



MODELS

T-1099

(1000lbs to 3000lbs
hopper capacity)



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DOUGH CHUNKER AND ELEVATOR

Topos offers 1000lb to 3000lb hopper capacity dough chunkers and elevators (TDCE) which are capable of portioning up to 20,000 lbs per hour. The chunker works in conjunction with a twin-belted dough elevator built to suit. The 29" to 59" long triad chunker blades chunk the dough onto the horizontal belt and into the twin-belted dough elevator. Features include non-stick coated chunker blades, all stainless steel sanitary construction, quick release belts for ease of cleaning and PLC controls as needed. Secondary dough feeding belts can be custom designed and fabricated to feed dough from the discharge of the dough elevator to virtually anywhere in your product 'make-up' area.

STANDARD FEATURES

- Sanitary all S/S design.
- Teflon coated proven triad chunker blade design.
- Optional motorized wheels are also available for automatic mobility in the mixing room.
- The chunker and twin-belt dough elevator have a 'quick release' belt design.
- Shown with an optional Topos model T-1117 hydraulic bowl or trough dumper.
- Custom Allen Bradley PLC controls. NEMA 4, programmable controls in full S/S.
- 'Swing-open' feature to allow for easier cleaning and maintenance.
- Optional Teflon coated or "swirl finish" dough hoppers are available for trouble-free release of sticky dough.
- Available in 1,000 to 3,000 lb hopper capacities, capable of partitioning up to 20,000 lbs per hour.



CUSTOM CONFIGURATION



Traveling Floor Chunker

Feeds into a vertical twin belt dough elevator, in a reverse-feed direction, back over the chunker to another dough delivery conveyor. A forward feed direction can also be supplied.

Mobile/Stationary Floor Chunker

Feeds dough onto a timed, flighted dough conveyor for precise portioning of the dough into the primary dough feeder on a production line.



All types of non-stick finishes can be applied. For real sticky doughs, an oil spray system can be fitted where necessary.

System operator control stations can be designed and built to meet the exact needs of your process, with or without PLC Logic, as needed. Assembled in a sanitary, NEMA4, washdown style



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**WE CUSTOM DESIGN, ENGINEER, AND FABRICATE DOUGH CHUNKING
AND DOUGH FEEDING SOLUTIONS TO MEET YOUR EXACT NEEDS.**

Elevated chunker

Feeding onto a single incline dough handling belt and into a hopper, with PLC controls or with traditional relay logic. Can be made mobile or on leveling feet.



high capacity floor chunker

High capacity dough hoppers can be custom built above longer dough chunking blades, chunking the dough onto a horizontal dough belt underneath, feeding onto an inclined dough conveyor, and into a divider hopper. Optional twin-belted dough elevator, either vertical or inclining, can feed dough to the production line. The system can be made to traverse under power, traverse manually, or be fixed in place.



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SERVICES



PLANT DESIGN ENGINEERING



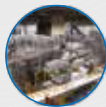
BAKERY MANUFACTURING
CONSULTING



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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