

PAXO LIFT

OBLIQUE AXIS MIXER WITH REMOVABLE BOWL

HYDRAULIC LIFTING

USE

The PAXO Lift mixer is equipped with hydraulic lifting and locking, allowing easy dough transfer to a lifter. It also facilitates bulk resting of the dough directly in the bowl, enabling seamless kneading cycles.

CAPACITIES

Model	Bowl volume mini/maxi (in liters)	Flour volume mini/maxi (in kg)	Dough weight (in kg)
Paxo Lift 60	20/60	33/100	160

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



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

FEATURES

- One-piece steel frame with food-grade epoxy finish, ensuring robustness and durability.
- Two electronic timers with dual digital display (up to 20 minutes each) and programmed time recall.
 - Option to use a single timer for continuous operation with automatic stop at the end of the cycle.
 - Timer masking function for uninterrupted and unlimited operation.
- Removable stainless steel bowl on trolley, with rounded edges and equipped with a manual brake, non-motorized.
- Cast aluminum kneading arm with hydraulic lifting; its profile, combined with the shape of the bowl, prevents dough from climbing and ensures proper aeration.
- Hydraulic bowl locking and securing system.
- Full stainless steel safety cover, equipped with an access hatch for practical and safe use.
- No head maintenance required, thanks to lifetime lubrication.

DIMENSIONS

MODEL	LENGTH (IN MM)	HEIGHT (IN MM)	DEPTH (IN MM)	WEIGHT (IN KG)
Paxo Lift 60	1 600	1 350	1 250	705

ELECTRICAL SPECIFICATIONS

Maximum power (at 2nd speed): 6 kW
Voltage: 3-phase 400 V + N + PE

SECURITY

The mixer complies with:

- Machinery Directive 2006/42/EC
- Labour Code

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