



MODELS

THM-08 OT
THM-20 OT

topos[®]



THREE ROLLER BAR HORIZONTAL MIXERS

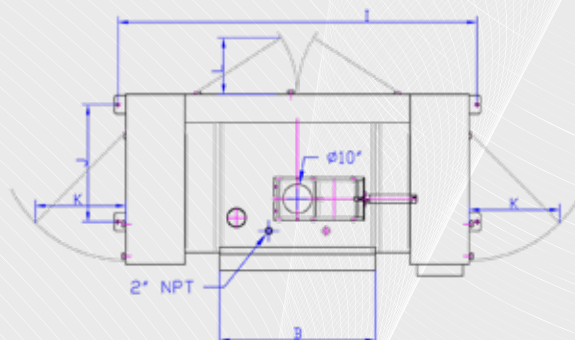
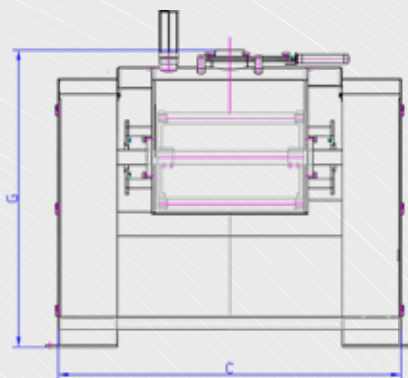
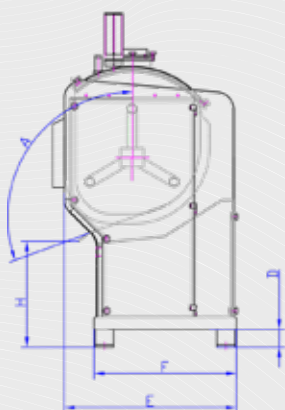
Topos offers heavy duty three roller bar over tilt horizontal mixers (RBOTHM). This RBOTHM closed frame mixer is offered in several sizes from 800lbs through to 2000lbs. The mixer is a 100% stainless steel sanitary design, with no gearbox or oil to maintain. It has a superior sanitary design for very fast and simplified cleaning with full access to all surfaces, both inside and out. The design is based on a proven bowl geometry for the fastest and most efficient mixing of yeast-raised doughs. The mixer is driven by a high efficiency, variable speed main drive motor with low maintenance timing belt drives.

STANDARD FEATURES

- No gearbox or oil to maintain.
- Standard mounting feet to raise up mixer height to suit.
- Dual side timing belt main shaft agitator drive for smooth, quiet, and reliable performance.
- 100% S/S fabrications, no mild steel used in the frame or sub component fabrication.
- Heavy duty 100% S/S weldment frame design for improved longevity and solid performance.
- Proven bowl geometry for the fastest and most efficient kneading of yeast raised doughs, at slower agitator RPM's.
- Superior sanitary bowl to canopy sealing design for very fast and easy cleaning without the use of hand tools.
- Premium Gates GT Kevlar timing belts and roller bearings installed throughout. No chains or chain lube to contend with.
- Adjustable roller bar positioning with the improved eight position UHMW bushing block. This allows for maximum mixing performance. The stretcher bar has four adjustable positions as well.
- Fully jacketed bowl with extra heavy duty bowl and jacket reinforcements, with five-year bowl jacket 'No Leak' warranty. The S/S bowl insulation cover is fully sanitary welded and polished.

*We are continuously improving our mixer designs to be the most sanitary designs for fast and simplified cleaning. We are particularly careful to follow all of the sanitary design guidelines that are starting to govern the food machinery design industry. All areas of the mixer are easily accessible for complete wash-down and there are no areas where water, bacteria, or pathogens can collect. The CEO of Topos is particularly active on the sanitary design committees of BEMA and industry associations...which are on the forefront of creating the most sanitary standards in the baking industry for the future.

METRIC	Dough capacity	Working volume	Standard drive motor	Total load	Tilt motor	Approx. shipping weight	B	C	D	E	F	G	H	I	J	K	L
	kg	liters		kW		kg						mm					
THM-750 RB (T-1187)	364	764	30	33	2,2	6 000	1 052	2 826	152	1 480	400	2673	914	2 826	1 060	1 100	460 (914)
THM-1050 RB (T-1152)	455	1 065	37	40	2,2	6 150	1 154	2 788	152	1 480	1 200	2673	914	2 927	1 060	1 100	460 (914)
THM-1200 RB (T-?)	545	1 223	45	48	2,2	6 300	1 256	2 890	152	1 480	1 315	2673	914	3 031	1 060	1 100	510 (914)
THM-1400 RB (T-1151)	636	1 416	56	59	2,2	6 350	1 357	2 992	152	1 480	1 315	2673	914	3 132	1 060	1 100	510 (914)
THM-1500 RB (T-1170)	727	1 529	75	78	2,2	7 500	1 461	3 094	152	1 480	1 830	2673	914	3 234	1 060	1 100	610 (914)
THM-2100 RB (T-?)	909	2 129	93	96	3	9 550	1 461	3 170	335	1 610	1 680	3 073	914	3 334	1 060	1 100	610 (914)



IMPERIAL	Dough capacity	Working volume	Standard drive motor	Total load	Tilt motor	Approx. shipping weight	B	C	D	E	F	G	H	I	J	K	L
	lbs	cu. ft.	hp	kva	hp	lbs						inch					
THM-08 OT (T-1187)	800	27	40	40	3	13 100	41 1/2	106	6	58 1/2	49	105	36	11	42	44	18 (36)
THM-10 OT (T-1152)	1 000	37,6	50	49	3	13 500	45 1/2	110	6	58 1/2	49	105	36	115	42	44	18 (36)
THM-12 OT (T-?)	1 200	43,2	60	58	3	13 800	49 1/2	114	6	58 1/2	49	105	36	119	42	44	20 (36)
THM-14 OT (T-1151)	1 400	50	75	72	3	14 000	53 1/2	118	6	58 1/2	49	105	36	123	42	44	20 (36)
THM-16 OT (T-1170)	1 600	54	100	95	3	16 500	57 1/2	122	6	58 1/2	49	105	36	127	42	44	24 (36)
THM-20 OT (T-?)	2 000	75,2	125	119	4	21 000	57 1/2	125	13	63 1/2	49	121	36	131	42	44	24 (36)

Note: Mixing capacity is based on 62% absorption dough.

Note: Clearance "K" is required on sides of the mixer to open the doors. Clearance "L" is required behind the mixer to open and remove the doors (fully open)

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OPTIONS AND ACCESSORIES



Manual Ingredient inlet openings can be designed and fabricated to meet exact needs.



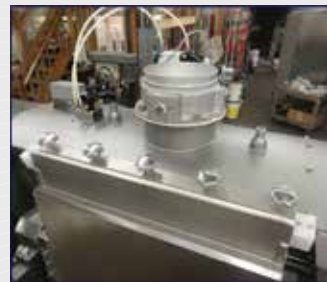
Mixer operator control stations can be designed and built to meet the exact needs of the mixing process.



Front bowl edge pouring lips can be fabricated in various lengths and angles to achieve the best dough transfer needed.



Bulk dry ingredient openings can be slide gate or butterfly style as desired.



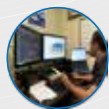
BOWL OVERTILT ANGLES CAN BE FROM 90 TO 160 DEGREES TO ACCOMMODATE EXACT NEEDS.



topos®



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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