

DOYON

MODELS:
EM20 - 20QT
EM30 - 30QT

GENERAL PURPOSE PLANETARY MIXER



GENERAL PURPOSE PLANETARY MIXER



- 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

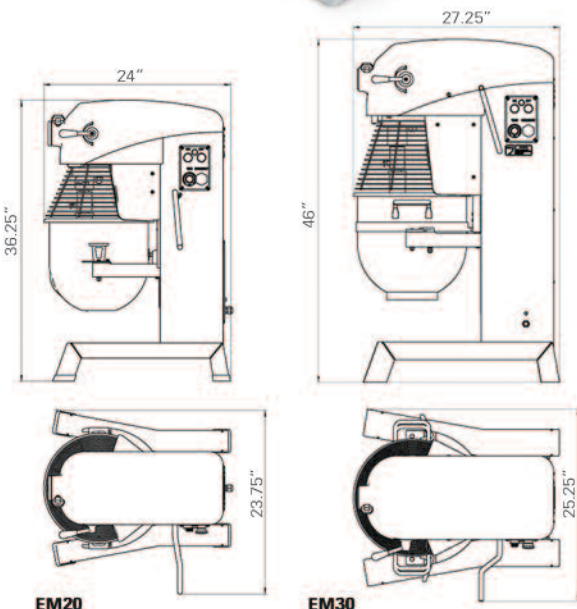
One year labor and two years parts warranty

COMES STANDARD WITH:

- 1 Set of Stainless Steel 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

	lb-(kg)	lb-(kg)
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)

*Note: Cannot be sold in Province of Quebec.