

MIXERS AND LIFTERS

Mixing is an essential step in bread making, determining the structure, hydration and taste of the bread. To ensure well-oxygenated dough without dough overheating, MERAND offers a range of robust, high-performance mixers, suitable for all types of dough.

Thanks to their dual speed (kneading then stretching), MERAND mixing machines ensure optimal gluten network development, controlled cell structure and ideal dough temperature. Available in several capacities (from 100L to 400L), they can be easily integrated into any production environment.

For greater comfort and efficiency, MERAND also offers hydraulic bowl lifts, perfect for automatically feeding your volumetric dividers or transferring dough to a dough processing table.



PAXO - OBLIQUE AXIS MIXER WITH FIXED BOWL

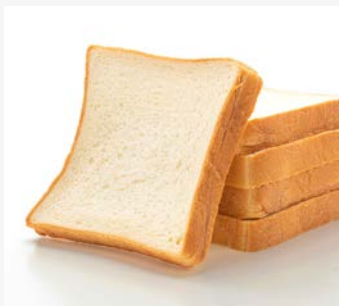
The PAXO kneader is designed to work with all types of dough, including the most hydrated. It combines traditional kneading techniques with robust construction and ease of use, thanks to its stainless-steel bowl and two standard electronic timers.

Three models available:

- **PAXO 30:** accepts up to 30 liters of water / 80 kg of dough
- **PAXO 45:** accepts up to 45 liters of water / 120 kg of dough
- **PAXO 60:** accepts up to 60 liters of water / 160 kg of dough

Main advantages:

- 2 electronic timers with dual digital display (up to 20 min each), with:
 - Programmed time reminder,
 - Continuous and unlimited operation,
 - Automatic 1st/2nd speed change in auto mode.
- Lifiable head as standard (on 2 bearings) for easier access and cleaning.
- Secure stainless steel cover offering space savings (when open, the entire bowl is accessible as the cover tilts backwards).
- Integrated storage tray for utensils.



PAXO MOUV - OBLIQUE AXIS MIXER WITH REMOVABLE BOWL

Kneading machines with removable bowls on trolleys allow for easy transfer to a lift and/or resting of the dough directly in the bowl, facilitating a continuous kneading process without interruption.

Three models available:

- **PAXO MOUV 30**: accepts up to 30 liters of water / 80 kg of dough
- **PAXO MOUV 45**: accepts up to 45 liters of water / 120 kg of dough
- **PAXO MOUV 60**: accepts up to 60 liters of water / 160 kg of dough

Main advantages:

- One-piece frame in food-grade epoxy-coated steel.
- Cast aluminium arm, manually liftable.
- Removable stainless-steel bowl with rounded edges, manually braked.
- Liftable head as standard (pivots on 2 bearings).
- 2 electronic timers with dual digital display (up to 20 min each):
 - Programmed time reminder,
 - Continuous and unlimited operation,
 - Automatic switch from 1st to 2nd speed in auto mode.
- Waterproof control panel integrated into the frame.
- Secure solid stainless-steel cover with addition hatch and rear opening for minimal space requirements.
- Stainless steel tilting cover: full access to the bowl when open.
- Simplified cleaning, no flour accumulation.

Option:

- Additional bowl for continuous kneading without waiting.



PAXO LIFT - OBLIQUE AXIS MIXER WITH REMOVABLE BOWL HYDRAULIC LIFTING SYSTEM

Designed to meet the requirements of bakers looking for reliable, high-performance equipment, this mixer is perfectly suited to intensive production environments. Its robust design and technical features make it an indispensable ally in everyday use.

Main advantages:

- Monobloc frame in food-grade epoxy-coated steel for optimal hygiene and durability.
- Removable stainless-steel bowl, mounted on a trolley with rounded edges for easy cleaning and equipped with brakes for perfect stability.
- Two electronic timers with dual digital display, programmable up to 20 minutes each:
 - Programmed time reminder function,
 - Continuous use possible with automatic shut-off,
 - Unlimited operating mode by masking the timers.
- Hydraulically lifted cast aluminium kneading arm: its profile and synchronisation with the shape of the bowl ensure excellent oxygenation and prevent dough from rising.
- Hydraulic closure and locking of the bowl for greater safety and practicality.
- Secure stainless-steel cover, designed for intensive and safe use.



SPIFIX - SPIRAL MIXER WITH FIXED BOWL

SpiFix MERAND spiral mixer guarantees consistent, fast kneading without overheating. Its specially designed bowl and unique spiral prevent dough from rising and ensure optimal oxygenation. The result: smooth, well-structured and consistent dough.

Designed to adapt to all types of dough, even the most demanding – highly hydrated (+75%) or very firm (-50%) – SpiFix mixer features two powerful motors, direct transmission and a straight shaft with reinforced feet. This design guarantees consistent performance, even with small quantities, and limits the risk of overheating.

Main advantages:

- Transparent PMMA bowl cover: optimal visibility, improved safety, reduced flour emissions and respiratory risks.
- Bowl pulse button: easier extraction, time savings and reduced handling effort.
- Three operating modes available: manual, semi-automatic or automatic, to suit all working methods.
- Electromechanical control panel with two timers for simple and precise adjustment.



SPIFIX - SPIRAL MIXER WITH FIXED BOWL



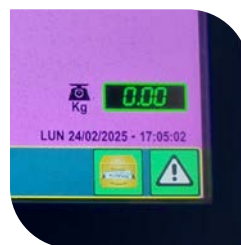
TouchScreen display

- Intuitive interface that allows you to configure up to 25 custom recipes.
- Easily program precise kneading sequences, such as 5 minutes of mixing at first speed, 45 minutes of autolysis (stop), then 8 minutes of kneading at second speed.
- Optimal flexibility for controlled kneading.



BakeTemp : temperature measurement system

- Monitors dough temperature in real time using a built-in infrared sensor.
- Precise control and optimal kneading.
- Hygiene: no contact = no contamination.



AutoWeight: weighing system

- Pesée intégrée des ingrédients pour un processus de pétrissage précis et sans erreur.
- Associé à la fonction de recettage, il offre un guidage pas à pas et garantit un dosage optimal et une qualité constante dans toutes vos boulangeries, avec l'ensemble de vos employés.

	SpiFix 60	SpiFix 80	SpiFix 120	SpiFix 160	SpiFix 200	SpiFix 250
Capacity* in dough (kg) Min / Max	4 / 60	5 / 80	8 / 120	10 / 160	10 / 200	12 / 250
Capacity* in flour (kg)	36	50	75	100	125	150
Tank volume (L)	117	131	189	266	306	378
Tank diameter (mm)	670	670	750	850	910	1 000
Rotations per minute 1st / 2nd speed	114 / 224	99 / 229	104 / 218	92 / 182	92 / 182	93 / 184
Rotations per minute on the tank	13	13	12	12.5	12.5	12.5

*Capacities are provided for informational purposes only. Several parameters can affect capacity, including yeast percentage, dough temperature, dough tightness, proofing time, etc.

SPIMOUV - SPIRAL MIXER WITH REMOVABLE BOWL

Versatile and high-performance, the SpiMouv mixer meets the requirements of all bakeries, from artisan to semi-industrial facilities. It is available in several bowl capacities, **from 154 to 413 L**, and adapts to a wide range of doughs:

- **SpiMouv ST**: for soft or mixed doughs (hydration > 55%).
- **SpiMouv DT**: for hard doughs (hydration ≤ 45%), thanks to its dual transmission and special straight shaft without a base.

The dual spiral speed ensures consistent, structured and well-oxygenated kneading, regardless of production conditions.

Main advantages:

- Hydraulic lift head: quiet and safe operation.
- Easy-to-manoeuvre bowl trolley, even when fully loaded.
- Option of working with multiple bowls for greater flexibility.
- Stainless steel splash guard: limits dust emissions and prevents respiratory risks.
- Painted steel structure and rounded curves prevents flour accumulation and facilitates maintenance.



SPISWING - SELF-TILTING SPIRAL MIXER

Designed for all types of dough, including the most hydrated (>64%) or the hardest (>45%), the SpiSwing ensures uniform kneading without dough overheating, thanks to its reinforced motor and double spiral transmission.

Comprising a fixed bowl mixer and a compact hydraulic lift, it allows the dough to be transferred automatically, without manual intervention, to a rolling table or a divider. The mixer, attached to the moving part, lifts up to pour the dough with precision.

Available in several models, the SpiSwing offers:

- 2 discharge heights: 1400 or 1900 mm,
- Capacities from 75 to 150 kg of flour,
- Left or right tilting for easy in-line integration.

Equipped with a bowl rotation reverser and a 'pulse rotation' button, it facilitates extraction and is suitable for intensive use: up to 3 cycles/hour, 10–12 hours/day.

An optional electronic control panel allows you to store up to 90 recipes, for precise, reproducible and simplified work on a daily basis.



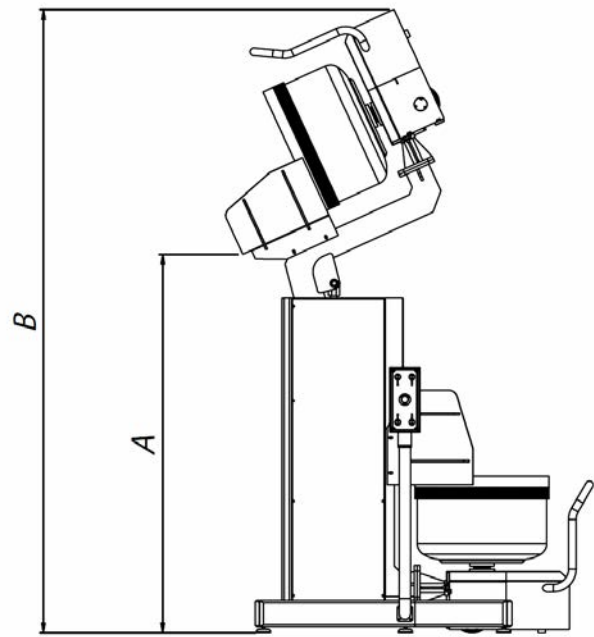
EC-BACK - BOWL LIFTER

The EC-Back automatically transfers the contents of a removable tank to a kneading table or volumetric divider without manual handling.

Designed for semi-industrial use (2 shifts/day), it improves working conditions and reduces the risks associated with handling large-capacity tanks.

Thanks to its rear discharge, it is compatible with SpiMouv 80/120/160/200/280 trolley tanks. It offers several standard discharge heights (1100 mm, 1400 mm, 1900 mm, 2500 mm), with the possibility of intermediate heights on request.

Its robust painted steel structure, anti-vibration stainless steel feet and floor mounting ensure perfect stability, reliability and durability.



	EC-Back 1100	EC-Back 1400	EC-Back 1900	EC-Back 2500
	(mm)			
A Unloading height	1110	1540	2050	2500
B Maximum height required	2620	3000	3500	4000



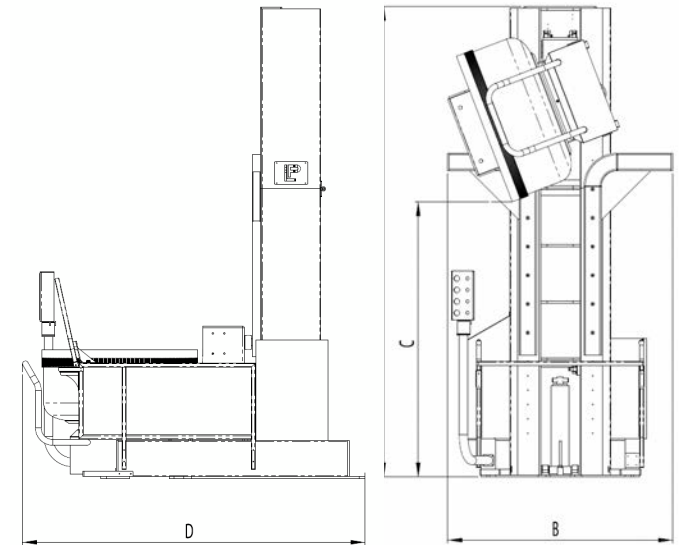
EC-SIDE - BOWL LIFTER

Ergonomic and space-saving, the EC-Side lifter makes heavy and repetitive tasks at the workstation easier by automatically transferring the kneaded dough to a proofing table or volumetric divider. With its side discharge, it is compatible with SpiMouv 80/120/160/200/280 trolley tanks.

There are two models of EC-Side lifts: with discharge on one side (EC-Side 1) and with discharge on both sides (EC-Side 2).

Two discharge heights are available: onto a table at 1400 mm (EC-B model); into a hopper at an adjustable height of 1400 mm to 1900 mm (EC-H model). Other customised discharge heights are also available on demand.

Robust and powerful, the EC-Side elevator is designed for semi-industrial use (2 shifts per day). The control panel is positioned on the side of the machine so as not to interfere with the elevator's operation.



	EC-B	EC-H
A Max. height under ceiling	2 765 mm	3 280 mm
B Max. width	1 560 mm	1 560 mm
C Unloading height	1 400 mm	1 900 mm
D Max. length	2 400 mm	2 400 mm

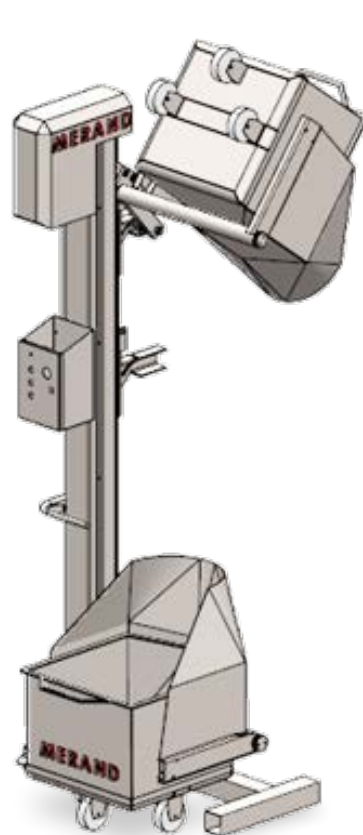


SKYBAC - PLASTIC OR STAINLESS STEEL BIN LIFTER

The plastic or stainless steel bin lifter ensures a smooth and continuous dough feed using standard rectangular bins (not included).

Main advantages:

- Compatibility with standard rectangular bins (e.g. **60 × 40 × 35 cm**).
- Accepted bin types: standalone or wheeled bins (Euro bins, plastic or stainless steel).
- Lifting capacity: **120 kg or 250 kg** depending on the model.
- Maximum lifting height: **2 m or 3 m** depending on configuration.
- Choice of mounting: on a fixed stand or mobile platform.
- Integrated speed variator for optimal control of the lifting cycle.
- Automatic lifting option available. The container can be lifted automatically as soon as the tank is empty to ensure continuous feeding. Important: this option requires the installation of a full safety cage around the lift, in accordance with current safety requirements.

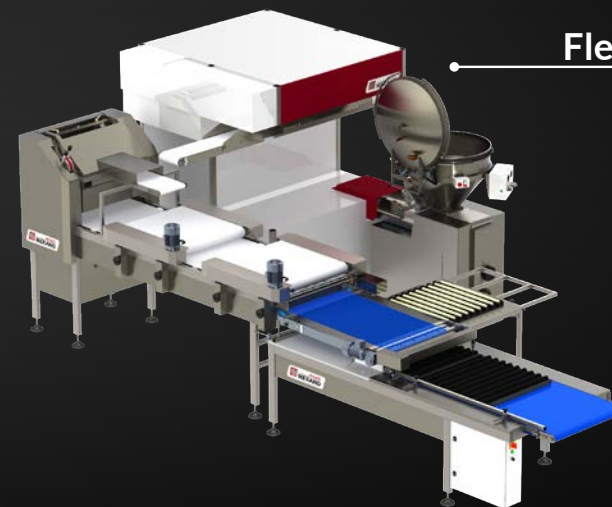


MERAND RANGE OF AUTOMATIC BREAD LINES

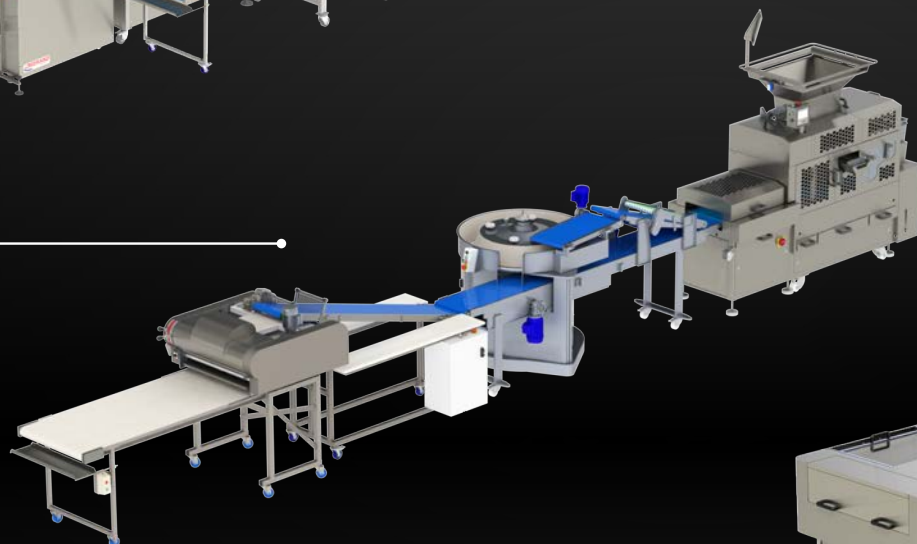
EasyLine



FlexiLine



RheoPan



Scoring Line



Rolling Line



Artisan Range



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