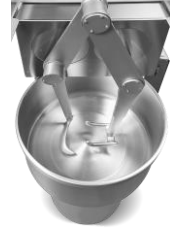


## FIXED BOWL TWIN-ARM MIXER



The ARM twin-arm mixer perfectly embodies the MERAND philosophy: **reliability, robustness and efficiency in service of bakery professionals**. Designed for intensive use, it ensures **consistent performance and long-term durability**.

Its design is based on a pressure-cast iron structure, combined with oil-bath mechanical movements and sealed ball bearings. This assembly guarantees **smooth, quiet operation with no maintenance required**.

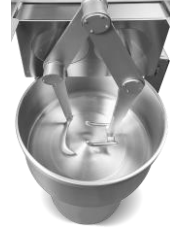
The bowl, mixing arms, and all components in contact with the dough are made entirely of stainless steel, ensuring **optimal hygiene and excellent resistance to wear**.

Equipped with two speeds, this mixer adapts to all types of dough while preserving their structure and quality. A **reliable, precise, and durable solution** designed to support professionals in their daily operations.

### THE +

- ✓ STAINLESS STEEL BOWL, KNEADING ARMS, AND ALL DOUGH-CONTACT COMPONENTS
- ✓ ALL MOVING PARTS MOUNTED ON BALL BEARINGS
- ✓ OIL-BATH GEAR SYSTEM, MAINTENANCE-FREE
- ✓ TWO OPERATING SPEEDS

# FIXED BOWL TWIN-ARM MIXER



## FEATURES



### STAINLESS STEEL BOWL, ARMS, AND SURROUNDING AREAS

All components in contact with the dough are made entirely of stainless steel, ensuring optimal hygiene, easy cleaning, and excellent resistance to wear.



### ALL MOVING PARTS MOUNTED ON BALL BEARINGS

Ensures smooth, precise, and long-lasting operation over time.



### TWO OPERATING SPEEDS

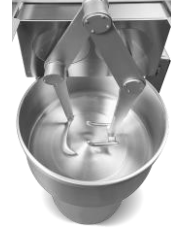
For maximum versatility: they allow the mixer to adapt to all types of dough, including soft or enriched doughs.



### OIL-BATH GEAR SYSTEM, MAINTENANCE-FREE

Ensures reliable and long-lasting operation with no maintenance required.

# FIXED BOWL TWIN-ARM MIXER



## OPTIONS



### HIGH-POSITION STOP

Allows easy cleaning and bowl removal.



### TWO ELECTROMECHANICAL TIMERS

With automatic speed change.



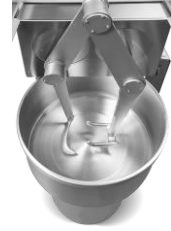
### AUTOMATIC BRAKING SYSTEM

Instant stop of the kneading arms when needed. Activating the stop button ensures immediate immobilization, unlike a standard motor which takes 2 to 3 seconds to stop.

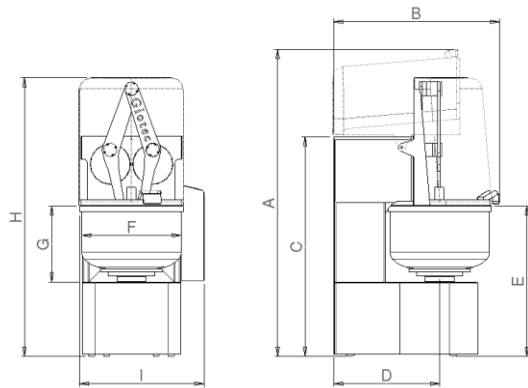
|                              | ARM 60   |        | ARM 100  |        | ARM 160  |        |
|------------------------------|----------|--------|----------|--------|----------|--------|
|                              | Standard | Bronze | Standard | Bronze | Standard | Bronze |
| High position stop           |          | ✓      |          | ✓      | ✓        | ✓      |
| Two electromechanical timers |          | ✓      |          | ✓      | ✓        | ✓      |
| Automatic braking system     |          |        |          |        |          | ✓      |

|  | ARM 60         |                | ARM 100         |                 | ARM 160         |                 |
|--|----------------|----------------|-----------------|-----------------|-----------------|-----------------|
|  | Standard       | Bronze         | Standard        | Bronze          | Standard        | Bronze          |
| Hopper capacity                                  | 60 kg of dough | 60 kg of dough | 100 kg of dough | 100 kg of dough | 160 kg of dough | 160 kg of dough |
| Mixing cycles per minute - 1 <sup>st</sup> speed | 42             | 42             | 42              | 42              | 40              | 40              |
| Mixing cycles per minute - 2 <sup>nd</sup> speed | 62             | 62             | 62              | 62              | 60              | 60              |

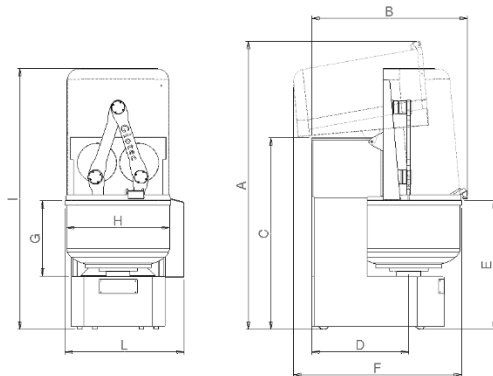
# FIXED BOWL TWIN-ARM MIXER



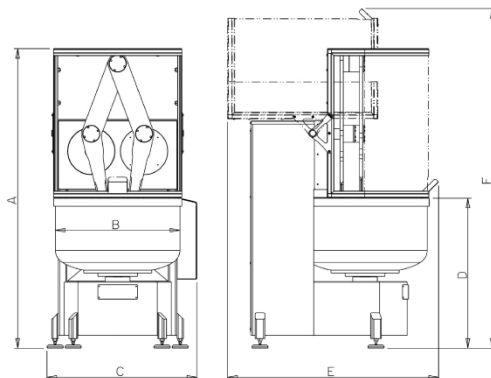
## DIMENSIONS



|   | ARM 60 |
|---|--------|
| A | 1 625  |
| B | 885    |
| C | 1 153  |
| D | 557    |
| E | 802    |
| F | 560    |
| G | 412    |
| H | 1 461  |
| I | 675    |



|   | ARM 100 |
|---|---------|
| A | 1 860   |
| B | 1 015   |
| C | 1 220   |
| D | 615     |
| E | 837     |
| F | 1 085   |
| G | 507     |
| H | 680     |
| I | 1 660   |
| L | 765     |



|   | ARM 160 |
|---|---------|
| A | 1 860   |
| B | 830     |
| C | 925     |
| D | 970     |
| E | 1 300   |
| F | 2 110   |

## WEIGHT

ARM 60: 415 kg  
 ARM 100: 630 kg  
 ARM 160: 745 kg

## ELECTRICAL FEATURES

ARM 60 400 Volts / 50 Hz / 1.5-2.2 Kw / 5.1-5.8 A Tri  
 ARM 100 400 Volts / 50 Hz / 1.8-3.1 Kw / 7.7-8.7 A Tri  
 ARM 160: 400 Volts / 50 Hz / 3.3-4.4 Kw / 7.9-9.3 A Tri

## HYGIENE/SAFETY

The ARM mixers comply with:

- The Machinery Directive 2006/42/EC.
- The French Labor Code.