

Models

T-120 (*264lbs)
T-180 (*396lbs)
T-240 (*529lbs)
T-300 (*661lbs)



topos®

topos mondial corp.

Removable Bowl Spiral Mixers

The Topos removable bowl spiral dough (RBSDM) mixers are durable and designed for heavy production environments. All product zones are built from solid stainless steel.

The RBSDM mixer is built for simplified sanitation. The Allen Bradley fully programmable controls allow the operator to program recipes and customize mixing speeds and time for any dough type. The mixer is equipped with a standard rugged stainless steel bowl cover with connections for bulk liquid, dry, and manual ingredient inputs. These (RBSDM) mixers are ideal for mixing all types of dough, firm and soft. We offer these mixers in 120kg/264lbs, 180kg/396lbs, 240kg/529lbs and 300kg/661lbs mixing capacities.

These mixers employ many premium features as shown on the back page.

SPECIFICATION	T-120	T-180	T-240	T-300
RPM of spiral agitator (1 & 2)	102 / 204	102 / 204	102 / 204	102 / 204
Motor kW (1 & 2 speed)	6,1 / 9,6	7,5 / 12	8,7 / 13,5	10,2 / 15,8
Service power size (at 480V)	32 amps	40 amps	40 amps	50 amps
Weight	2 204 lbs / 1 000 kg	2 822 lbs / 1280 kg	3 219 lbs / 1460 kg	3 417 lbs / 1540 kg
Bowl volume	211 qt / 200 l	281 qt / 266 l	341 qt / 322 l	416 qt / 393 l
Final bowl dough capacity	264 lbs / 120 kg	397 lbs / 180 kg	529 lbs / 240 kg	660 lbs / 300 kg
Inside Bowl Diameter	314 in / 79,8 cm	35" / 88,9 cm	39" / 99 cm	43,5" / 110 cm
Inside Bowl Depth	18,1 in / 46 cm	19" / 48,26 cm	19" / 48,26 cm	19,5" / 48,26 cm
Bowl Weight	528 lbs / 240 kg	540 lbs / 245 kg	595 lbs / 245 kg	683 lbs / 310 kg

Note: Final specification should be confirmed by Topos Mondial's engineering department.

Standard advanced Allen-Bradley PLC controlled mixing with PanelView digital display allows the operator to run preprogrammed mixing recipes or manually.

Quiet, heavy duty, multiple V-belt drive eliminates potential oil leakage into product.



Superior stainless steel and engineered plastic bowl cover assures dust free operation and eliminates the possibility of product contamination while mixing. The bowl cover includes a perforated stainless steel inspection grill with lid, two bulk dry ingredient openings, two liquid ingredient openings, and hand safety bar for full "OSHA" compliance. Custom inlet options are available.

Heavy duty, improved design, 1" thick, stainless steel breaker bar with 2" diameter, heavy duty, stainless steel spiral agitator.

Durable 1-1/2 turn spiral agitator gives more mixing action and better dough development in less time.

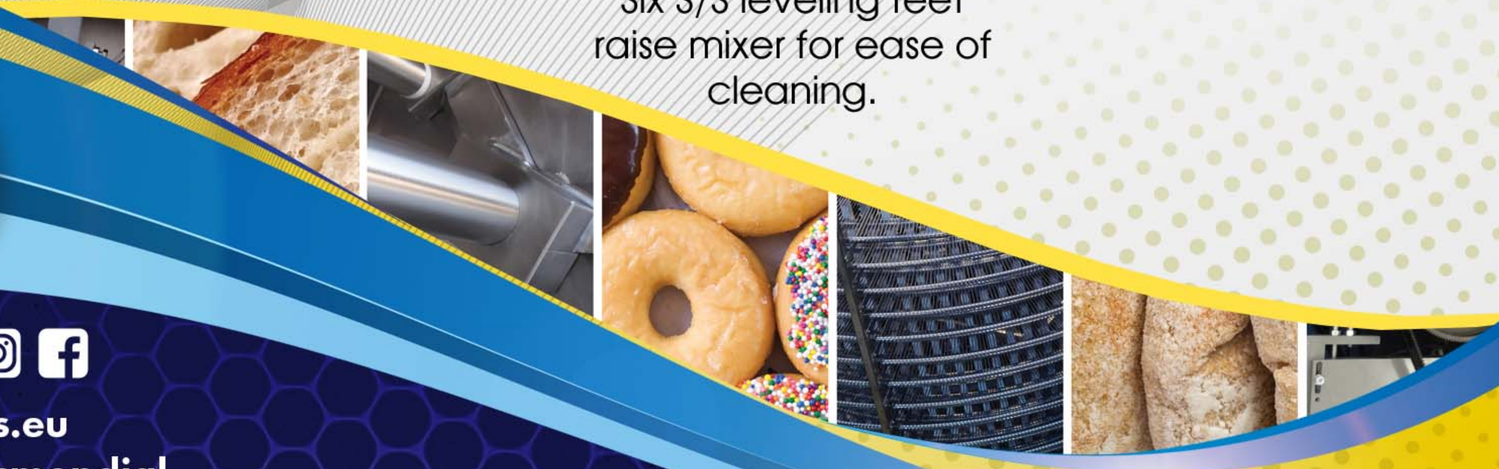
Forward and reverse action on powered bowl drive, includes twin roller top edge bowl supports for mixer bowl longevity, and positive gearmotor bowl drive system. Bowl slippage is eliminated.

Extra heavy duty frame and head construction for extended service life.

Lift off cover with interlock for ease of cleaning and maintenance.

Hydraulic bowl lock and gear driven bowl.

Six S/S leveling feet raise mixer for ease of cleaning.



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