

Model

T-750
(350 liter/370 qts)



topos

New and Improved **Removable Bowl, Double Planetary Vertical Mixer**

Topos offers the Model T-750, 370-qt Removable Bowl Double Planetary Vertical Mixer (RBDPVM), which is ideal for mixing all types of soft dough, batter, icing, glaze and fillings. The mixer has an integrated bowl scraper, and dual positive-locking removable implements which allow for maximum mixing versatility. A high-efficiency, frequency-inverter duty, auxiliary-fan-cooled main direct drive gear motor permits fully variable speed mixing. The operator can run preprogrammed recipes or control the mixer manually using its standard advanced "Allen-Bradley" PLC with "Panelview" touch-screen panel. The mixer has been designed and fabricated following the latest sanitary design principles for full and easy cleaning access.



Standard Features

High quality stainless steel head/bonnet with a removable rubber bowl seal. The head/bonnet seals to the bowl to assure dust free operation and removes the possibility of product contamination while mixing. This head/bonnet can be equipped with bulk ingredient openings, liquid ingredient openings and dust collector connections.

Easy opening (no tools) hinged, self supporting, S/S top cover allows for fast and easy cleaning and service.

20hp direct drive high efficiency gearmotor with auxiliary cooling fan.

All stainless steel sanitary design for fast and easy cleaning without the use of tools.

Integral CIP washing system on upper head assembly allows for fast and easy cleaning of all interior mixing spaces.

Personell touch sensor bonnet edge safety for full OSHA compliance.

All S/S Removable bowl for ease of cleaning. includes "lifting tubes" to engage with bowl tilters and hoists.

Advanced, well positioned "Allen-Bradley" control panel with "Panelview" PLC and VFD for fully programmable mixing.



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Options and Accessories

Mixing Implements

Open frame



010

3 bar



020

6-finger



025

Harp



030

Dough hook



050

Whip



060

Removable
Scraper



Implement
type #

Various implements are available. These implements can be mixed and matched to your needs. **Optional** implement carts are available for easy cleaning and transport.



Liquid Meters

Integrated bulk liquid ingredient meter packages are available. The mixer's PLC will control all of these bulk meters within the recipe program.



Catch Pan

Swing away stainless steel catch pan to catch "drippings" from the implements, thus keeping the mixer's base plate and the bowl wheels clean.



Hydraulic Bowl Dumper



Model T-1117

Hydraulic powered bowl tilter is available to help assist removing product from bowl to the next step in your process.

Bowl drains with S/S retaining chains for easy draining of bowls.

Bowl Drains



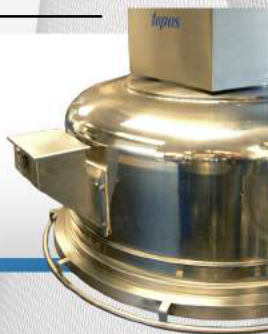
Water Powered Tilter

Water powered bowl tilter uses plant water pressure to slowly and safely tilt bowl over to allow proper cleaning of the bowl both inside and out.



Infeed Chutes

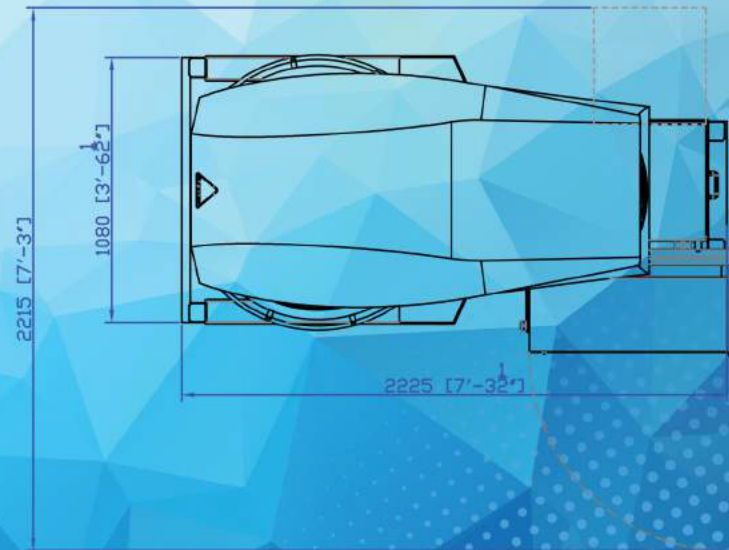
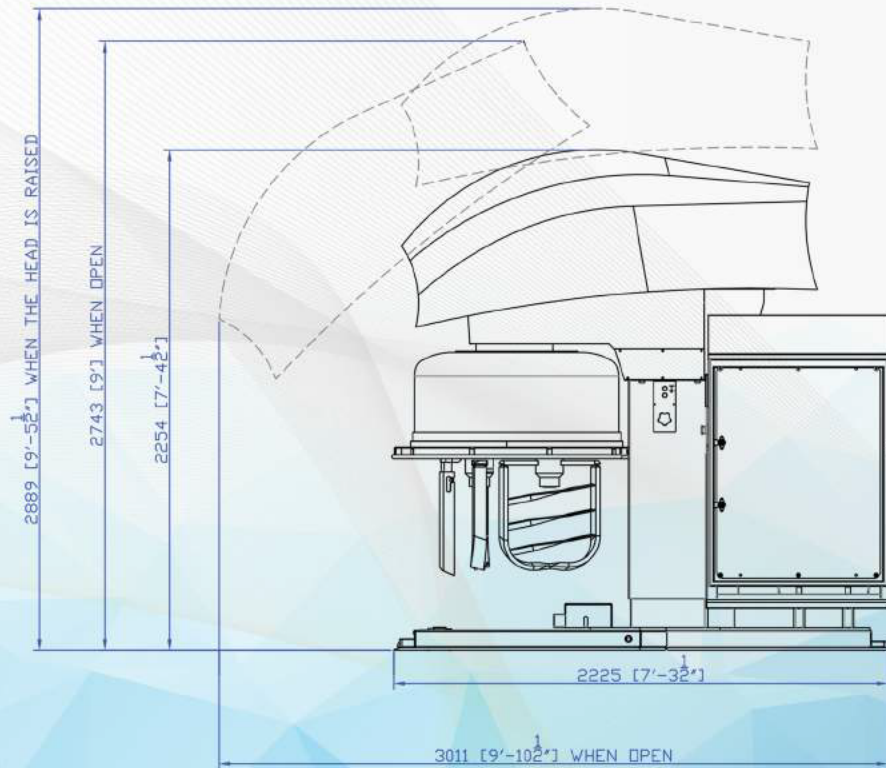
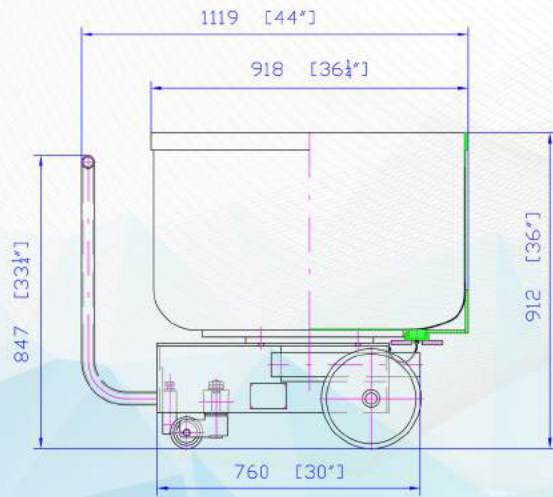
Several different size manual infeed chutes are available. These can also be customized to suit your needs. Chutes can be built with lids and a safety bar screen as needed.



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TOPOS REMOVABLE BOWL, DOUBLE PLANETARY VERTICAL MIXER



Model	T-750
RPM of spiral agitator	12-350
Motor HP	20 hp/15 KW
Service Power Size (at 480 volts)	60 amps
Weight	4850 lbs/2200 kg
Bowl Volume	12.35 cu/ft 350 l
Final Bowl Dough Capacity	440-695 lbs/ 200-315 kg depending on product density
Inside Bowl Diameter	35.5"/900 mm
Inside Bowl Depth	22"/560 mm
Bowl Weight	420 lbs/190 kg

