topos®



PLANETARY MIXERS

70 years of development and countless hours of hard work, this is the planetary mixer T-750. A unique machine made in the Czech Republic, which, thanks to several types of changeable kneaders, is an ideal helper for mixing practically all types of dough, whipping fillings, creams or yeasts and preparing various mixtures, masses, toppings or salads.

Several variants and optional modifications according to the specific wishes and needs of the customer. All-stainless steel design with the possibility of an integrated washing system for perfect sanitation. Bayonet system for attaching kneaders for easy and quick replacement. Intuitive operation via touch-digital display with recipe storage. 3 running speeds or continuous regulation of kneading intensity.

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PLANET MIXERS

CHARACTERISTICS OF T-750.1:

- Varnished body version
- 3 kneading speeds
- Pair of spirals or frame kneaders
- Classic kneader attachment
- Planetary movement of kneaders around the perimeter of the bowl
- Possibility of scraper for the inner wall of the bowl
- Lid with inlets for automatic dosing



T-750.1

CAPACITY	20-220 kg
DIMENSION	1880/1080/2230 mm
POWER	10 kw

CHARACTERISTICS OF T-750.5:

- All-stainless steel variant
- Continuous regulation of kneading intensity
- Pairs of spirals or frame kneaders of many types
- Bayonet mounting of kneaders for quick and easy replacement
- Planetary movement of kneaders around the perimeter of the bowl
- Possibility of scraper for the inner wall of the bowl
- Lid with inlets for automatic dosing



T-750.5

CAPACITY	20-220 kg
DIMENSION	1880/1080/2230 mm
POWER	11 kw

CHARACTERISTICS OF T-750 US:

- All-stainless steel design
- Direct drive
- Continuous regulation of kneading intensity
- Pairs of spiral or frame kneaders of many types
- Bayonet mounting of kneaders for quick and easy replacement
- Planetary movement of kneaders around the entire circumference of the bowl
- Possibility of scraper for the inner wall of the bowl
- Lid with inlets for automatic dosing
- Possibility of automatic sanitation system (spray nozzles inside the lid, bowl with drain)



T-750.5 US

CAPACITY	20-220 kg
DIMENSION	2273/1080/2230 mm
POWER	15 kw

EXAMPLES OF POSSIBLE USE OF T-750:

- Wheat dough (rolls, buns. etc.)
- Rye-wheat, bread doughs
- Bread yeast
- Dough for pizza or donuts
- Cookie dough
- Mixing various mixtures and masses
- Creams, fillings and toppings
- Salads

Frame kneaders				Spiral	Basket kneader	Scraper
						
010	020	025	030	050	060	



Contact

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WORKING TIME
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