

## Models

T-240 (*529lbs)
T-300 (*661lbs)



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# Open Frame Removable Bowl Spiral Mixer

The revolutionary Topos open frame removable bowl spiral dough mixers (OFRBSDM) are heavy duty and built for heavy production needs with ultra-sanitary design. The engineering goal was to achieve a completely sanitary wash down design in a heavy duty removable bowl spiral mixer. The entire mixer is constructed of solid stainless steel and sanitary materials.

The OFRBSDM mixer is built for simplified cleaning and maximum reliability while remaining "OSHA" safe. The Allen Bradley fully programmable controls allow the operator to program recipes and to customize the completely variable mixing speeds and mixing time for every dough type. The mixer has a standard rugged stainless steel bowl cover equipped with connections for bulk liquid, bulk dry, and manual ingredient inputs. These OFRBSDM mixers are ideal for mixing all types of dough - both firm and soft. We offer the mixers in 240kg/529lbs and 300kg/661lbs dough-mixing capacities.

*Dough mixing capacities based on 60% dough absorption.

# Standard Features

The quiet, heavy duty direct drive gearmotor delivers the variable speed power via its oversized variable frequency drive.

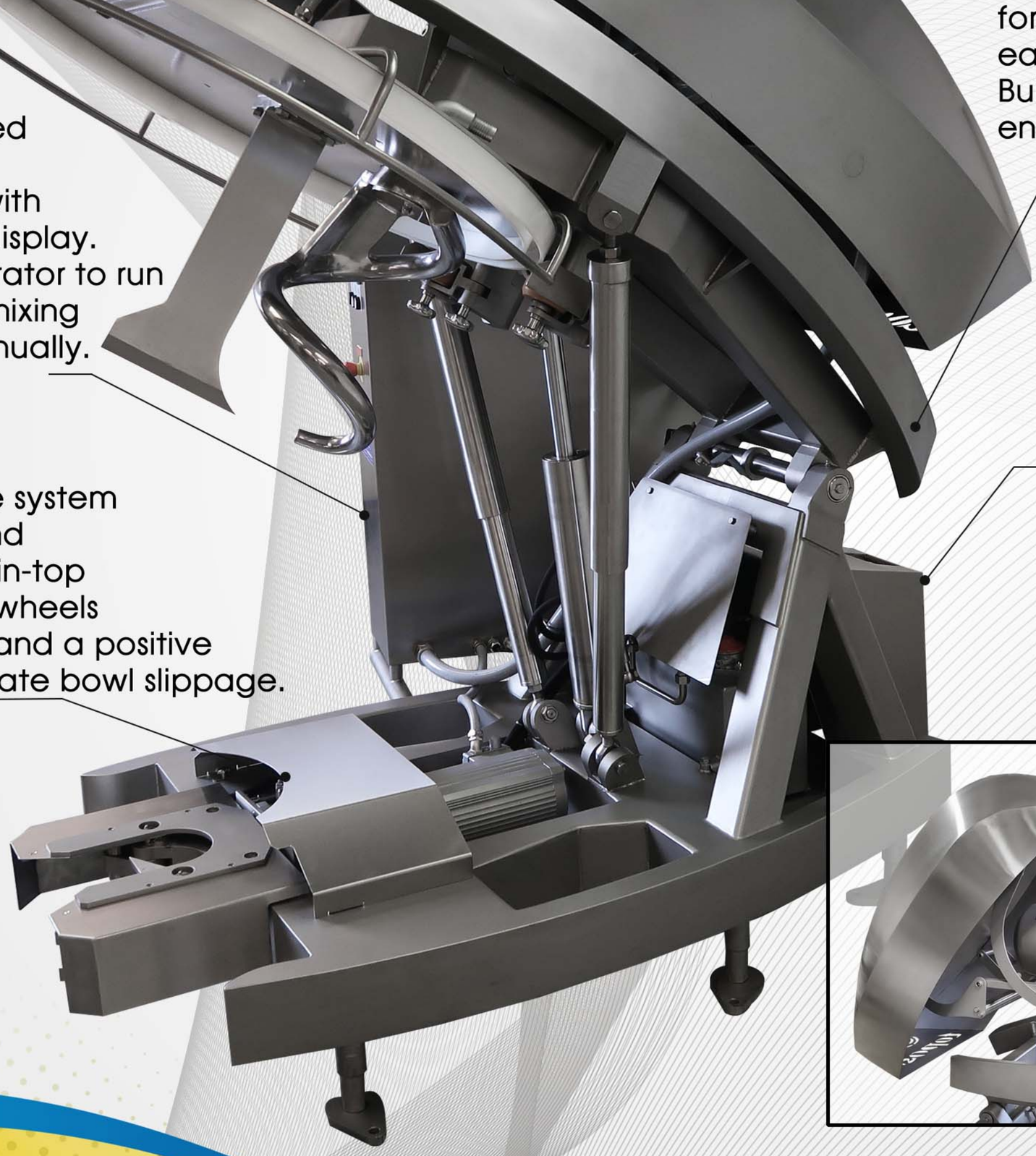
Heavy duty stainless steel bowl cover with liquid and dry ingredient inlets as well as an integral perimeter safety edge.

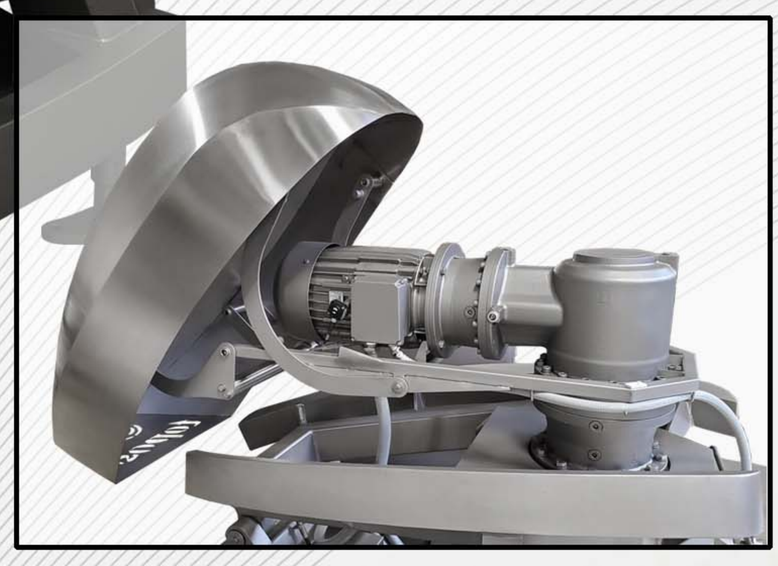
Extra heavy duty, all S/S "open" frame and direct drive construction for extra-long life and ease of sanitation. Built for washdown environments.

Standard, advanced Allen-Bradley PLC controlled mixing with PanelView digital display. This allows the operator to run pre-programmed mixing times, or to run manually.

Lift off S/S cover allows for quick and easy access to hydraulic pack.

The bowl gear drive system features forward and reverse rotation, twin-top roller bowl support wheels for bowl longevity, and a positive gear drive to eliminate bowl slippage.






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# TOPOS 660-POUND DOUBLE SPIRAL MIXER SPECIFICATIONS

| Model | T-300 OT |
|---|---|
| RPM of spiral agitator | 70-208 |
| Motor HP | 23 hp / 17,3 kW |
| Service Power Size (at 480 volts) | 60 amps |
| Weight | 4356 lbs/1980 kg |
| Bowl Volume | 15.5 cu/ft 440 l |
| Final Bowl Dough Capacity | 660 lbs/ 300 kg<br>depending on product density |
| Inside Bowl Diameter | 43.5”/1090 mm |
| Inside Bowl Depth | 19.5”/495 mm |
| Bowl Weight | 683 lbs/310 kg |

