

# SPIFIX SPIRAL MIXER

## USE

The SpiFix spiral mixers developed by MERAND are designed to ensure fast, homogeneous mixing without compromising on quality. Thanks to an optimized fixed bowl, an exclusive spiral, and two powerful motors, SpiFix mixers adapt to all types of dough, even the most demanding: from highly hydrated doughs (over 75%) to firmer doughs (under 50%).

## CAPACITIES

	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 <sup>st</sup> / 2 <sup>nd</sup> 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

Information provided for reference only. It may vary depending on the nature of the dough.



## STANDARD

### Spiral mixer with fixed bowl

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

### Control panel

- Tableau de bord équipé de deux minuteries électromécaniques.
- Possibilité de travailler en mode manuel, semi-automatique et automatique.
- Le pétrin reste opérationnel même en cas de dysfonctionnement de la minuterie.

### 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%).

### Pivot with integrated foot

- Specially designed for working with highly hydrated dough.
- Perfect stability and optimal adaptability, even under intensive mixing conditions.

### Secure mobile bowl cover

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

### Capot mobile de cuve sécurisé

- 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.

## BRONZE

### TouchScreen Control Panel

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

## SILVER

### 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.

## GOLD

### 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.

## OPTIONS

### 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.

## PRESENTATION



## DIMENSIONS

	SpiFix 60	SpiFix 80	SpiFix 120	SpiFix 160	SpiFix 200	SpiFix 250
Height (mm) <b>A</b>	1 406	1 406	1 522	1 612	1 612	1 612
Width (mm) <b>B</b>	694	694	775	879	940	1 035
Length (mm) <b>C</b>	1 122	1 122	1 248	1 499	1 560	1 650
Bowl rim height (mm)	851	881	930	946	946	946
Weight (kg)	340	350	505	695	730	755

## WEIGHT - PACKING

	SpiFix 60		SpiFix 80		SpiFix 120		SpiFix 160		SpiFix 200		SpiFix 250	
	AxBxH (cm)	Weight (Kg)	AxBxH (cm)	Weight (Kg)	AxBxH (cm)	Weight (Kg)	AxBxH (cm)	Weight (Kg)	AxBxH (cm)	Weight (Kg)	AxBxH (cm)	Weight (Kg)
Carton on pallet	128 x 81 x 150	375	128 x 81 x 150	380	138 x 88 x 168	555	162 x 107 x 176	765	162 x 107 x 176	775	-	-
Slatted crate	132 x 85 x 166	415	132 x 85 x 166	420	137 x 87 x 176	595	170 x 110 x 187	785	170 x 110 x 187	795	183 x 122 x 187	850
Wooden crate	132 x 85 x 166	485	132 x 85 x 166	490	137 x 87 x 176	665	170 x 110 x 187	835	170 x 110 x 187	845	-	-

## ELECTRICAL FEATURES

	SpiFix 60	SpiFix 80	SpiFix 120	SpiFix 160	SpiFix 200	SpiFix 250
Tool motor power (kW)	2 / 3.7	2.06 / 4.8	2.06 / 5.2	5.9 / 10.3	5.9 / 10.3	6 / 12
Tank motor power (kW)	0.55	0.55	0.55	0.75	0.75	1.1

## SECURITY

The SpiFix mixers are conform to:

- The machine directive 2006/42/CE
- The labor law

**Z.I. de la Turbanière  
BRECE • 35530 • FRANCE**

**+33 (0)2 99 04 15 30 - salesdpt@merand.fr - www.merand.fr**