

Complete Your Kitchen

We know baking, proofing, cooking, moulding, mixing and much more. Doyon is your source for a complete line of equipment to outfit your bakery, commissary or restaurant!

Perfect Proofers and Proofer Retarders (KDP21)

Configurable and connected, these cabinets come in capacities ranging from 1 to 18 roll-in racks. They ship flat to build on site so they will fit through any door!



KDP21

TRIO Ventless Oven (RPO3)

The TRIO Ventless oven features touchscreen controls for easy operation and 3 rotating decks for pizza and more!



TRIO (RPO3)

Countertop Dough Sheeters (DL18DP)

Fast production and consistent results every time, and they're 6X more efficient than rolling by hand!

Spiral Mixers (AEF025SP)

Our belt-driven mixers feature more horsepower for tough dough mixes with capacities ranging from 30 to 330 quarts. The unique bowl design prevents dough from overheating for better gluten development.

Bread slicers (SM302)

9X more efficient than slicing by hand, with consistent slice thickness!



DL18DP



AEF025SP



SM302

[Download specification sheets for full details.](#)



SM SERIES PLANETARY MIXERS



Versatile and Affordable Commercial Mixers

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Form SMIX0121



General Purpose Planetary Mixers

Complete any kitchen with our SM Series All-Purpose Planetary Mixers. They're great for baking and much more! Mix, whip and beat with ease... Whether you're making dough, meringues, frostings, meatloaf, sauces or batter these versatile mixers are up for the job!

SM200, SM300 & SM402NA

FEATURES

- Small footprint and quiet operation
- Easy to operate controls with three speeds and timer
- Separate start and emergency stop
- Safety guard with integrated ingredient chute
- Includes flat beater, whip, dough hook and stainless steel bowl
- Gear driven motor with high-torque transmission
 - o SM200 + SM300: Gear driven motor with high-torque transmission
 - o SM402: Belt driven motor
- Thermally protected to prevent overheating
- Cast iron frame with sanitary enamel finish
- #12 driven hub (hub attachments sold separately)
- Manual bowl lift
- 20, 30 and 40 quart sizes

OPTIONS AND ACCESSORIES

- Hub Attachments
 - o Meat Grinder
 - o Vegetable/pepperoni slicer with 3 cheese shredders
- Stand for SM200
- Extra stainless steel bowl
- Extra attachments: hook, whip, beater



SM200

SM300



SM402NA



SM100HV GRINDER



SM100CL SLICER



SPECIFICATIONS

Use these handy charts to determine the mixer that's the best for your kitchen.

Recommended Maximum Weight For Finished Products

Model Number	SM200		SM300		SM402NA	
	lbs	kg	lbs	kg	lbs	kg
Dough, Bread or Roll 60% AR	20	9	30	13.6	40	18
Dough, Bread or Roll 50% AR	10	4.5	15	6.8	30	13.6
Dough, Whole Wheat, Bread or Roll 70% AR	20	9	30	13.6	40	18
Brownie Batter	20	9	30	13.6	40	18
Cookie Dough	15	7	22.5	10	30	13.6
Meat Loaf	15	7	22.5	10	30	13.6
Dough, Shortcrust Pastry	20	9	30	13.6	40	13.6

Specifications

Model Number	Speeds (RPM)			Dough Capacity (50% AR)		Width		Depth		Height		Weight	
	1 st	2 nd	3 rd	lbs	kg	in	mm	in	mm	in	mm	lbs	kg
SM200	107	198	361	10	4.5	22	559	22.25	565	33.25	84	250	114
SM300	95	176	321	15	6.8	22.5	572	23.25	591	48.5	1232	525	236
SM402NA	90	170	310	30	13.6	22	559	26.5	673	40.5	1022	575	261

ELECTRICAL DATA

SM200: 120V, 1440 watts, 12A, 60Hz, single phase, NEMA 5-15P plug, 1/2 HP

SM300: 120V, 1920 watts, 16A, 60Hz, single phase, NEMA 5-20P plug, 1HP

SM300: 208-240V, 3143 watts, 14A, 60Hz, single phase, NEMA 6-20P plug, 1.5 HP

• Other Voltages available