

# PAXO MOUV

## OBLIQUE AXIS MIXER

### WITH REMOVABLE BOWL

#### USE

The PAXO Mouv mixer can handle all types of dough, including highly hydrated doughs.

Thanks to its removable bowl on a trolley, it allows easy transfer to a lifter or bulk resting of the dough directly in the bowl.



#### CAPACITIES

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

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

#### FEATURES

- One-piece steel frame with food-grade epoxy coating, ensuring robustness and durability.
- Cast aluminum kneading arm with manual lifting for simple and ergonomic handling.
- Removable stainless steel bowl with rounded edges, equipped with a manual brake for secure positioning.
- 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, unlimited operation.

- Two speeds on both timers, with automatic shift from first to second speed in AUTO mode.
- Sealed control panel integrated into the frame for enhanced safety.
- Tilting head as standard (pivoting on two bearings).
- Full safety cover equipped with an access hatch for practical and safe use.
- Secure tilting stainless steel cover, saving space: once opened, it fully clears access to the bowl as the guard tilts backward.

#### OPTION

- Additional Bowl

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## FEATURES

| MODEL               | KNEADING ARMS          |                        | STAINLESS STEEL BOWL |                        |            |
|---------------------|------------------------|------------------------|----------------------|------------------------|------------|
|                     | 1 <sup>ST</sup> SPEED  | 2 <sup>ND</sup> SPEED  | CAPACITY (IN LITRES) | BOWL DIAMETERS (IN MM) | BOWL BRAKE |
| <b>Paxo Mouv 30</b> | 48 rpm<br>at full load | 72 rpm<br>at full load | 170                  | 800                    | Manual     |
| <b>Paxo Mouv 45</b> |                        |                        | 230                  | 900                    |            |
| <b>Paxo Mouv 60</b> |                        |                        | 330                  | 1 000                  |            |

## PRESENTATION



## DIMENSIONS

| MODEL               | LENGTH (IN MM) | HEIGHT (IN MM) | DEPTH (IN MM) | DEPTH WITH IN OPEN COVER (IN MM) | WEIGHT (IN KG) |
|---------------------|----------------|----------------|---------------|----------------------------------|----------------|
| <b>Paxo Lift 30</b> | 1 260          | 1 295          | 1 130         | 1 270                            | 500            |
| <b>Paxo Lift 45</b> | 1 360          |                | 1 155         | 1 295                            | 520            |
| <b>Paxo Lift 60</b> | 1 460          |                | 1 180         | 1 320                            | 540            |

## 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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