

SPIRAL MIXER WITH REMOVABLE BOWL SpiMouv

USE

The **SpiMouv ST** line is designed for kneading soft dough with a hydration level above **55%** (European flour) and for semi-industrial use.

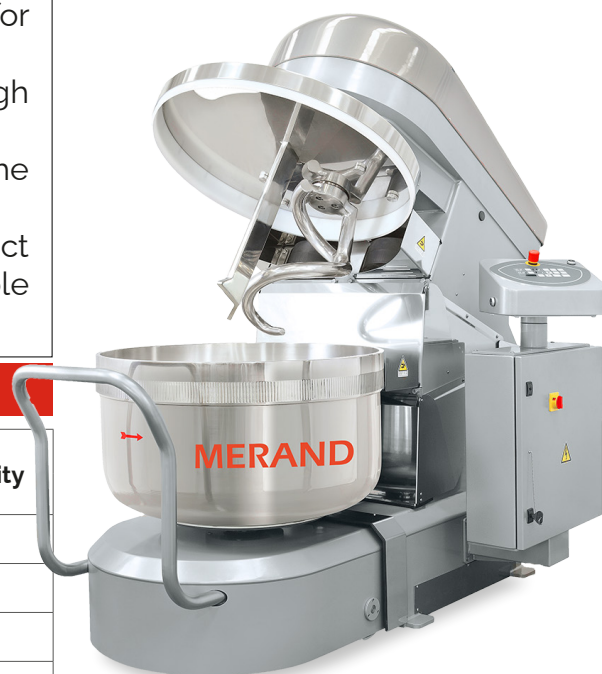
The **SpiMouv DT** line is designed for kneading hard dough with a hydration level up to **45%** (European flour).

This is thanks to the double spiral transmission and the special straight shaft without a base.

Thanks to their robust painted steel structure, compact dimensions and ease of use, these kneaders are suitable for a wide range of products.

CAPACITIES

Modèle	Tank capacity (L)	Dough capacity		Flour capacity
		Min (kg)	Max (kg)	
80ST / 80DT	154	5	80	50
120ST / 120DT	188	8	120	75
160ST / 160DT	266	10	160	100
200ST / 200DT	306	10	200	125
280ST / 280DT	413	20	280	175



*Information provided for guidance only. It may vary depending on the type of dough.

FEATURES

- Robust painted steel structure
- 3 motors (one for the spiral, one for the bowl and one for the hydraulic unit)
- Two spiral tool speeds
- One tank speed
- Tank reversal possible in 1st speed
- The tank trolley is extremely manoeuvrable even when the tank is fully loaded
- Hydraulic head lift and lower
- Automatic tank pick-up

- Electrical box and control panel positioned on the side of the machine for easy access and maintenance
- Control panel can be equipped with:
 - either two electromechanical timers
 - or an electronic control panel with bypass selector
- Rounded shape for easy cleaning
- Removable stainless steel tank cover

OPTIONS

- Electronic control panel with bypass selector that can store up to 90 recipes

- Quick tool change
- Additional tanks
- Tank scraper

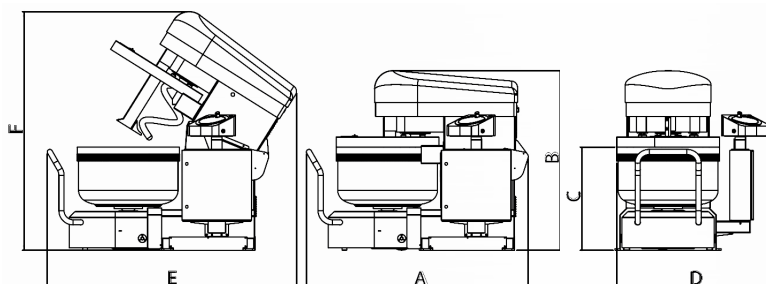
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PRESENTATION



DIMENSIONS



Model	A	B	C	D	E	F
	cm					
80ST/DT	1770	1450	830	1235	1960	1840
120ST/DT	1770	1450	830	1235	1960	1840
160ST/DT	1825	1540	883	1325	2065	2045
200ST/DT	1825	1540	883	1340	2065	2045
250ST/DT	1990	1540	883	1415	2240	2045

WEIGHT - PACKAGING

	80ST	80DT	120ST	120DT	160ST	160DT	200ST	200DT	250ST	250DT
Weight (kg)	800	850	820	870	1150	1230	1200	1280	1280	1360

ELECTRICAL CHARACTERISTICS

	80ST	80DT	120ST	120DT	160ST	160DT	200ST	200DT	250ST	250DT
Spiral motor power kW 1 speed / 2 speeds	4/8		4/8		6/12	9/15	6/12	9/15	9/15	
Tank motor Power kW	0.75									

SECURITY

The kneading machine complies with:

- Machinery Directive 2006/42/EC
- Labour Code

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