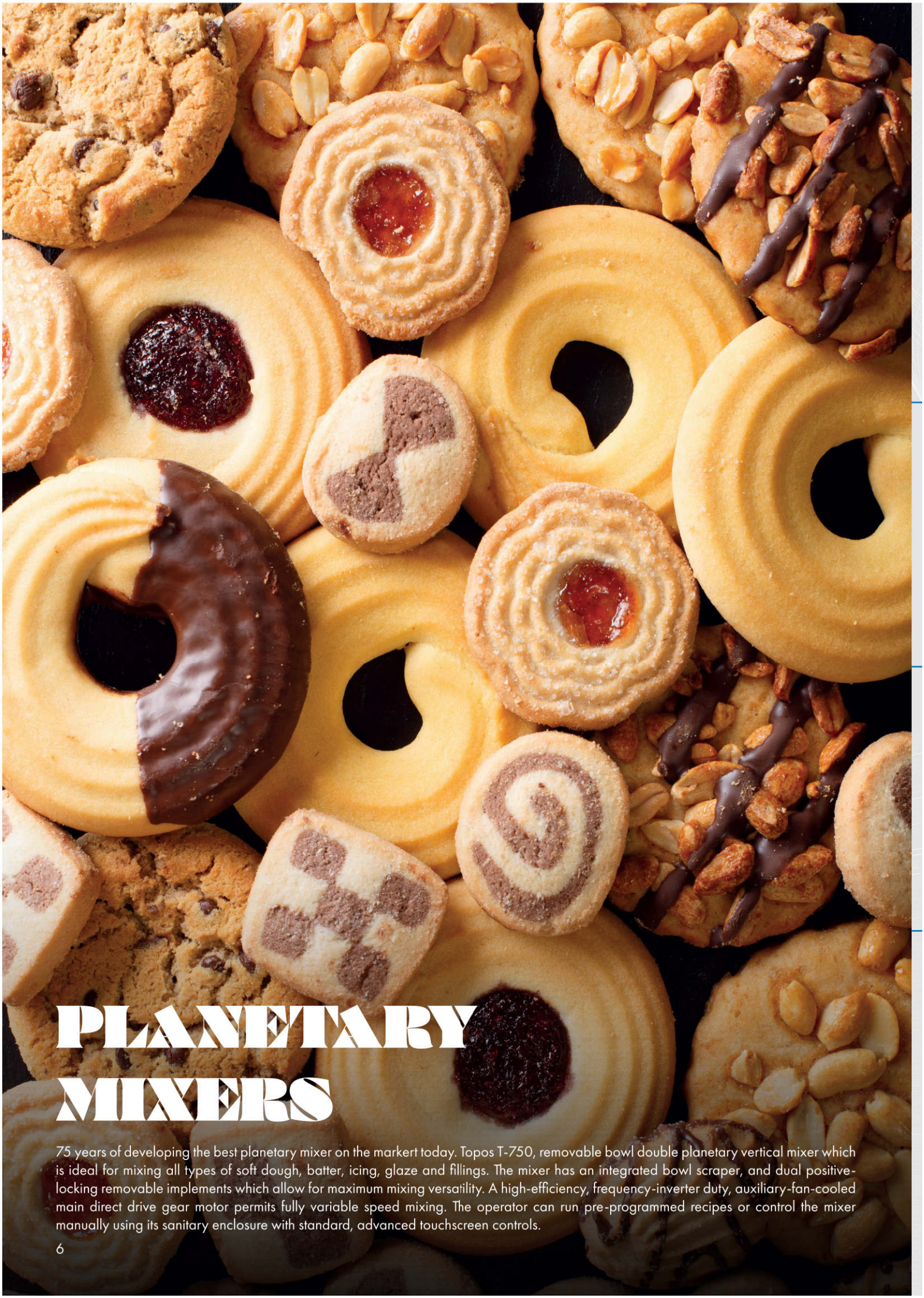


PLANETARY MIXERS

75 years of developing the best planetary mixer on the markert 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.

PLANETARY MIXERS

T-750.1



- Painted body design
- 3 mixing speeds
- Pair of hook or open frame implements
- Classic mounting of implements
- 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

TYPE	CAPACITY	VOLUME	ROTATION	POWER
T-750.1	220 kg	350 l	50-102 rpm	10 kW

T-750.3



- For customer's conical bowl (especially markets of Russia and Ukraine)
- Painted body design
- 3 mixing speeds
- Pair of hook implements
- Classic mounting of implements
- Planetary movement of kneaders around the perimeter of the bowl
- Lid with inlets for automatic dosing

TYPE	CAPACITY	VOLUME	ROTATION	POWER
T-750.3	220 kg	330 l	50-102 rpm	11 kW

T-750.5



- All-stainless steel design
- Freely adjustable mixing intensity within the speed range
- Many types of quick-change mixing and kneading implements
- Bayonet mounting of implements for quick and easy replacement
- Planetary movement of mixing and kneading implements
- Possibility of scraper for the inner wall of the bowl
- Lid with inlets for automatic dosing

TYPE	CAPACITY	VOLUME	ROTATION	POWER
T-750.5	220 kg	350 l	50-102 rpm	11 kW

T-750.5 US



- All-stainless steel design
- Direct drive
- Lid with inlets for automatic dosing
- Freely adjustable mixing intensity within the speed range
- Many types of quick-change mixing and kneading implements
- Bayonet mounting of implements for quick and easy replacement
- Planetary movement of mixing and kneading implements
- Possibility of scraper for the inner wall of the bowl
- Possibility of automatic sanitation system (spray nozzles inside the lid, bowl with drain)

TYPE	CAPACITY	VOLUME	ROTATION	POWER
T-750.5 US	220 kg	350 l	12-350 rpm	15 kW

IMPLEMENTS AND ACCESSORIES AVAILABLE FOR VERSIONS T-750.5 AND T-750.5 US

010



020



025



030



050



060



070



TRANSPORT TROLLEY

