

Heavy Duty Removable Bowl Spiral Mixer

Model T-120, T-180, T-240 and T-300

- *Ideal for all types of doughs*

**Full 12 Month
Warranty Included**

Topos Model T-120 Shown

- *Easy to Operate and
Minimal Maintenance
required*



*Rear view of Topos
Model T-240 Mixer shown*



Topos Mondial Corporation

Headquarters Pottstown, PA U.S.A.

phone - 610-970-2270 fax- 610-970-1619

Email: Sales@toposmondial.com

Web: www.toposmondial.com

Heavy Duty Removable Bowl Spiral Mixers

Model T-120, T-180, T-240 and T-300

- Extra heavy duty frame and head construction for extra long life
- Heavy Duty 1-1/2 turn spiral agitator gives more mixing action and better dough development in less time.
- Two speed mixing and one speed reverse for great mixing versatility
- Quiet heavy duty multiple V-belt drive eliminates possible oil leaks into product
- Heavy duty hydraulic system (with manual hand pump override) to both raise the mixing head and to lock the mixing bowl into bowl gear drive
- Standard advance PLC controlled mixing with digital display allows operator to run pre-program mixing times or to run manually
- Heavy duty, improved design, 1" thick, stainless steel breaker bar with 2" diameter; heavy duty, stainless steel spiral agitator
- Forward and reverse action on powered bowl drive, includes twin roller bowl support for mixer bowl longevity, and positive gear motor bowl drive system
- Superior stainless steel and engineered plastic bowl cover assures dust free operation and removes the possibility of product contamination while mixing. This cover includes a see-thru plastic inspection window, two (2) bulk ingredient two (2) liquid ingredient openings and hand safety shutoff guard for full "OSHA" compliance custom inlet options also available



Heavy Duty Stainless Steel Spiral Agitator, Breaker Bar and Bannet Cover included



Heavy Duty Positive Bowl Locking with Positive Gearmotor Bowl Drive System



"Swing-Out" Hydraulic Package for ease of Maintenance and Sanitation



Professional and sanitary Nema 4 electrical enclosure with PLC and Operators interface of your choice

Spiral Mixers Specs	T-120	T-180	T-240	T-300
RPM Of Spiral Agitator (1 and 2 speed)	122/244	122/204	125/250	122/244
Main Motor Horsepower (1 and 2 speed) (HP)	5/10	7.5/15	10/20	16/25
Service Power Size (220/440 Volt) (Amps)	60/30	80/40	90/40	100/50
Weight (Pounds)	2293	2,822	3,219	3,373
Bowl Specs	T-120	T-180	T-240	T-300
Volume (Quarts)	211	301	370	433
Final Dough Capacity (Pounds)	265	397	529	660
Inside Bowl Diameter (Inches)	31	35	39	43.5
Inside Bowl Depth (Inches)	18	19	19	19.5
Weight (Pounds)	507	540	595	683

All Dough Capacities Are Calculated With 60% Absorption Dough. Capacities Will Be Less With Lower Absorption Dough.
 T-120 Dimension = Green T-180 Dimension = Blue T-240 Dimension = Red T-300 Dimension = Purple

