

DOYON PLANETARY MIXER BTF
007/010/020/040/040H/060/060H

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TO GET THE BEST PERFORMANCE OF YOUR MACHINE, PLEASE READ THIS MANUAL.

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(BTF007,BTF010,BTF020),(BTF040,BTF040H),(BTF060,BTF060H)	
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CHAPTER 1

CAUTION READ ALL INSTRUCTIONS

IMPORTANT RECEPTION OF THE MERCHANDISE

Take care to verify that the received equipment is not damaged before signing the delivery receipt. If a damage or a lost part is noticed, write it clearly on the receipt. If it is noticed after the carrier has left, contact immediately the freight company in order that they do their inspection.

We do not assume the responsibility for damages or losses that may occur during transportation.

For your safety, this equipment has been verified by qualified technicians and carefully crated before shipment. The freight company assumes full responsibility concerning the delivery in good condition of the equipment in accepting to transport it.

NAMEPLATE

Each machine has a nameplate fixed on the machine, with the general characteristics of the machine.

1. Serial number
2. Model
3. Date
4. Phase
5. Amperage
6. Voltage
7. Frequency

CHAPTER 2

GENERAL INFORMATION'S ABOUT THE MACHINE

The machine's manual must always be kept close to the machine during its usage.

- Before switching on and using the machine, read this manual carefully, especially the security chapter.
- This manual must be kept in a safe place and accessible to everyone that use the machine.

The manufacturer is not responsible for the machines damages in the following situations:

- Bad use of the machine.
- Problems with electric power.
- Non-authorized changes.
- Deficient upkeep.
- Use of unoriginal parts and products of the machines.
- Not following this manual.
- Repairs not made by authorized technicians.

CHAPTER 3

MIXER'S USE

3.1 - GENERAL DESCRIPTION

Doyon mixer are designed to be used by qualified people in the pastry and bakery's business.

3.2 - MACHINE CHARACTERISTICS

Ideal for all kinds of pastry creams, cakes, puff pastries, bread, pizza and doughnut dough productions.

3.3- IMPROPER USE OF THE MACHINE

This machine was designed to produce dough and creams used in pastry and bakery productions.

Using this machine for other purposes will be considered improper and dangerous.

The manufacturer is not responsible for any machine damages or personal injuries due to improper use of the machine.

CHAPTER 4

TECHNICAL DATA

4.1. GENERAL DIMENSIONS

The fig. 4.1.1 shows the machine's dimensions

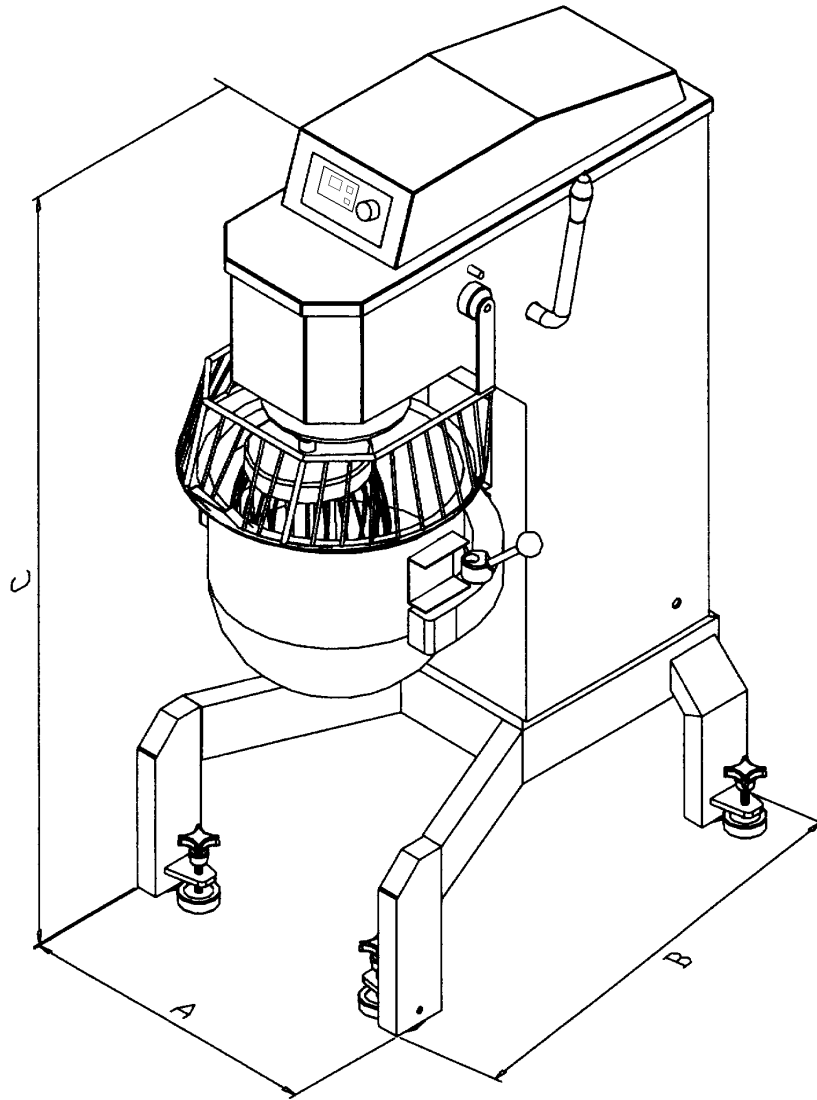


Fig 4.1.1

Model	A [inch/mm]	B [inch/mm]	C [inch/mm]
BTF007	13 / 330	21 ³ / ₄ / 552	28 / 711
BTF010	15 / 381	21 ¹ / ₂ / 546	32 ³ / ₄ / 832
BTF020	16 / 406	26 ¹ / ₂ / 673	40 ¹ / ₂ / 1029
BTF040	23 ¹ / ₂ / 597	37 ¹ / ₂ / 935	52 ¹ / ₂ / 1334
BTF060	23 ¹ / ₂ / 597	37 ¹ / ₂ / 953	55 ¹ / ₄ / 1403

4.2- TECHNICAL CHARACTERISTICS

- Steel Body.
- Continuous electronic changing speed system.
- Simple speed adjustment to the required type of mixture.
- Electric control by buttons.
- Set of stainless steel mixing tools (hook, whip and beater).
- Bowl lifter activated by a manual lever (except BTF007, BTF010 and BTF020).
- Wheel-Mounted (except the BTF020, BTF010 and BTF007, with their dimensions, they may be placed on a table).
- Synthetic paint that makes the machine's surface completely smooth, and easier to clean.

4.3 – ELECTRIC MOTOR

Model	BTF007	BTF010	BTF020	BTF040	BTF060
Power [Hp]	1/2	1/2	1	3	4
Frequency [Hz]	50/60	50/60	50/60	50/60	50/60
Voltage [Volt]	120	120	120	208-240	208-240
Phase	1	1	1	1	1 or (3)
NEMA Configuration	5-15P	5-15P	5-15P	6-15P	6-20P or (L15-20P)
Speed variation type	Electronic	Electronic	Electronic	Electronic	Electronic
Maximum Capacity Qts	7	10	20	40	60

4.4- ELECTRIC INSTALLATION

Doyon's machines have an electric installation in compliance with the American (ANSI/UL std. 763), Canadian (CSA std. C22.2 no. 1335.2.14) and European rules.

4.5 – SECURITY SYSTEM

The potentially most dangerous area of these machines is the mixing area caused by rotating movements of the tools inside the bowl.

So, there is a safety guard that obstructs the entry in this area. This safety guard is completely built in stainless steel and designed in a way to allow the user to watch the dough (fig 4.5.1).



Fig.4.5.1.

The machine can only begin its work if the safety guard is in the working position, that is completely down. The machine has an electric protection system that does not allow the machine to work if the safety guard is not completely down.

If you lift the safety guard, the machine will stop. To restart it, close the safety guard and press the green button “Start”.

Before switching on the machine make sure the tools are well fixed.

It is forbidden to remove, modify or damage the safety guard of the machine.

If the safety guard is lifted and/or the bowl is down, as shown in **fig.4.5.2**, the machine will not work. The machine only works when the safety guard and bowl are in working position, as shown by the **fig.4.5.3**.



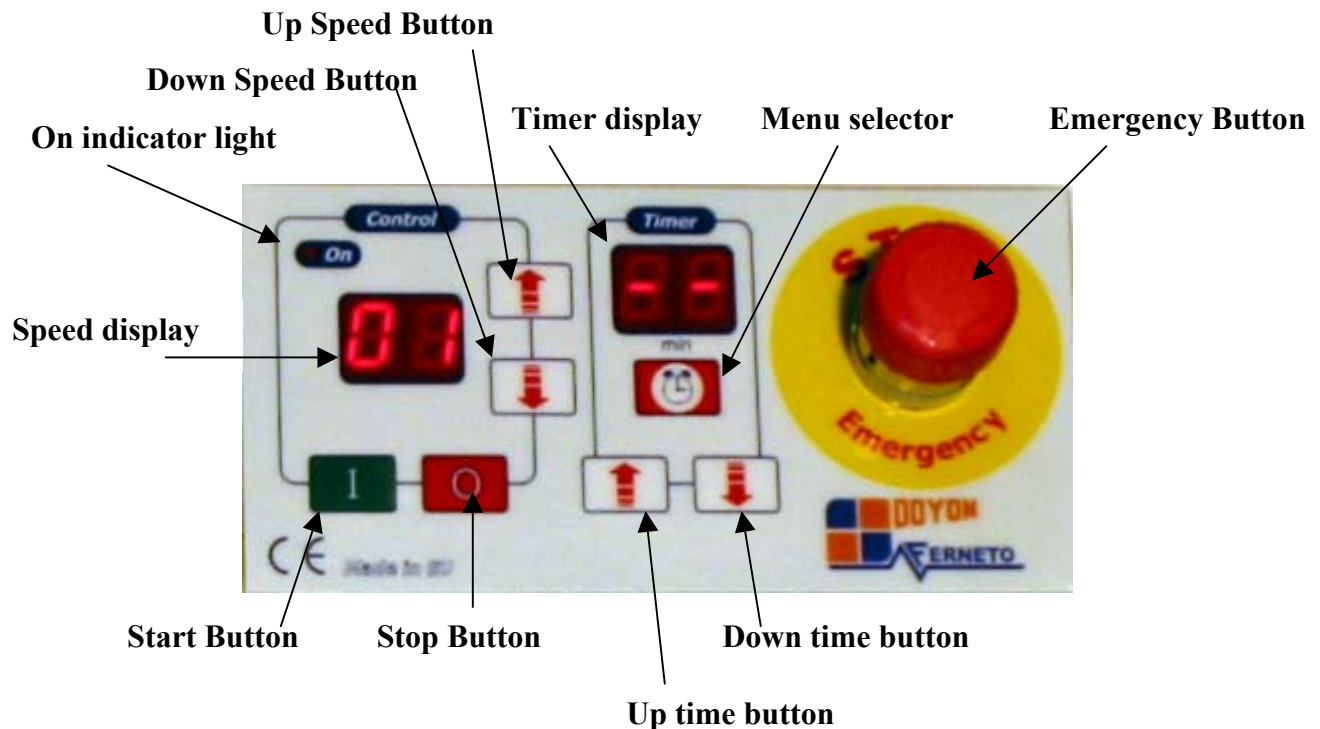
Fig. 4.5.2



Fig 4.5.3

4.6 CONTROL PANEL

Fig. 4.6.1 shows the control panel.



Start button: Press to start the machine.

Stop button: Press to stop the machine.

Emergency stop button: Press to stop the machine immediately. To restart, twist out the emergency button .

Up speed button: Press to increase the speed of the mixer..

Down speed button: Press to lower the speed of the mixer.

Timer: The timer has 8 menus; 7 menus that can be programmed with a timer and a speed. The other menu is for manual mode. The time on the timer can be changed anytime during its countdown.

Manual mode: Press the menu selector repetitively until two horizontal bars appear (see picture above). The mixer may be used with or without the timer. If you wish to use the timer in this mode, adjust the timer to the desired time and start the machine or when the machine is in operation, set the timer to the desired time to stop the machine at the end of the countdown.

Programmable mode: The factory preset times are 10, 20, 30, 40, 50, 60, 70.

To program a menu, select one of the 7 menus. Adjust the desired time with the “up and down time buttons” and the speed with the “up and down speed buttons”. Press and hold the “menu selector” until the “on indicator light” flashes once, this means that the program has been entered in the menu. It is possible to program 7 menus. To select a programmed menu, press repetitively the “menu selector” until the desired menu appears and press the green “start button” to start the mixer. To replace an existing menu by a new menu, select the menu to be replaced and repeat procedure above.

CHAPTER 5

ELECTRIC CONNECTION AND INSTALLATION

5.1 INSTALLATION

THE MANUFACTURE IS NOT RESPONSIBLE FOR THE MATERIAL AND PERSONAL DAMAGES THAT A WRONG INSTALLMENT MAY CAUSE.

The big mixers (BTF040 and BTF060) are wheel-mounted so you can move them easily. BTF020 and BTF007 only have rubber levellings.

The floor surface where the machine will be in service must be solid, horizontally leveled, in a way to prevent a possible instability.

The mixer doesn't have to be fixed on the floor, just tighten up the anti-vibrate footing supports.

Fig 5.1.1 to BTF040 and BTF060 and **fig 5.1.2** to BTF020, BTF010 and BTF007.



Fig. 5.1.1



Fig 5.1.2

5.2- ELECTRIC INSTALLATION

Make sure that the plugs you have in the room have the same voltage and power presented on the machine's nameplate.

The electric plug must be as close as possible to the machine.

Avoid plugging more than one machine into the same electric plug. In case you need to plug more than one machine in the same electric plug, make sure that it has the electric capacity for it.

WARNING

Warning! Take all the precautions in a way to avoid dangers of fire, electrical shocks and personal damages. Only qualified people are allowed to intervene in the electrical parts of the machine, always follow these rules:

1. Stop the machine.
2. Switch off the power in the electric panel.
3. Take off the plug.
4. Do the necessary repairs or maintenance.
5. Plug the machine only at the end.

CHAPTER 6

MIXER OPERATION

6.1 – TOOL'S SETTING

BTF040/BTF060

Put the tools as shown in the **fig. 6.1.1** and turn them as in **fig. 6.1.2**.

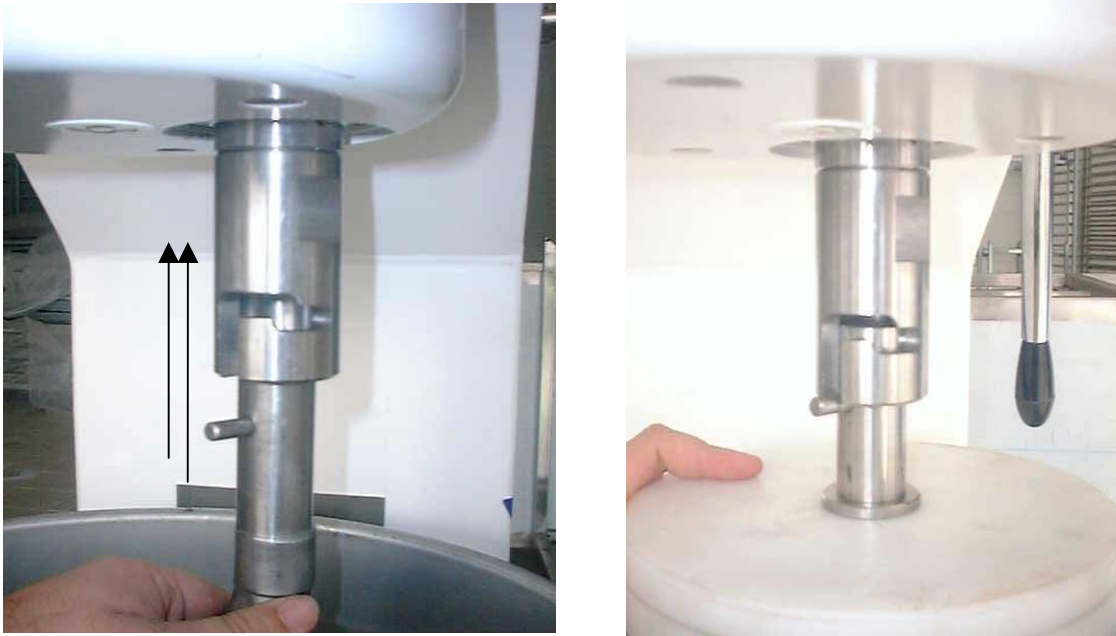


Fig. 6.1.1



Fig. 6.1.2

BTF007/BTF020

Put the tools as shown in **fig. 6.1.3**, lift the sleeve and place the tool in the groove.



Fig. 6.1.3

After placing the tool in the groove, pull down the sleeve to its original position.



Fig. 6.1.4

6.2. – BOWL SETTINGS

Put the bowl into the support, place “A” and “B”, **fig.6.2.1**, into the existent holes.

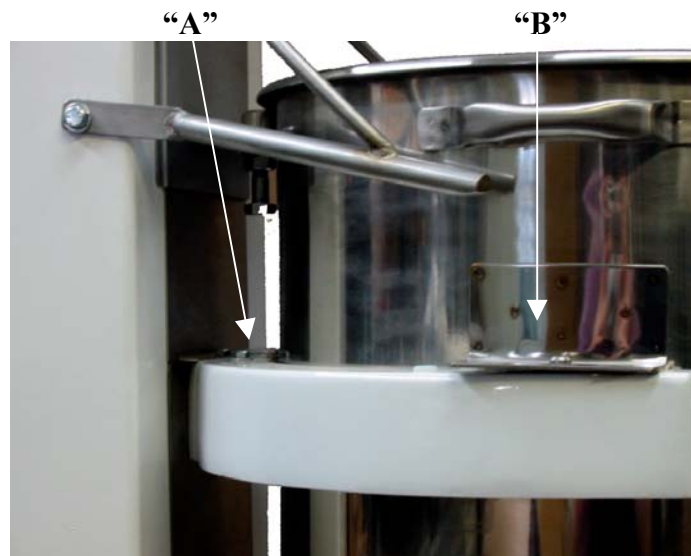


Fig. 6.2.1

Lift the bowl with the lever to block the bowl, **fig.6.2.2**



Fig. 6.2.2

6.3 WORKING OPERATION

Turn the main switch to the position (I) ON and (0) OFF, **fig 6.3.1**.



Fig. 6.3.1

Twist out the emergency button and the display will light up. If the safety guard or the bowl is not in the correct position, (OP) will appear on the speed display and (En) on the time display and the machine will not start.

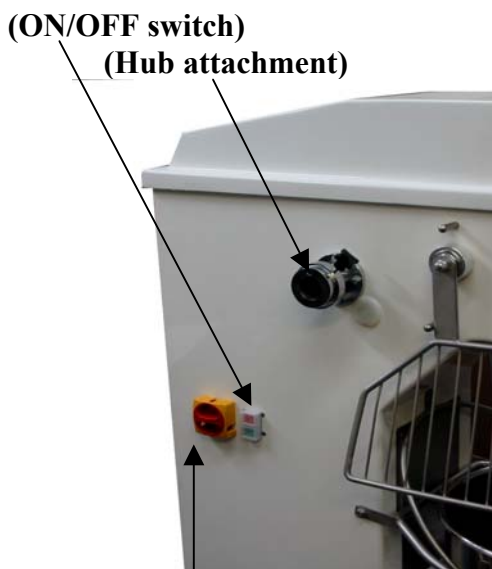
If the mixer does not work and you have (Er) on the “speed display” and (r o) on the time display, turn off the main switch for 1 to 2 minutes then turn on the main switch and the machine will return to its normal operation.

Press the start button (I) to start the machine and press stop button (O) to stop the machine.

6.4 – WORKING OPERATION FOR THE HUB ATTACHMENT ADAPTER

Vegetable slicer speed: 250 rpm.

Insert the vegetable slicer into the hub adapter and tight the screw on the hub adapter to prevent the vegetable slicer from moving. To activate the vegetable slicer, turn on the main switch to the position (I) (see fig.6.3.1), then press on the green button ON/OFF switch (see fig.6.4.1) to start the slicer. To stop the vegetable slicer, press the red button ON/OFF switch (see fig.6.4.1) to stop the slicer.



(Main switch) Fig.6.4.1

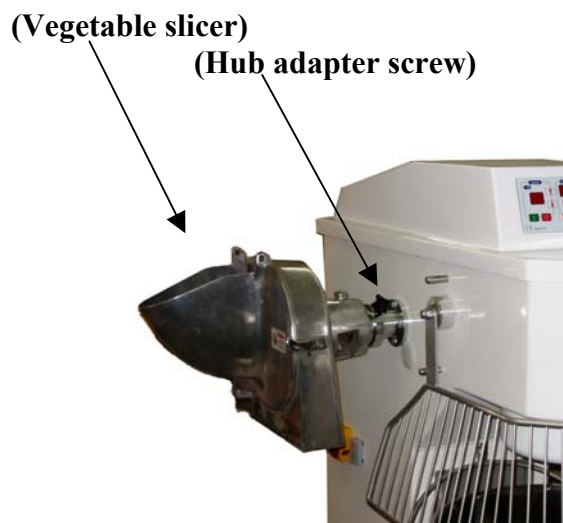


Fig.6.4.2

CHAPTER 7

MAINTENANCE

WARNING: BEFORE ANY OPERATIONS OF MAINTENANCE AND CLEANING, SWITCH OFF THE MACHINE, TURN THE MAIN SWITCH OFF AND UNPLUG IT, SOME OPERATIONS MIGHT BE DANGEROUS.

IF YOU NEED TO TAKE OFF SOME PROTECTIONS DURING THE OPERATIONS, DO NOT START WORKING WITHOUT THEM.

7.1 MACHINE'S CLEANING

The machine must be cleaned every day, especially the areas that have contact with the dough.

To clean the machine do not use knives, sandpaper, metallic objects, hard brushes or any tool that may damage its surface. You may use plastic tools or soft sponges.

Do not use toxic products, solvents, abrasive agents or any product that may damage the surfaces or the dough's composition.

Before switching the machine on, make sure that nothing has been forgotten on the machine.

7.2 CONTROL OF BELTS STRETCHING

It's necessary to control the belts stretching every 6 months in all transmissions. If the belts are too loose, there will be loss in the machine's power.

- Switch off the general switch and unplug the machine.
- Unscrew the cover of the machine.
- Lift the cover carefully in a way, to not disconnect any electric cable.
- Loosen the motor's support screws.
- Turn the stretching motor support screw, placed in the backside of the machine, until the belts are stretched.
- Screw again the motor's support screw.
- Close the cover and screw it.

CHAPTER 8

SAFETY INSTRUCTIONS

8.1 – SAFETY INSTRUCTIONS

- The machine must be used only for the functions that it has been conceived for. Doyon will not be responsible for the damages caused by an improper, bad or irrational use of the machine .
- Before cleaning or doing maintenance, turn the main switch off and unplug it.
- Do not remove security parts of the machine.
- If the machine has inactive security units, do not turn it on.
- The work of the machine may be stopped by using the red stop switch.
- The control panel has low tension (24 v).
- If you detect any damages or bad function of the machine, inactive it immediately and call for an authorized technician, otherwise it may cause irreversible damages in the machine.
- The electric connection must follow the procedures presented in the installation chapter.

8.2 – SPECIAL PRECAUTIONS

8.2.1 CARES WITH THE TOOLS

The area inside the bowl is the working center of the machine, so it becomes the most dangerous part of the machine.

The safety guard does not allow access to this area (point 3, fig.3). You may not remove it, damage it or modify it.

8.2.2 CARES WITH TRACTION WHEELS

Danger, transmission must be protected with fixed protections. In order to have access to them, you must respect the instructions of the manual.

8.2.3 ELECTRIC HAZARDS

The electric installation follows the Canadian, American and European security rules. Nevertheless, when using electric tools respect the basic security rules in a way to avoid the risk of fire, electric shocks, personal and material damages.

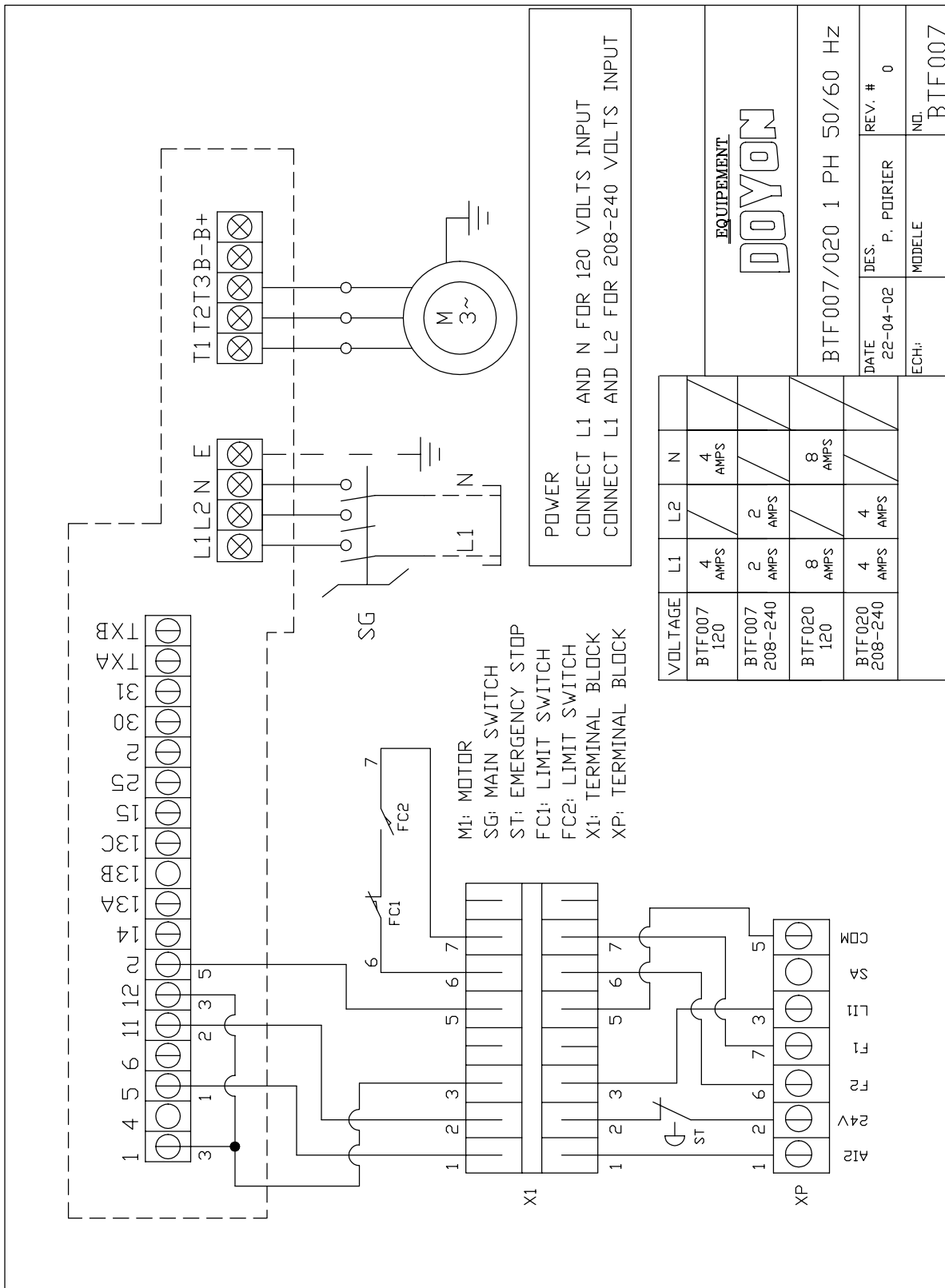
Only qualified people may access the parts that have electric current, which are obliged:

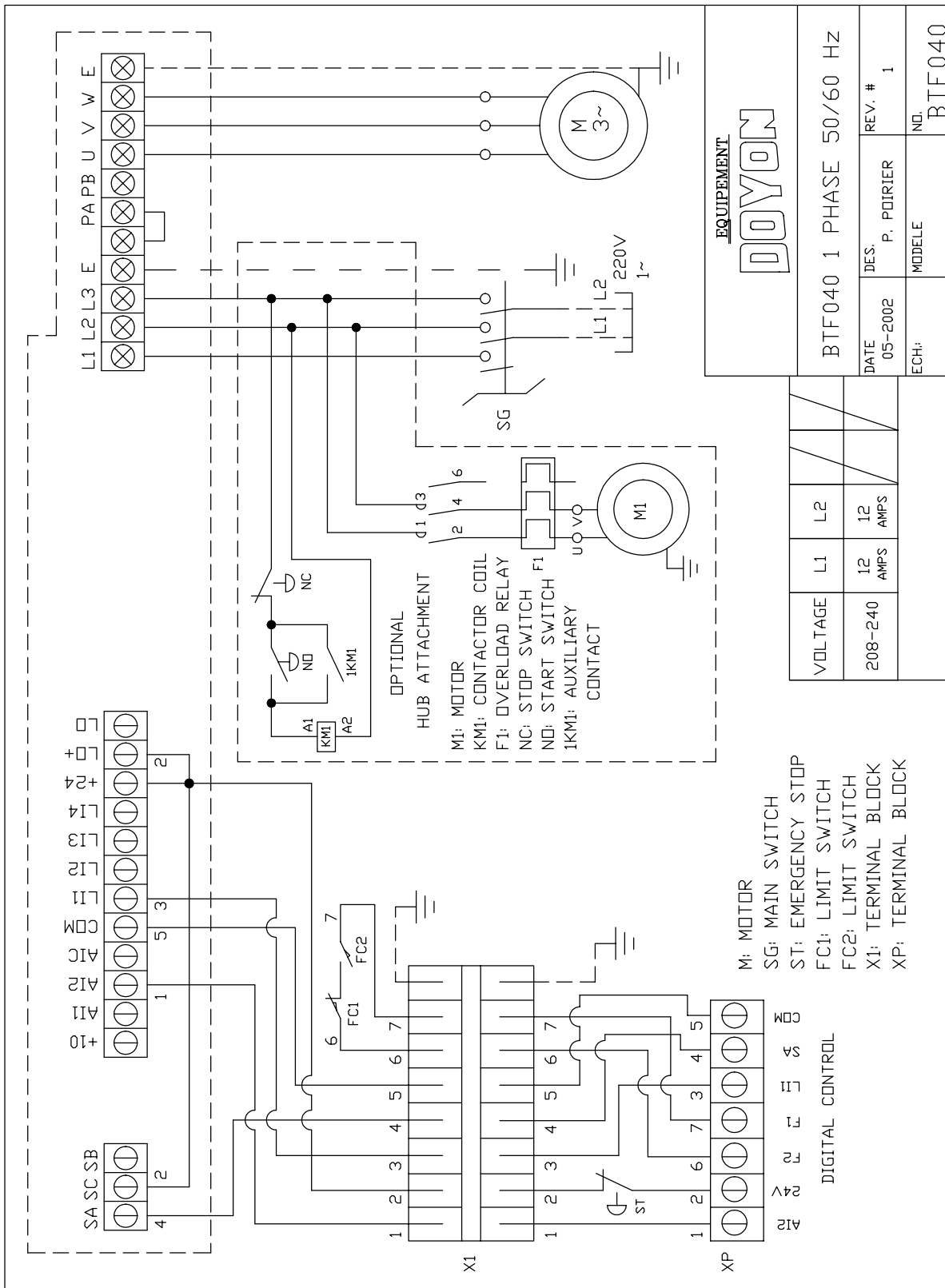
1. Stop the machine
2. Turn off the main switch
3. Unplug the machine.
4. Do the necessary operations
5. Plug the machine again.

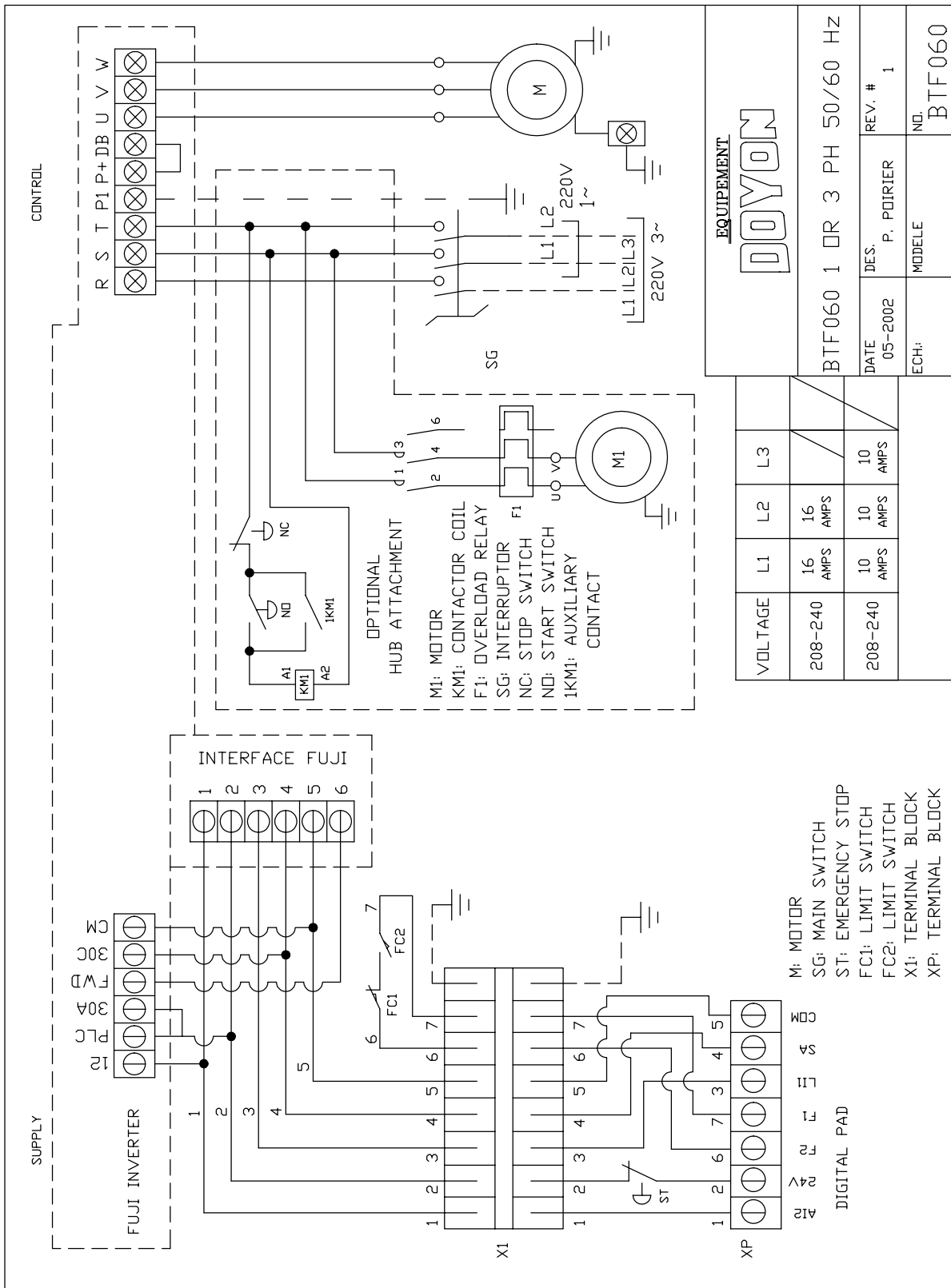
8.2.4 HYGIENIC HAZARDS

All the materials that are in contact with the dough must be non toxic and inoffensive.

CAUTION
SAVE THESE INSTRUCTIONS







LIMITED WARRANTY

(Continental United States Of America And Canada Only)

Doyon Equipment Inc. guarantees to the original purchaser only that its product are free of defects in material and workmanship, under normal use.

This warranty does not cover any light bulbs, thermostat calibration or defects due to or resulting from handling, abuse, misuse, nor shall it extend to any unit from which the serial number has been removed or altered, or modifications made by unauthorized service personnel or damage by flood, fire or other acts of God. Nor will this warranty apply as regards to the immersion element damaged by hard water.

The extent of the manufacturer's obligation under this warranty shall be limited to the replacement or repair of defective parts within the warranty period. The decision of the acceptance of the warranty will be made by Doyon Equipment service department, which decision will be final.

The purchaser is responsible for having the equipment properly installed, operated under normal conditions with proper supervision and to perform periodic preventive maintenance.

If any parts are proven defective during the period of one year from date of purchase, Doyon Equipment Inc. hereby guarantees to replace, without charge, F.O.B. Linière, Quebec, Canada, such part or parts.

Doyon Equipment Inc. will pay the reasonable labor charges in connection with the replacement parts occurring within one year from purchase date. Travel over 50 miles, holiday or overtime charges are not covered. After one year from purchase date, all labor and transportation charges in connection with replacement parts will be the purchaser's responsibility.

Doyon Equipment Inc. does hereby exclude and shall not be liable to purchaser for any consequential or incidental damages including, but not limited to, damages to property, damages for loss of use, loss of time, loss of profits or income, resulting from any breach or warranty.

In no case, shall this warranty apply outside Canada and continental United States unless the purchaser has a written agreement from Doyon Equipment Inc.