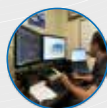


SERVICES



PLANT DESIGN ENGINEERING



**BAKERY MANUFACTURING
CONSULTING**



BAKERY AUTOMATION



**PROCESS AND CAPACITY
ANALYSIS**



BAKERY FLOW LAYOUT



**BAKERY MECHANIC FIELD
TRAINING**



EFFICIENCY UPGRADES



**REMANUFACTURING OF
PRE-OWNED EQUIPMENT**

SCORE

10 000+

Machines produced

6 000+

Satisfied customers

73+

Years of experience

40+

Exporting countries

WHY US?

With a rich and storied history spanning over 73 years, our company has solidified its position as a leading expert in the production of baking machines. Throughout this remarkable journey, we have acquired extensive knowledge and invaluable experience in the intricate processes of dough and pastry production. Our team of skilled professionals specializes in mixing, dough handling, and the creation of top-of-the-line doughnut equipment.

At the core of our mission is an unwavering commitment to delivering products of unparalleled quality and production efficiency. Each machine is meticulously designed and crafted to ensure optimal performance, empowering our customers to achieve exceptional results in their baking endeavors.

Our dedication to customer satisfaction has earned us a reputation as a preferred choice among discerning clients. A significant reason behind this preference is our diverse product range, which encompasses not only various types of dough making machines but also cutting-edge solutions for dough production and processing at different stages. From transport and cooling conveyors to dough chunkers, proofers, fryers, and more, our comprehensive selection offers versatility and innovation. Moreover, we take

pride in providing our customers with a plethora of choices to fully meet their unique requirements. As part of our commitment to personalized service, we offer custom manufacturing options. This means that we can modify existing machines or design completely bespoke solutions tailored precisely to match our customers' specific needs.

With expertise spanning multiple aspects of the baking industry, including mixing, dough handling, and doughnut equipment, our company stands as a reliable partner for bakeries, pastry shops, and food production facilities worldwide. We remain resolute in our pursuit of excellence, consistently pushing the boundaries of innovation and efficiency to elevate the success of our esteemed clientele.



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MODEL T-750



PLANETARY 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 pre-programmed recipes or control the mixer manually using its sanitary enclosure with standard, advanced Allen-Bradley PLC and PanelView touchscreen controls. The mixer has been designed and fabricated following the latest sanitary design principles for full and simplified cleaning access..

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STANDARD FEATURES

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

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

20hp direct drive high efficiency gear motor with auxiliary cooling fan.

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

All S/S sanitary design for fast and simplified cleaning without use of tools.

All S/S removable bowl for ease of cleaning. Includes lifting tubes to engage with bowl tilters and hoists.

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

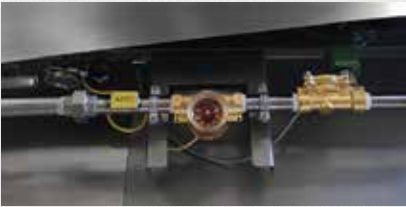
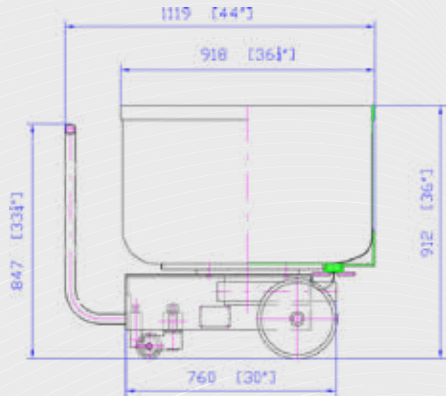
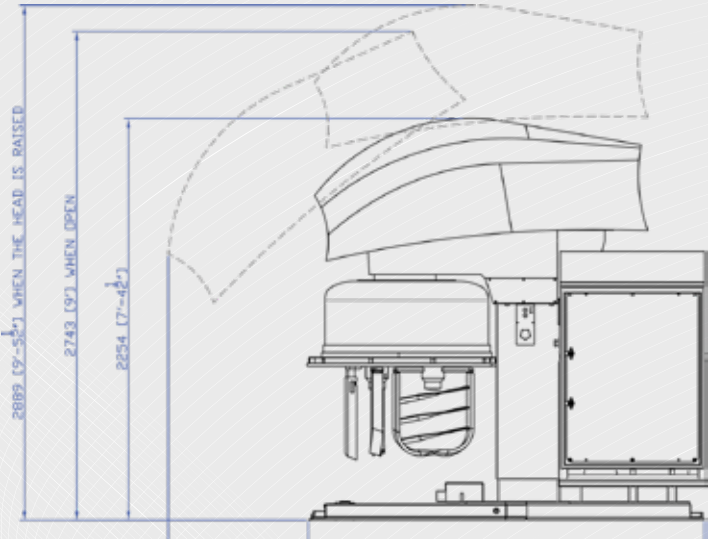
SPECIFICATION

RMP of spiral agitator	12 - 350
Motor HP	20 hp / 15 kW
Service power size (at 480V)	60 amps
Weight	4 850 lbs / 2 200 kg
Bowl volume	12,35 cu / ft 350l
Final bowl dough capacity	440 - 695 lbs / 200 - 315 kg depending on product density

topos®



OPTION AND ACCESSORIES



Integrated bulk liquid ingredient metering packages are available. The mixer's PLC will control the addition of ingredients within recipe program.



Swing-away S/S catch pan to capture "drippings" from implements, keeping the mixer's base plate and the bowl wheels clean.



Bowl drains with S/S retaining chains.



Several differently sized manual infeed chutes are available. Chutes can be built with lids and a safety bar screen as needed.



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

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



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020



025



030



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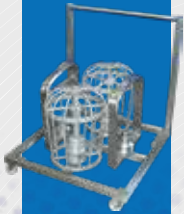


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TRANSPORT TROLLEY



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