/8" (616mm)	36 1/4" (920mm)	56 3/4" (1440mm)	60	750
BTL080	36 1/4" (920mm)	49 3/16" (1250mm)	82 1/16" (2085mm)	80	1100
BTL100	36 1/4" (920mm)	49 3/16" (1250mm)	82 1/16" (2085mm)	100	1200
BTL120	36 1/4" (920mm)	49 3/16" (1250mm)	82 1/16" (2085mm)	120	1300
BTL140	36 1/4" (920mm)	49 3/16" (1250mm)	82 1/16" (2085mm)	140	1400

SPIRAL MIXERS



- Digital Control is standard
- 9 personalized programs enables inexperienced labor to operate the units
- 3 to 10 minute mixing time depending on type of dough



- Superior torque transmission which eliminates vibration and noise
- Motor overload protection
- 2 speed motor for the hook and the bowl



- Scientifically designed hook for maximum efficiency
- High quality mix, even at low capacity (See chart)



- Specially designed center cone
 - cuts down on friction
 - 5% more water absorption
 - increase volume
- Synchronization of the bowl and hook allows the hook to reach



- Drain for easy cleaning
- Optional integrated water meter
- Optional bowl scraper
- ETL and ETL Sanitation Listed
- CE Listed

Spiral Mixer Specs

Model	Overall Dimensions			Bowl Capacity (Quarts)	Crated Weight (lbs)
	W	D	H		
AEF015SP	17 1/4" (435mm)	29 1/4" (740mm)	39 3/4" (1010mm)	30	540
AEF025SP	18 7/8" (480mm)	32 3/4" (830mm)	42 1/4" (1070mm)	50	980
AEF035	21 3/4" (550mm)	41 1/4" (1045mm)	46 7/8" (1190mm)	70	980
AEF050	26 5/8" (675mm)	47 1/4" (1200mm)	53 3/4" (1365mm)	100	1300
AEF080	31" (785mm)	58 1/4" (1480mm)	56 3/4" (1440mm)	175	1810
AFR100	34 1/4" (870mm)	61 3/4" (1565mm)	56 3/4" (1440mm)	100	1750
AFR150	38 5/8" (980mm)	66" (1675mm)	58 3/4" (1490mm)	345	1990