

Left-handed version shown



**Model**  
TGF-1000

**topos**<sup>®</sup>



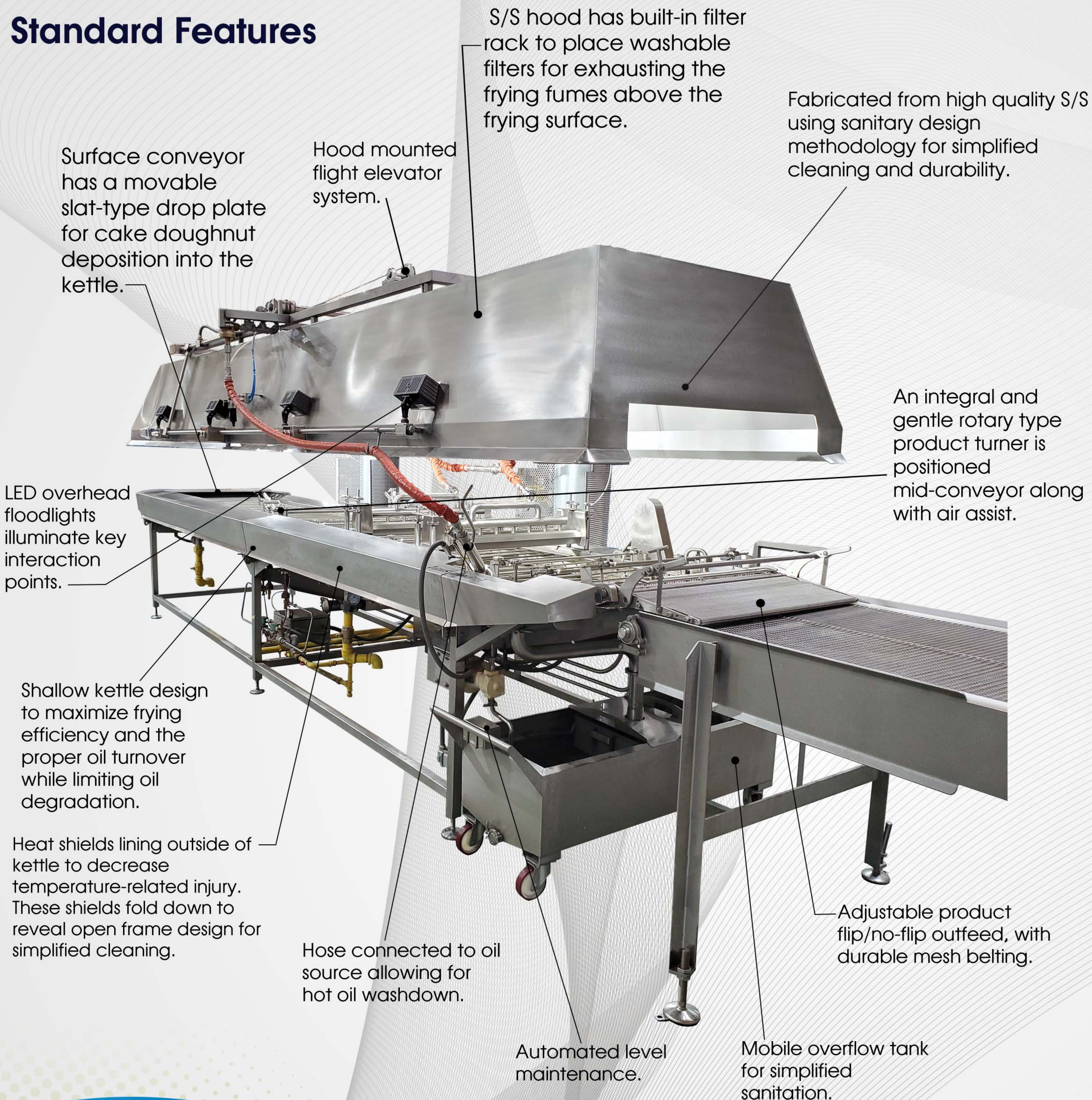
## Topos Gas Fired Fryer

Topos now offers a gas fired fryer that showcases previously proven designs with a new innovative touch. The fryers are built for continuous production and can produce from 600 to 4,000 dozen per hour as needed. Topos engineers worked hard to ensure that the fryer is fully doughnut hole capable. The oil waterfall system aids in the doughnut hole frying process.

Topos designs and fabricates these fryers in an assortment of widths, lengths and product flight pitches to suit the customer's current and future product needs. These fryers come fully prewired for simplified and fast installation. The fully automated modulating burner system allows for quick and accurate temperature control of the frying oil at the product surface.

The all S/S sanitary designed fabrications and the all NEMA 4X execution on the electrical system allows for full wash down of the fryer. The free standing gas train and electrical control panel is installed next to the fryer. The lighting and flight elevator controls are installed on the hood.

# Standard Features



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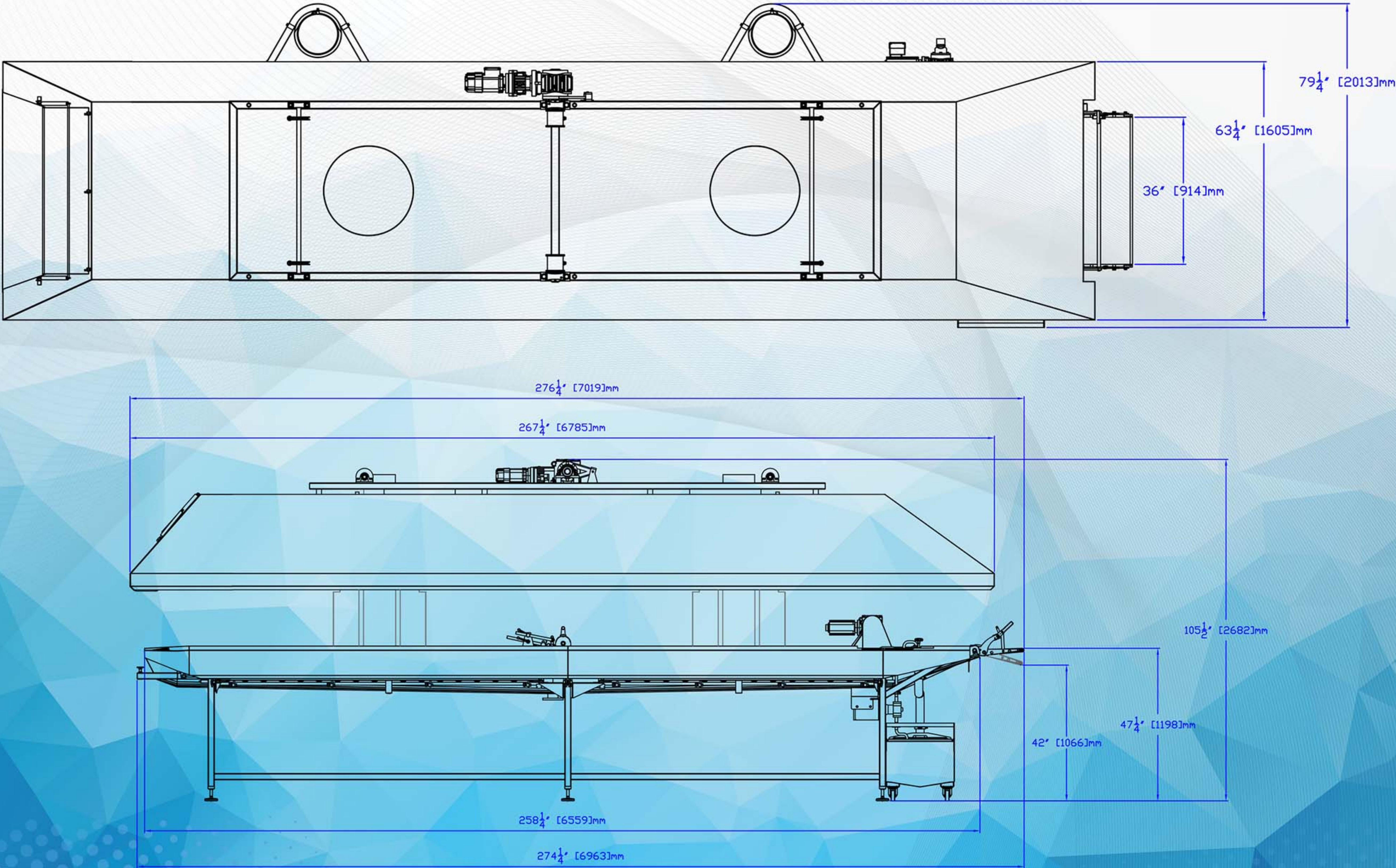


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# TOPOS GAS FIRED FRYER LAYOUT

Left-handed model TGF-1000, 8 doughnuts wide by 20' long kettle shown below.



# 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

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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