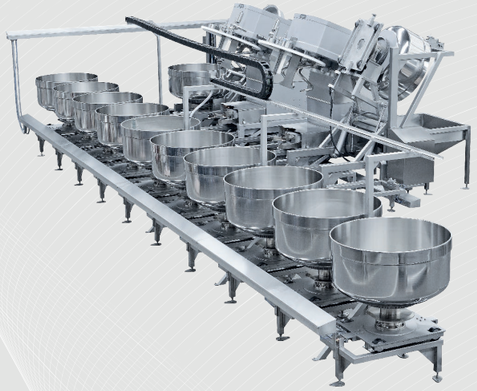


AUTOMATIC MIXING LINE

The combination of the technological advantages and benefits of conventional bowl production with the efficiency of full automation in one integrated unit. Designed for the production, and handling of all types of dough. All bowl movements are performed by an automatic manipulator, eliminating the need for manual operator intervention. This manipulator safely grasps the bowl, transports the bowl to the relevant mixer, to a designated parking space or to the automatic Bowl Hoist. The line also provides complete fermentation processes and automatic dough handling to the forming line(s). It provides data management and remote service access.

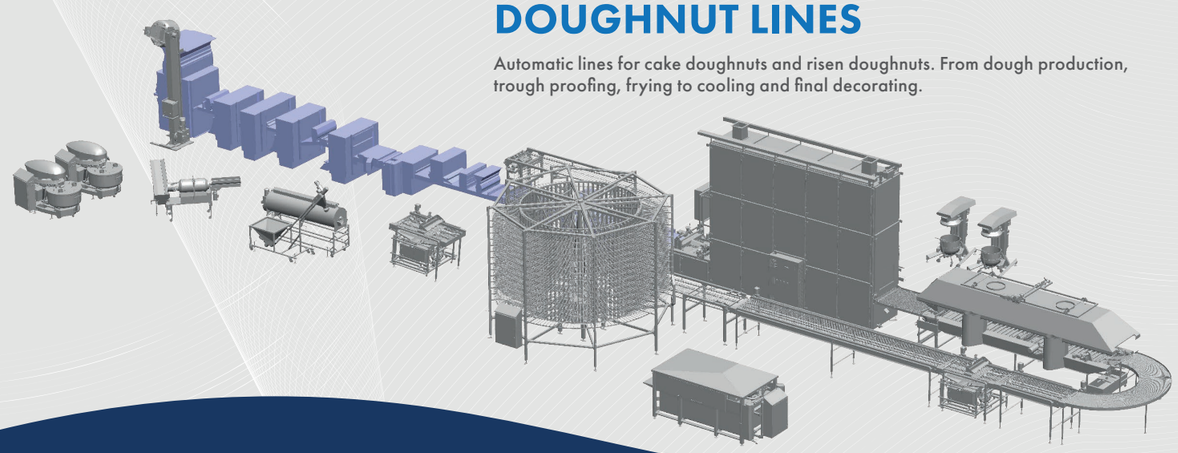






DOUGHNUT LINES

Automatic lines for cake doughnuts and risen doughnuts. From dough production, trough proofing, frying to cooling and final decorating.



- PLANT DESIGN ENGINEERING
- BAKERY AUTOMATION
- BAKERY FLOW LAYOUT
- EFFICIENCY UPGRADES
- BAKERY MANUFACTURING CONSULTING
- PROCESS AND CAPACITY ANALYSIS
- BAKERY MECHANIC FIELD TRAINING
- REMANUFACTURING OF PRE-OWNED EQUIPMENT



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PLANETARY MIXERS

TYPES	CAPACITY	VOLUME	ROTATION	POWER
T-750.1	220 kg	350 l	50-102 rpm	10 kW
T-750.3	220 kg	330 l	50-102 rpm	11 kW
T-750.5	220 kg	350 l	50-102 rpm	11 kW
T-750.5 US	220 kg	350 l	12-350 rpm	15 kW

75 years of developing the best planetary mixer on the market today. Topos T-750, removable bowl double planetary vertical mixer which is ideal for mixing all types of soft dough, batter, icing, glaze and fillings. The mixer has an integrated bowl scraper, and dual positive locking removable implements which allow for maximum mixing versatility. A high-efficiency, frequency-inverter duty, auxiliary-fan-cooled main direct drive gear motor permits fully variable speed mixing. The operator can run pre-programmed recipes or control the mixer manually using its sanitary enclosure with standard, advanced touchscreen controls.



Frame kneader	Spiral	Whisk	Scraper



SPIRAL MIXERS

TYPES	CAPACITY	VOLUME	ROTATION	POWER
T-120	120 kg	200 l	102/204 rpm	9,6 kW
T-180	180 kg	266 l	102/204 rpm	13,6 kW
T-240	240 kg	322 l	102/204 rpm	14,6 kW
T-300	300 kg	393 l	102/204 rpm	18,4 kW
T-300 DS	300 kg	485 l	101/202 rpm	35,3 kW
T-300 OF	300 kg	400 l	70/208 rpm	17,6 kW

Topos removable bowl spiral dough mixers are durable and designed for heavy production environments. The mixers are built for simplified sanitation. The fully programmable controls allow the operator to program recipes and customize mixing speevds 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. Ideal for mixing all types of dough, firm and soft.

Single Sigma mixers (1xZ)	COMMERCIAL MARKING METRIC	IMPERIAL	*DOUGH CAPACITY	WORKING VOLUME	**POWER
T-1153	THM-500 SS	THM-03OT	320 kg	500 l	18 kW
T-1155	THM-800 SS	THM-05OT	590 kg	780 l	30 kW
T-1158	THM-900 SS	THM-06OT	725 kg	880 l	37 kW
T-1193	THM-1200 SS	THM-07OT	950 kg	1 178 l	45 kW
T-1193.5	THM-1350 SS	THM-08OT	1 090 kg	1 345 l	56 kW
T-1205	THM-1600 SS	THM-09OT	1 270 kg	1 583 l	75 kW
T-1206	THM-1950 SS	THM-10OT	1 540 kg	1 943 l	93 kW
Double Sigma mixers (2xZ)					
T-1161	THM-80 DS	THM-21OT	55 kg	80 l	5,5 kW
T-1154	THM-200 DS	THM-50OT	140 kg	200 l	10 kW
T-1134	THM-300 DS	THM-80OT	200 kg	300 l	10 kW
T-1162	THM-400 DS	THM-100OT	250 kg	400 l	15 kW
T-1163	THM-500 DS	THM-150OT	300 kg	500 l	22 kW
T-1171	THM-800 DS	THM-200OT	540 kg	780 l	28 kW
T-1172	THM-1000 DS	THM-250OT	680 kg	980 l	37 kW
T-1173	THM-1300 DS	THM-350OT	900 kg	1 300 l	45 kW
T-1178	THM-1500 DS	THM-400OT	1 050 kg	1 500 l	55 kW
Three roller bar mixers					
T-1164	THM-400 RB OF	THM-04OT	182 kg	382 l	24 kW
T-1169	THM-550 RB OF	THM-06OT	273 kg	566 l	32 kW
T-1191	THM-750 RB OF	THM-08OT	364 kg	765 l	37 kW
T-1087	THM-750 RB	THM-08OT	364 kg	765 l	37 kW
T-1152	THM-1050 RB	THM-10OT	455 kg	1 065 l	40 kW
T-1207	THM-1200 RB	THM-12OT	545 kg	1 223 l	48 kW
T-1151	THM-1400 RB	THM-14OT	636 kg	1 416 l	59 kW
T-1170	THM-1500 RB	THM-16OT	727 kg	1 529 l	78 kW
T-1208	THM-2100 RB	THM-20OT	900 kg	2 129 l	96 kW



* Mixing capacity is based on 62% absorption dough.
** The indicated drive powers may be different according to the specific design (2 speeds / adjustable mixing intensity) or the customer's wishes or needs.

HORIZONTAL MIXERS

Robust and heavy-duty design ensuring longevity and utmost reliability in dough production for wide variety of products. A significant technological feature is the availability of a jacketed mixing bowl, which can be connected to heating or cooling systems. Equipped with powerful drives, which provides two-speed options or a Variable Frequency Drive (VFD) for precise control over mixing speeds across the entire RPM spectrum. Wide application range: from classic wheat or corn dough used in products like hotdog buns, hamburger buns, baguettes, pizza, biscuits, and tortillas (primarily utilizing the three roller bar and sigma mixer) to the extremely stiff and hard dough required for gingerbread, pretzels, crackers, salty snacks, or protein bars (using the double sigma).

AUTOMATIC MIXING CENTER

TYPES	DOUGH CAPACITY	WORKING VOLUME	QUANTITY OF DOUGH PER HOUR	*POWER
T-180 MC	180 kg	293 l	990 kg	5,6/11 kW
T-240 MC	240 kg	360 l	1 320 kg	7,2/12 kW
T-300 MC	300 kg	440 l	1 650 kg	10,2/15,8 kW
T-300 DS MC	300 kg	485 l	2 100 kg	22/32 kW

Fully automatic dough production system integrating spiral mixer, bowl dumper and bowl scraper system. Continuous Teflon-coated hopper with automatic cutting system and dough handling conveyor. Digital touch screen with recipe storage, and remote data management option for perfect diagnostics and service. Heavy-duty design for high reliability and easy maintenance.





FERMENTATION

	T-500	T-1000	T-1500	T-2000
Overall height	1 400 mm	2 530 mm	2 617 mm	2 920 mm
Vessel diameter	1 000 mm	1 000 mm	1 430 mm	1 440 mm
Internal vessel height	970 mm	1 500 mm	1 200 mm	1 500 mm
Max. filling height	825 mm	1 300 mm	945 mm	1 300 mm
Total volume	760 l	1 180 l	1 750 l	2 260 mm
Working volume	500 l	1 000 l	1 500 l	1 900 l
Leaven capacity	350 kg	700 kg	1 050 kg	1 400 kg
Total power input	1,87 kW	3,7 kW	4,4 kW	4,4 kW
Weight	385 kg	500 kg	680 kg	780 kg

Equipment and automatic systems mainly for the production of traditional sourdough bread, but also for other products using fermentation processes. Stainless steel jacketed Fermenters with cooling system for perfect sourdough production. Stainless steel tanks with mixing system for the maturation and storage of sourdough. Supplied as stand-alone equipment or complete process units, including stainless steel distribution lines, pumps and control systems.



BOWL HOIST

TYPES	MAX. DUMPING HEIGHT	SYSTEM	POWER
T-1117	1500 MM	HYDRAULIC	1,1 kW
T-796	1800 mm	CHAIN	2,2 kW
T-795	3300 mm	CHAIN	2,2 kW

Chain or hydraulic machines designed to dump the dough out of the bowls or troughs into dividers, extruders or onto work tables. Heavy duty construction with dump height to suit customers' specifications. It has a compact footprint, and it's easy to operate requiring minimal maintenance. Maximum operational safety thanks to safety barriers with electrical interlock, chain guards or X-ray weld inspection during the manufacturing process itself. Designed to fit original TOPOS bowls and troughs, however can be customized to accept other bowls and troughs as well.

AUTOMATIC DOSING SYSTEMS

Automatic dosing of all ingredients, preparations or additives in bulk or liquid form. Stainless steel support frames, tensometer-weighed hoppers and containers, valves, flow meters, pumps, hoses, pipes ... etc. Screw or pneumatic transport of bulk materials. Sanitation systems for automatic cleaning of containers and pipelines and automatic control systems with connection to mixing centres and lines. All of this and much more makes up the Automatic Dosing Centre by TOPOS.

