



Models

T-180 (*396lbs)

T-240 (*529lbs)

T-300 (*661lbs)



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 180kg/396lbs, 240kg/529lbs and 300kg/661lbs mixing capacities.

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

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Standard Features

Model	T-180	T-240	T-300
RPM of spiral agitator (1 & 2 speed)	110/220	110/220	104/208
Motor HP (1 & 2 speed)	7.5/15	10/16	14/21
Service Power Size (220/440 volts)	80/40 amps	90/40 amps	100/50 amps
Weight	2822 lbs	3219 lbs	3417 lbs
Bowl Volume	281 qt	341 qt	416 qt
Final Bowl Dough Capacity	397 lbs	529 lbs	660 lbs
Inside Bowl Diameter	35"	39"	43.5"
Inside Bowl Depth	19"	19"	19.5"
Bowl Weight	540 lbs	595 lbs	683 lbs

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

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.

Hydraulic bowl lock and gear driven bowl.

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.

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

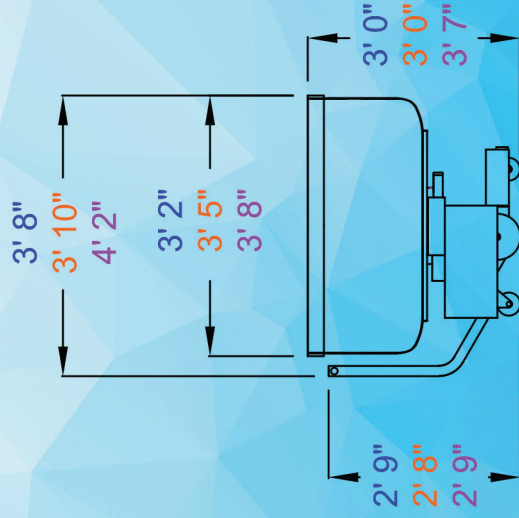
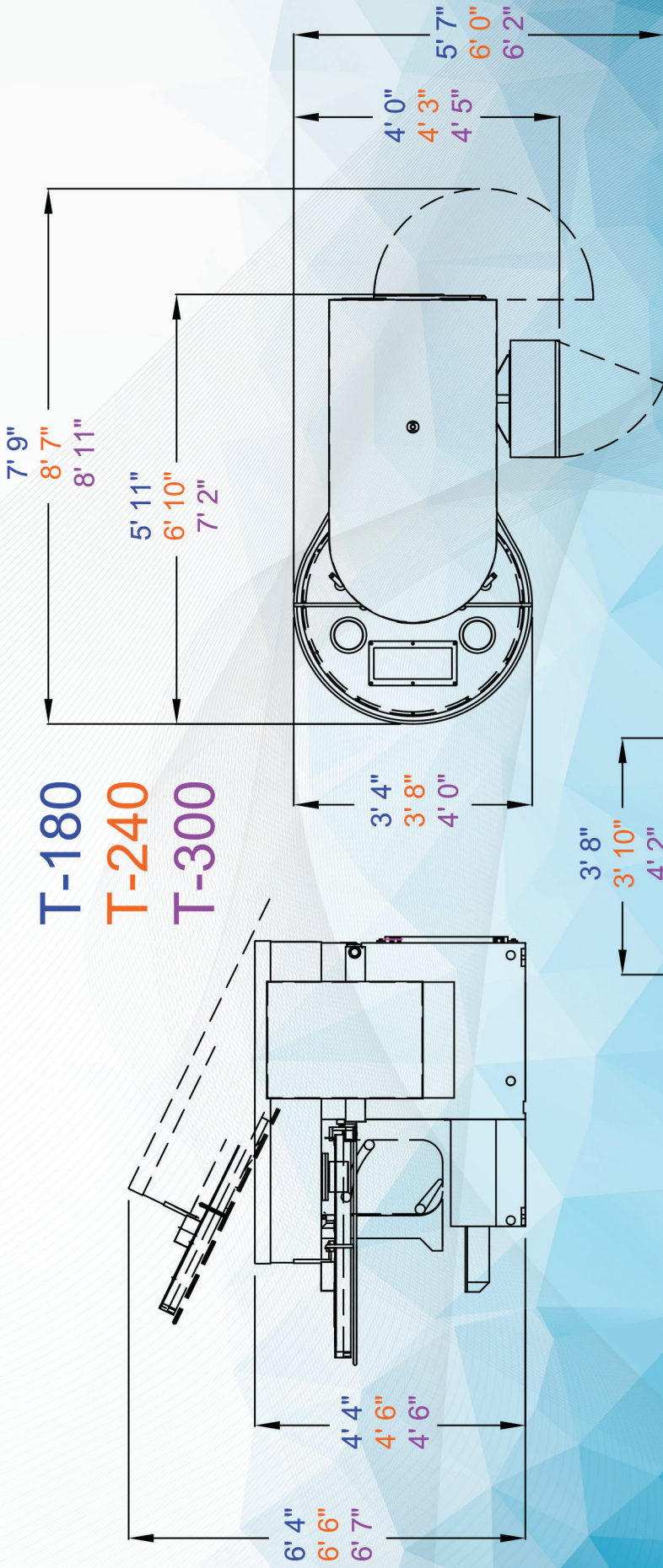
Lift off cover with interlock for ease of cleaning and maintenance.

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



TOPOS SPIRAL MIXERS STANDARD SPECIFICATIONS

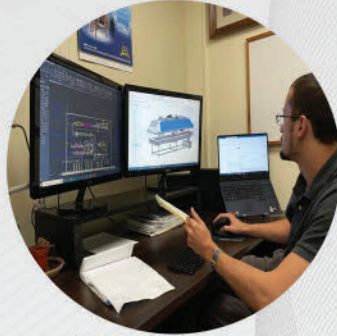
T-180
T-240
T-300



Services



Bakery Manufacturing Consulting



Plant Design Engineering



Bakery Flow Layout



Process and Capacity Analysis



Efficiency Upgrades



Remanufacturing of Pre-Owned Equipment



Bakery Automation



Bakery Mechanic Field Training

Facilities



Pottstown, PA
Company Headquarters
300,000 sq.ft of offices, assembly, re-build,
new and used equipment storage.



Sluknov, Czech Republic
200,000 sq. ft. of offices, sheet metal,
maching, painting and assembly of new
bakery process equipment.

