

Models

TMC 240 (529 lbs)*

TMC 300 (661 lbs)*

topos®

topos mondial corp.

Fully Automated Mixing Center

Topos can now offer our new Model TMC-300 / TMC-240 Automated Mixing Center (AMC). This mixing center features a 300 kg or 240 kg capacity heavy duty spiral mixer, a hydraulic bowl tilter, bowl scraper (optional), and dough chunker with a twin belt dough elevator. It utilizes heavy-duty, sanitary, mostly stainless steel construction, and an Allen-Bradley PLC panel view plus touch-screen LCD display which controls the entire unit. It has easy initialization for both preprogrammed recipes or for manual mixing control. It offers fully automatic operations from bulk ingredient loading, programmed mixing, dough dumping, dough chunking and dough delivery to your dough divider or extruder.

*Dough mixing capacities of 62% absorption dough.

Standard Features



Fully graphic operator touch screen for automated control and status indications.

When used without the dough chunker-elevator, the dough can be deposited onto a mobile table or into a mobile fermentation trough as desired.



Continuous batch mixing and dough feeding saves labor and increases productivity.

Optional dough scraper for “sticky” doughs.



Fully S/S construction for ease of cleaning.

Topos mixing centers can be customized with a choice of dough chunkers and various layout configurations.

Up to three mixers can feed dough into this chunker from each of its three sides.



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TOPOS FULLY AUTOMATED MIXING CENTER SPECIFICATIONS

METRIC	Dough capacity	Working volume	Spiral power	Approx shipping weight	Tilt motor	Tilt angle A	B	C	D*	E*	F	G	H*	I
	kg	liters	kW	kg	RPM	degrees	mm							
T-180 MC	180	293	5,6/11	2 120	110/220	11	898	2 373	1 526	2 576	1 388	1 287	1 320	380
T-240 MC	240	360	7,2/12	2 350	110/220	111	998	2 585	1 782	2 900	1 388	1 337	1 400	420
T-300 MC	300	440	10,2/15,8	2 480	104/208	111	1 098	2 550	1 593	2 820	1 368	1 387	1 168	520
T-300 DS MC	300	485	22/32	2 840	101/202	111	1058	2 716	1 934	2 971	1 368	1 387	1 176	570

IMPERIAL	Dough capacity	Working volume	Spiral power	Approx shipping weight	Tilt motor	Tilt angle A	B	C	D*	E*	F	G	H*	I
	lbs	qt	hp	lbs	RPM	degrees	inch							
T-180 MC	397	309	7,5/14,4	4 673	110/220	111	35	93	60	101	54	50	51	15
T-240 MC	530	370	10/16	5 180	110/220	111	39 1/2	102	70	114	54 1/2	52 1/2	55	16 1/2
T-300 MC	660	433	14/21,2	5 470	104/208	111	43	102	62 1/2	111	54	54 1/2	46	20 1/2
T-300 DS MC	660	512	22/42	6 261	101/202	111	51	107	76	117	53	54	46	22



