



MODELS

THM-DS

Available in
(110lbs to 2500lbs)
Mixing Capacity



topos®



DOUBLE SIGMA MIXER

Topos can now offer the Double Sigma "Open Frame", sanitary designed, 110 degree Overtilt Horizontal Mixers (DSOFHM). These mixers are being offered in several sizes from 110 lb through to 2500 lb. The bowl is a double agitator design. The reinforced mixing bowl, bowl canopy, main shaft, and double sigma agitators are all solid stainless steel. The mixer frames can also be made using mild steel coated in 'STEEL IT' or from solid stainless steel. The mixing controls can be custom built to meet your exact mixing needs. VFD controls with a dynamic brake are standard for additional mixing versatility. The heavy duty "Hytos" hydraulic bowl tilting package is easily accessible under the stainless steel lift-off cover. Easy maintenance, heavy duty construction, and a super sanitary design are its trademarks.

HORIZONTAL MIXERS

Horizontal Mixers by Topos offer a robust and heavy-duty design, ensuring longevity and utmost reliability in dough preparation for a wide variety of products. Crafted entirely from stainless steel, it features three distinct mixing configurations: single sigma, double sigma, and three roller bar. These mixers are available in multiple sizes, and we offer customization to cater to specific customer requirements.

Equipped with powerful drives, which provide two-speed options or a Variable Frequency Drive (VFD) for precise control over mixing speeds across the entire RPM spectrum. Customers can choose between a full frame or an open frame design, both ensuring easy access for maintenance and optimal cleaning. A significant technological feature is the availability of a jacketed mixing bowl, which can be connected to heating or cooling systems. This allows for temperature regulation ranging from approximately 4°C to 120°C, using water, glycol, or oil systems.

The mixer's versatility is evident in its 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). These machines are adept for standalone operations but are also designed to integrate seamlessly with our systems for automatic ingredient dosing and transport of the prepared dough.

Double Sigma mixers (2xZ)

- Robust all stainless steel design
- 2 mixing speeds or freely adjustable mixing intensity over the entire RPM range
- "Open Frame" sanitary design for fast and easy cleaning
- Digital control panel with recipe storage or simplified, push-button control panel
- Short mixing time with high yield and quality of the prepared dough
- Option of a fully jacketed mixing bowl for connecting a heating or cooling system
- Option to also supply cooling or heating systems (water, oil, glycol)
- Bowl cover with liquid and dry ingredient inlets according to customer needs



TYPES	COMERCIAL	MARKING	* DOUGH	WORKING	** POWER
	METRIC	IMPERIAL	CAPACITY	VOLUME	
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

* Mixing capacity is based on 43% 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.

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OPTIONS AND ACCESSORIES



Manual Ingredient inlet openings can be designed and fabricated to meet exact needs.



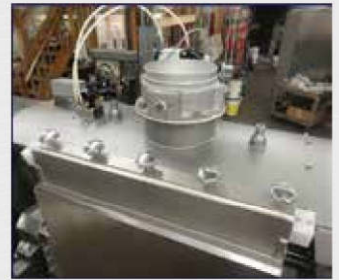
Mixer operator control stations can be designed and built to meet the exact needs of the mixing process.



Front bowl edge pouring lips can be fabricated in various lengths and angles to achieve the best dough transfer needed.



Bulk dry ingredient openings can be slide gate or butterfly style as desired.



BOWL OVERTILT ANGLES CAN BE FROM 90 TO 160 DEGREES TO ACCOMMODATE EXACT NEEDS.



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SERVICES



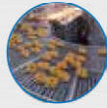
PLANT DESIGN ENGINEERING



BAKERY MANUFACTURING
CONSULTING



BAKERY AUTOMATION



PROCESS AND CAPACITY
ANALYSIS



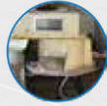
BAKERY FLOW LAYOUT



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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