

## Models

TMC 240 (529 lbs)\*

TMC 300 (661 lbs)\*



## Fully Automated Mixing Center

The new Model TMC-300 / TMC-240 Automated Mixing Center (AMC) from Topos features a 300 kg or 240 kg capacity heavy duty spiral mixer, a hydraulic bowl tilter, bowl scraper (optional), and dough chucker with a twin belt dough elevator. It utilizes heavy-duty, sanitary, mostly stainless steel construction, and an Allen-Bradley PLC Panel View Plus touch-screen LCD display which controls the entire unit. It has easy initialization for both preprogrammed recipes or for manual mixing control. It offers fully automatic operations from bulk ingredient loading into the mixer, programmed mixing, dough dumping, dough chunking and dough delivery to your dough divider or extruder.



# Standard Features



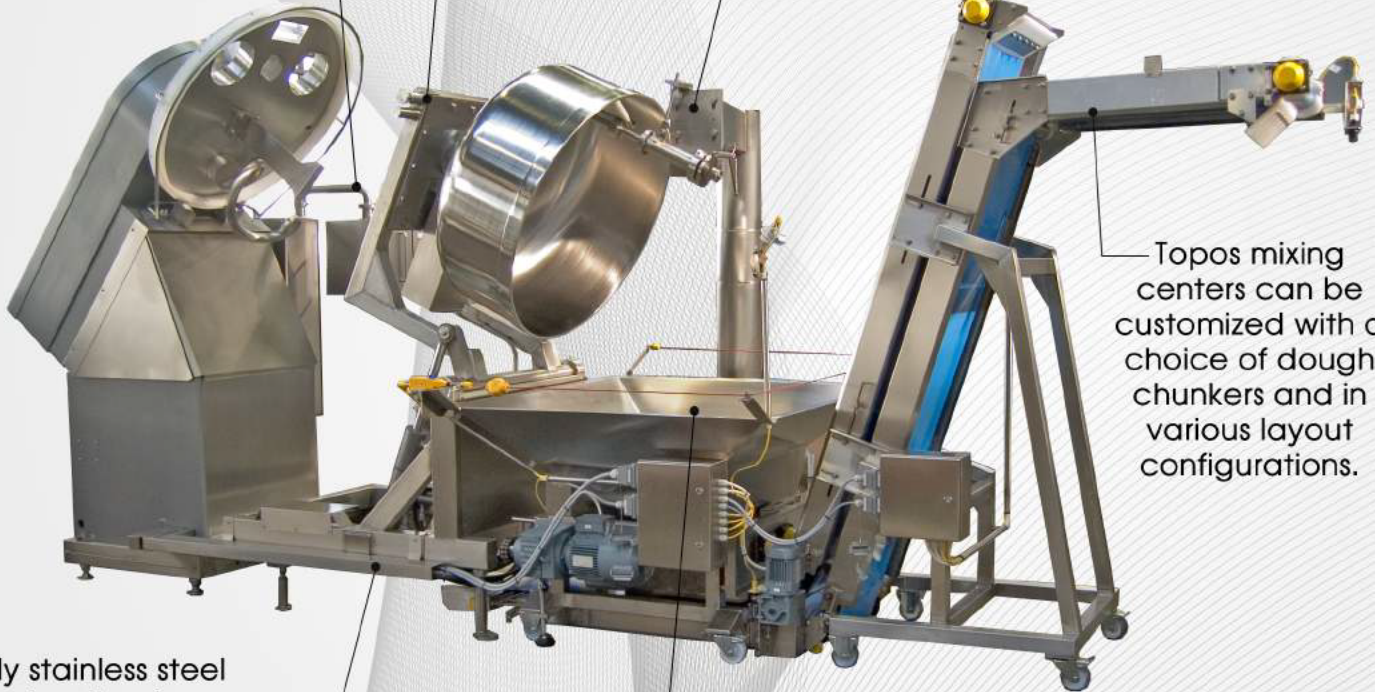
Fully graphic operator touch screen for automated control and status indications.

When used without the dough chunker-elevator, the dough can be deposited onto a mobile table or into a mobile fermentation trough as desired.



Continuous batch mixing and dough feeding saves labor and increases productivity.

Optional dough scraper for "sticky" doughs.



Topos mixing centers can be customized with a choice of dough chunkers and in various layout configurations.

Fully stainless steel construction for ease of cleaning.

Up to three (3) mixers can feed dough into this chunker from each of the three (3) sides.



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