

PAXO

OBLIQUE AXIS MIXER WITH FIXED BOWL

USE

The PAXO mixer is designed to handle all types of dough, including highly hydrated doughs. Suitable for artisan use.

CAPACITIES

Model	Bowl volume mini/maxi (in liters)	Flour volume mini/maxi (in kg)	Dough weight (in kg)
Paxo 30	10/30	18,7/50	80
Paxo 45	15/45	25/75	120
Paxo 60	20/60	33/100	160



Information provided for reference only. Values may vary depending on the dough type.

FEUTURES

- One-piece steel frame with food-grade epoxy paint finish.
- Two electronic timers with dual digital and direct display (up to 20 minutes each) and programmed time recall.
 - Option to use a single timer in continuous mode with automatic stop.
 - Timer masking function for unlimited continuous operation.
- Stainless steel bowl with rounded edges, equipped with a manual brake.
- Two programmable speeds on each timer, with automatic shift from 1st to 2nd speed in AUTO mode.
- Tilting head as standard, rotating on two bearings for easy access.
- Secure manual locking system.
- Kneading arm made of cast aluminum.
- Integrated storage tray for utensils, ensuring quick and convenient access.
- Full stainless steel safety cover, tilting backward to fully clear the bowl when open while optimizing space.
- No head maintenance required, thanks to lifetime lubrication.

OPTIONS

- Detachable column for easy passage through doors during installation.
- Right-hand bowl configuration.

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FEATURES

MODEL	KNEADING ARMS			STAINLESS STEEL BOWL		
	1 ST SPEED	2 ND SPEED	LIFTING	CAPACITY (IN LITRES)	MOTORISED	BOWL BRAKE
Paxo 30	48 rpm at full load	72 rpm at full load	Manual	170	No	Manual
Paxo 45				230		
Paxo 60				330		

PRESENTATION



DIMENSIONS

MODEL	LENGTH (IN MM)	HEIGHT (IN MM)	DEPTH (IN MM)	DEPTH WITH IN OPEN COVER (IN MM)	WEIGHT (IN KG)
Paxo 30	1 260	1 295	930	1 070	465
Paxo 45	1 360		1 005	1 145	480
Paxo 60	1 460		1 080	1 220	485

ELECTRICAL SPECIFICATIONS

Maximum power (at 2nd speed): 5.5 kW
Voltage: 3-phase 400 V + N + PE

SECURITY

The mixer complies with:

- Machinery Directive 2006/42/EC
- Labour Code

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