

SPIFIX SPIRAL MIXERS

SpiFix spiral mixers provide exceptional mixing performance, seamlessly combining versatility and robustness.

Their smart design, featuring a specially shaped bowl and a unique spiral arm, ensures fast, consistent mixing. The dough stays in place during mixing, allowing optimal oxygenation and perfectly smooth, uniform results.

Equipped with two powerful motors, SpiFix mixers effortlessly handle all types of dough - from highly hydrated doughs (over 75%) to firmer doughs (under 50%).

A direct drive system, reinforced motor, and straight shaft with sturdy feet provide efficient mixing, even in small batches, with no risk of overheating.



KEY ADVANTAGES

- ✓ Fast and even mixing
- ✓ Exceptional versatility
- ✓ Easy dough removal
- ✓ Intuitive operation
- ✓ Compact, ergonomic design



CHARACTERISTICS



	SpiFix 60	SpiFix 80	SpiFix 120	SpiFix 160	SpiFix 200	SpiFix 250
Dough capacity* (kg) Min / Max	4 / 60	5 / 80	8 / 120	10 / 160	10 / 200	12 / 250
Flour capacity* (kg)	36	50	75	100	125	150
Bowl volume (L)	117	131	189	266	306	378
Bowl diameter (mm)	670	670	750	850	910	1 000
Spiral speed (rpm) 1 st / 2 nd speed	114 / 224	99 / 229	104 / 218	92 / 182	92 / 182	93 / 184
Bowl rotation speed (rpm)	13	13	12	12.5	12.5	12.5

*Capacities are given for reference only. Several factors may affect the actual capacity, including yeast percentage, dough temperature, dough tightening, and resting time.



CHARACTERISTICS



CHARACTERISTICS



Spiral mixer with fixed bowl

- Bowl, spiral arm, and shaft made of stainless steel.
- Excellent resistance to wear and corrosion.



Control panel

- Control panel equipped with two electromechanical timers.
- Three operating modes: manual, semi-automatic, and automatic.
- The mixer remains functional even if a timer malfunctions.



2 motors

- Thanks to two powerful motors, the mixers can handle all types of dough, from highly hydrated doughs (over 75%) to firmer doughs (under 50%).



Optimal stability and adaptability

- Equipped with a shaft and foot, specifically designed for working with highly hydrated doughs.



CHARACTERISTICS



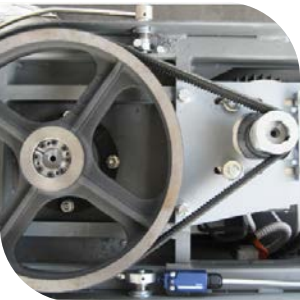
Bowl jog push button

- Allows easy and efficient dough removal.
- Reduces handling time and boosts productivity.



Secure mobile bowl cover

- Available in transparent PMMA for optimal visibility and enhanced protection.
- Significantly reduces flour dust emissions, helping to lower the risk of respiratory illnesses.



V-belt transmission

- Smooth, quiet, and long-lasting operation.
- Reduced component wear thanks to effective absorption of shocks and vibrations.



OPTIONS



TouchScreen Control Panel

- Intuitive interface allowing configuration of up to 25 custom recipes.
- Easily program precise mixing sequences, such as: 5 minutes at 1st speed, 45-minute autolyse (pause), followed by 8 minutes at 2nd speed.
- Provides optimal flexibility for perfectly controlled, consistent mixing results.



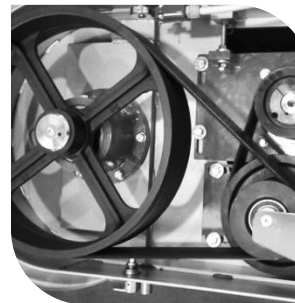
AutoWeight Weighing System

- Integrated ingredient weighing for a precise, error-free mixing process.
- Combined with the recipe function, it provides step-by-step guidance to ensure optimal dosing and consistent quality across all your bakeries, regardless of who's operating the mixer.



BakeTemp Temperature Monitoring System

- Monitor dough temperature in real time with a built-in infrared sensor.
- Precise control for optimal mixing results.
- Hygiene: no contact = no risk of contamination.

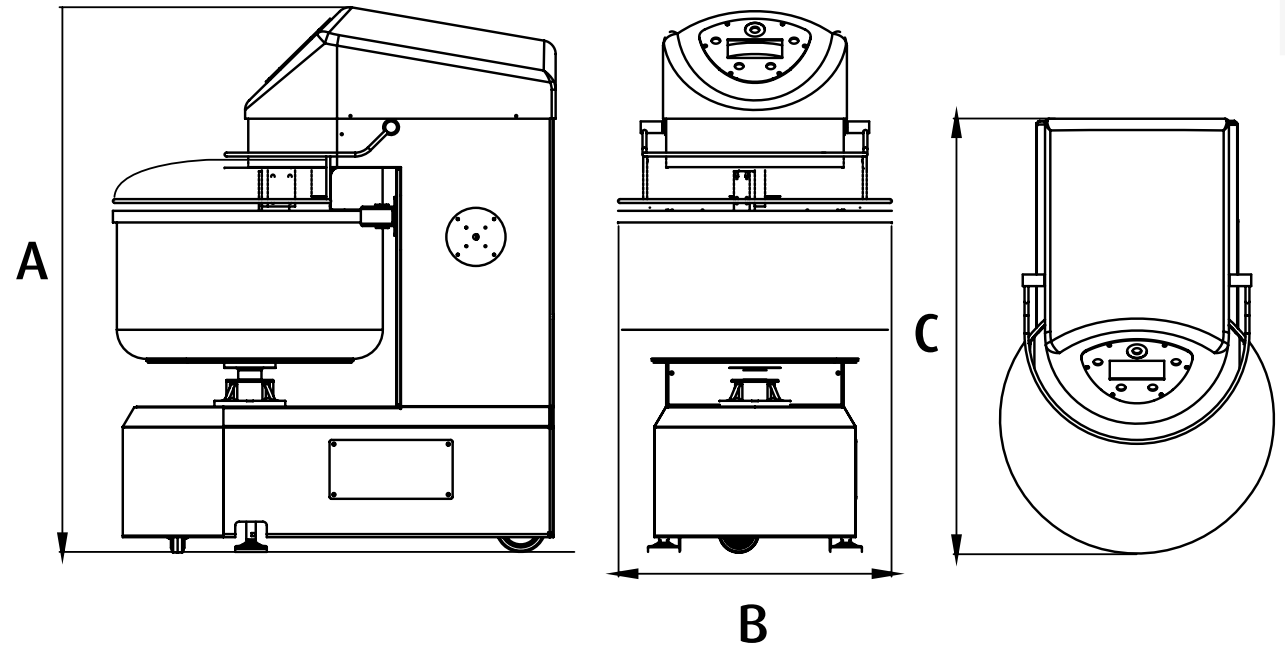


Dual Transmission

- Minimizes wear and extends the lifespan of the motor and mechanical parts.
- Ensures smooth, consistent power transmission for better-mixed, more uniform dough - even in large batches.
- Ideal for intensive use.
- Quieter operation.



IMPLANTATION



	SpiFix 60	SpiFix 80	SpiFix 120	SpiFix 160	SpiFix 200	SpiFix 250
Height (mm) A	1 406	1 406	1 522	1 612	1 612	1 612
Width (mm) B	694	694	775	879	940	1 035
Length (mm) C	1 122	1 122	1 248	1 499	1 560	1 650
Bowl rim height (mm)	851	881	930	946	946	946
Weight (kg)	345	350	505	695	705	755

MERAND RANGE OF AUTOMATIC BREAD LINES



Z.I. La Turbanière - 35530 - Brécé - France
+33 (0)2 99 04 15 30 - salesdpt@merand.fr
www.merand.fr/en/