

Model
Topos Waterfall Glazer



topos®

topos mondial corp.

Inline Waterfall Type Donut Glazer

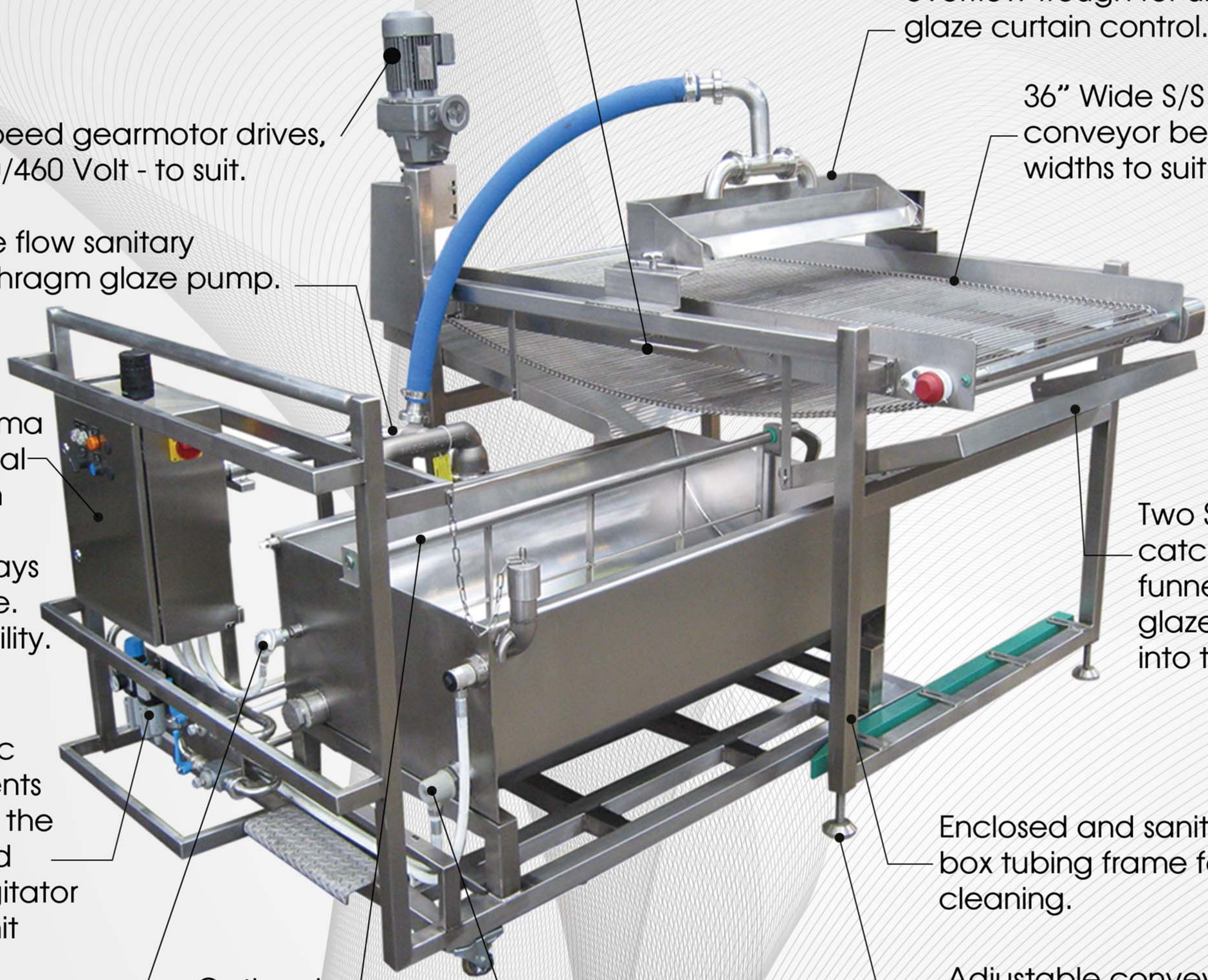
Topos Mondial offers an inline waterfall glazer. It is constructed from industrial grade stainless steel and utilizes a sanitary design for quick and simplified sanitation.

This two-part machine has both a glaze conveyor and mobile glaze tank. This proven sanitary design is simple, effective and easy to clean. It features a partitioned glaze overflow trough, for glaze curtain control, a double walled water jacket, electrically heated glaze tank, and a sanitary air diaphragm pump.



Standard Features

Note: Length and belt width can be customized as needed. Overall dimension for standard unit with 36” wide belt is 76” of running conveyor length and overall width of tank is 68”. Overall width of conveyor is 55”.



Removable flood pan for **optional** coating of product bottom.

Removable, partitioned glaze overflow trough for uniform glaze curtain control.

36” Wide S/S rod type conveyor belting - widths to suit.

Variable speed gearmotor drives, 3/4 HP, 230/460 Volt - to suit.

Variable flow sanitary air diaphragm glaze pump.

All S/S, Nema 4x electrical panel with solid state heater relays for long life. and reliability.

Two S/S glaze catch pans to funnel excess glaze back into the tank.

Pneumatic components to control the pump and sweep agitator speed, unit mounted.

Enclosed and sanitary S/S box tubing frame for ease of cleaning.

Adjustable conveyor leveling feet.

Water temperature sensor.

Optional air actuated, reciprocating glaze sweep arm to uniformly heat and agitated glaze.

Electric immersion heaters on each end of the tank, two total.

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