

Models
THM-08OT-THM-20OT

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.



*The total dough capacity is based on 62% absorption dough.

Standard Features

Proven bowl geometry for the fastest and most efficient kneading of yeast raised doughs, at slower agitator RPM's.

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.

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.

Heavy duty 100% S/S weldment frame design for improved longevity and solid performance.



Superior sanitary bowl to canopy sealing design for very fast and easy cleaning without the use of hand tools.

No gearbox or oil to maintain.

Dual side timing belt main shaft agitator drive for smooth, quiet, and reliable performance.

Premium Gates GT Kevlar timing belts and roller bearings installed throughout. No chains or chain lube to contend with.

100% S/S fabrications, no mild steel used in the frame or sub component fabrication.

Standard mounting feet to raise up mixer height to suit.

*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.



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TOPOS a. s.
topos@topos.eu
+420 412 354 444

TOPOS MONDIAL
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+1.610.970.2270

topos.eu
toposmondial

Options and Accessories





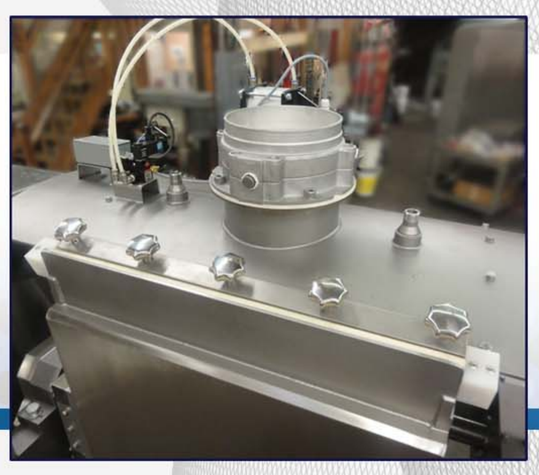
Mixer operator control stations can be designed and built to meet the exact needs of the mixing process.

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.



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

Liquid ingredient inlets of all sizes can be added to suit.





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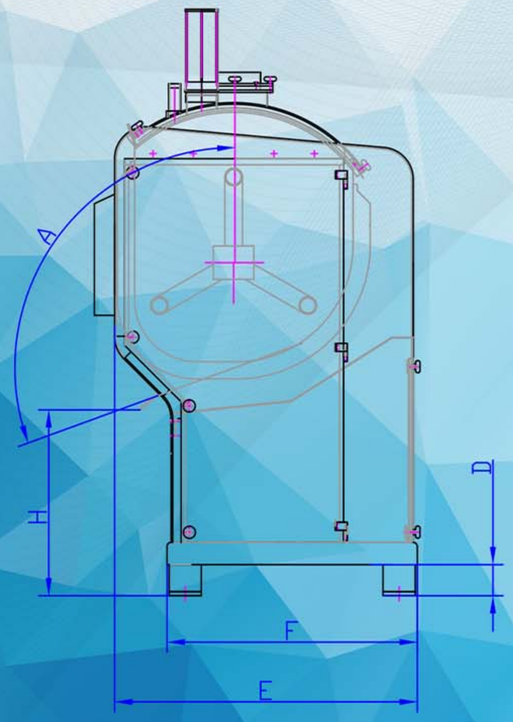
TOPOS CLOSED FRAME 3 ROLLER BAR MIXER SPECIFICATIONS

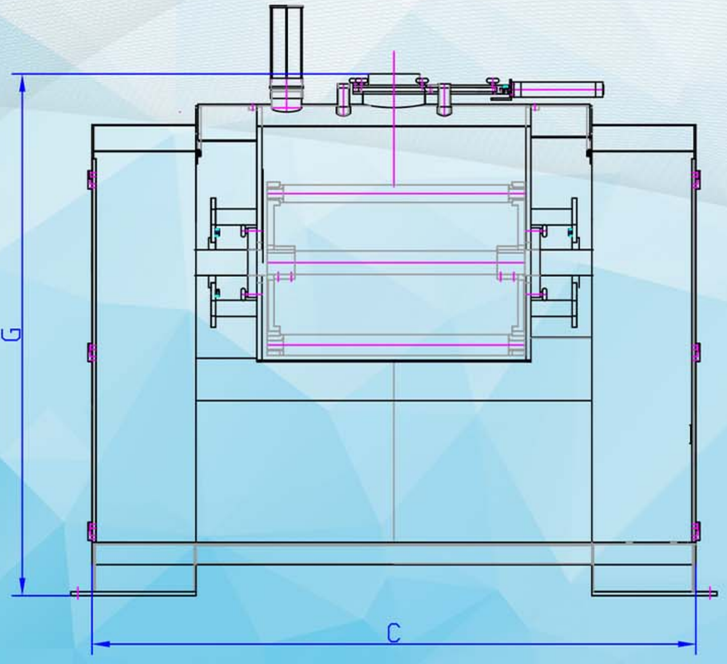
STANDARD

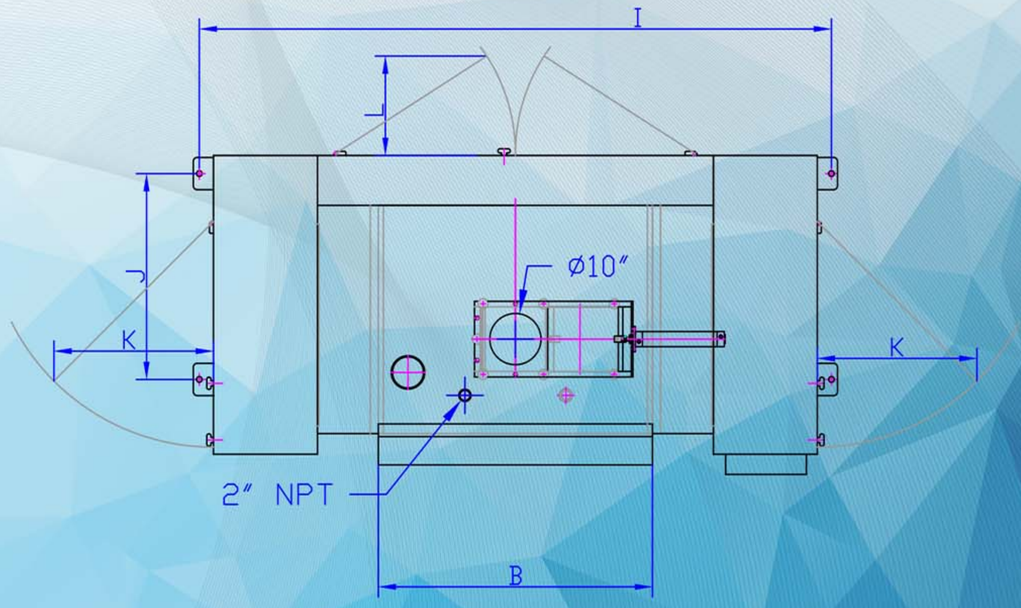
METRIC	Dough capacity	Working volume	Standard drive motor	Total load	Tilt motor	Approx. shipping weight	B	C	D	E	F	G	H	I	J	K	L
	kg	liters	kW			kg	mm										
THM-750 RB (T-1187)	364	764	30	33	2,2	6 000	1 052	2 826	152	1 480	400	2673	914	2 826	1 060	1 100	460 (914)
THM-1050 RB (T-1152)	455	1 065	37	40	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-1207)	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-1208)	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)

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)







METRIC

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-1207)	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-1208)	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)



Models

THM-04OT OF (400 lbs.) *
THM-06OT OF (600 lbs.) *
THM-08OT OF (800 lbs.) *



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Open Frame Three Roller Bar Horizontal Mixer

Topos can offer heavy duty, open framed, three roller bar horizontal dough mixers [OFRBHM] in sizes 4, 6, and 8, with dough mixing capacities from 400 to 800 lbs.

The rugged mixer frames are built in an “open frame” sanitary design for easy cleaning and maintenance. The frames can be fabricated from heavy duty mild steel and coated in ‘STEEL IT’ S/S coating, or they can be made in an all S/S construction.

The main agitator is driven with a heavy duty, high efficiency, SEW hollow shaft direct drive gear motor that can be VFD rated or 2 speeds. This new design offers the S/S cover over both the drive gear motor and hydraulic package side of the mixer, which can be easily removed without the use of tools for cleaning and maintenance access. The mixing bowl shape is the proven Topos design with one adjustable roller bar and the adjustable stretcher bar position. A self-contained Hytos hydraulic package with the manual hand pump operates the hydraulic over-tilt bowl assembly. The advanced mixer bowl can be jacketed and insulated for bowl cooling and offers easily cleanable main shaft seals as well as easily removable bowl to canopy seals. The unique Topos bowl shape and roller bar positions yield shorter mixing times while mixing at slower agitator speeds, using less overall energy from the main drive motor and from the bowl jacket cooling system. These Topos [OFRBHM] mixers offer reliable and durable performance at a very competitive price.

*The total dough capacity is based on 62% absorption dough

Standard Features

All sanitary, open frame design with no hidden pockets or areas to collect water, flour, pathogens or allergens. Easy access to all surfaces of the mixer is possible without the use of tools.

Easily removable - without the use of tools - front and back “bowl to canopy” edge seals.

All Stainless Steel, reinforced serpentine type, mixing bowl cooling jacket, fully insulated and covered with a sanitary welded S/S cover sheet.

The latest, simultaneous, two hand “jogging” electrical design for operator safety.



The triple set of sanitary main shaft seals on each end of the main shaft can be removed, cleaned, and maintained without the use of tools.

Sanitary, NEMA 4 wiring runs from the control enclosures to the electrical devices, all mounted in a “stand off” sanitary fashion.

Over-tilt mixer bowl design via the hydraulic package with hand pump feature included.

Easy, hand knob removable, S/S cover over the drive side of the mixer to keep those components cleaner during daily use.

The proven Topos bowl shape, roller bar configuration and adjustable stretcher bar yields fast, efficient and “cooler” dough mixing performance.



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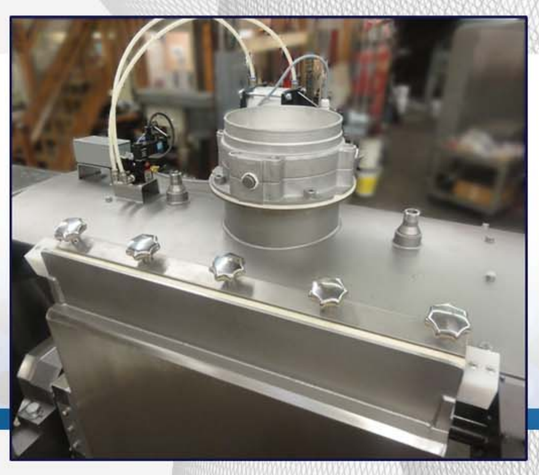
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TOPOS OPEN FRAME 3 ROLLER BAR HORIZONTAL MIXER SPECIFICATIONS

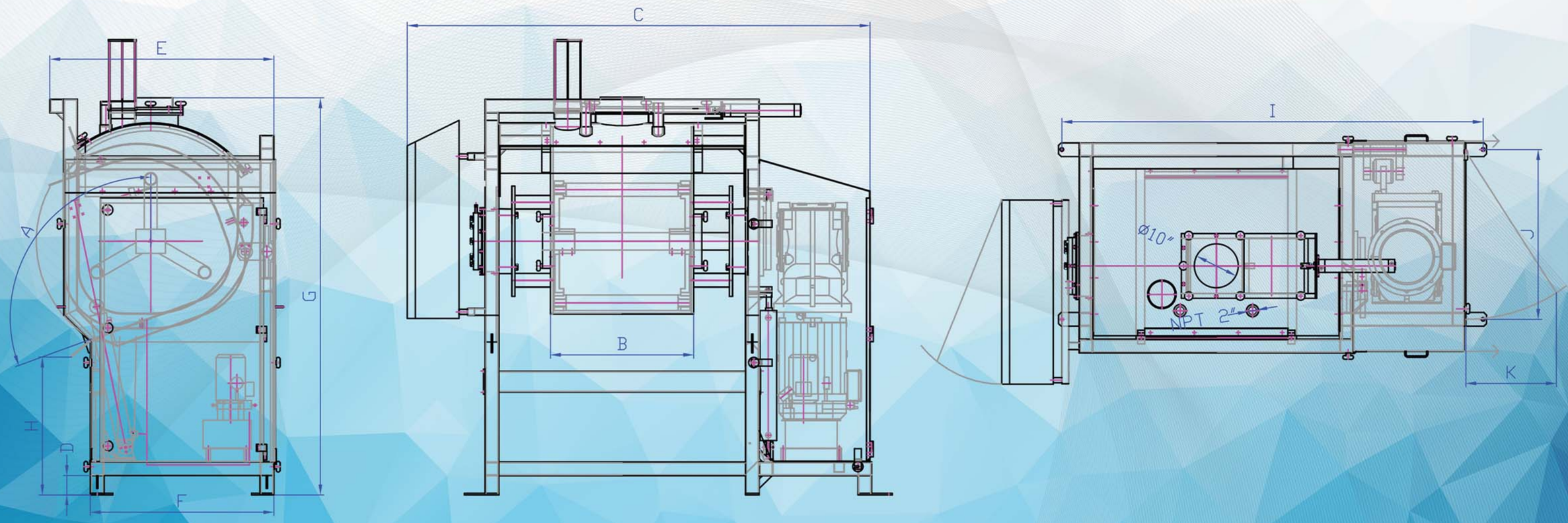
STANDARD

METRIC	Dough capacity	Working volume	Standard drive motor	Total load	Tilt motor	Approx shipping weight	Tilt angle A	B	C	D	E	F	G	H	I	J	M
	kg	liters	kW			kg	degrees	mm									
THM-400 RB OF (T-1164)	182	382	22	24	2,2	2 800	110	832	2 815	112	1 300	1 060	2 332	874	2 445	985	960
THM-550 RB OF (T-1169)	273	566	30	32	2,2	3 000	110	832	2 815	112	1 300	1 065	2 443	801	2 445	985	960
THM-750 RB OF (T-1191)	364	765	37	39	2,2	5 520	110	1 052	3 261	268	1 480	1 360	2 705	974	2 432	1 300	960

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

Note: Electrical starter enclosure dimensions subject to motor horsepower and voltage.

Note: Clearance "K" is required on sides of the mixer to open the doors or remove the cover.



METRIC

IMPERIAL	Dough capacity	Working volume	Standard drive motor	Total load	Tilt motor	Approx shipping weight	Tilt angle A	B	C	D	E	F	G	H	I	J	M
	lbs	cu. ft.	hp	kva	hp	lbs	degrees	inch									
THM-15 OT (T-1164)	400	13,5	30	31	3	6 160	110	33	111	4 1/2	51	42	87 1/2	34 1/2	96 1/2	39	38
THM-50 OT (T-1169)	600	20	40	40	3	6 600	110	3	111	4 1/2	51	42	90 1/2	31 1/2	96 1/2	39	38
THM-80 OT (T-1191)	800	27	50	49	3	12 350	110	41 1/2	123 1/2	10 1/2	58	53 1/2	106	38	96	57	38