



Models

THM-080T-THM-200T



Three Roller Bar Horizontal Mixers

Topos Mondial offers Heavy Duty Three Rollerbar Overtilt Horizontal Mixers (RBOHMH). This RBOHMH closed frame mixer is offered in several sizes from minimum 800lbs to 2000lbs. The mixer is 100 % stainless steel sanitary design, with no gearbox or oil to maintain. It has a superior sanitary design for very fast and easy cleaning with full access to all surfaces, both inside and out. The design is based on a proven bowl geometry for the most efficient (and fast) mixing of yeast raised doughs. The mixer is driven by a high efficiency, variable speed main drive motor with low maintenance timing belt drives.



*The total dough capacity is based on 62% absorption dough

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Standard Features

Proven bowl geometry for the most efficient (and fast) kneading of yeast raised doughs, at slower agitator RPM's.

Fully jacketed bowl with extra heavy duty bowl and jacket reinforcements, with five (5) year bowl jacket "No Leak" warranty. The S/S bowl insulation cover is fully sanitary welded and polished.

Adjustable roller bar positioning with the improved eight (8) position UHMW bushing block. This allows for maximum mixing performance. The stretcher bar (breaker bar) has four (4) adjustable positions as well.

Heavy duty 100% stainless steel weldment frame design for improved longevity and solid performance.

Standard mounting feet to raise up mixer height to suit.

Superior sanitary bowl to canopy sealing design for very fast and easy cleaning without the use of hand tools.

No gearbox or oil to maintain.

Dual side timing belt main shaft agitator drive for smooth, quiet and reliable performance.

Premium Gates "GT Kevlar" timing belts and roller bearings installed throughout. No chains or chain lube to contend with.

100% stainless steel fabrications, no mild steel used in the frame or sub component fabrication.

*We are continuously improving our mixer designs to be the most sanitary designs for fast and easy cleaning. We are particularly careful to follow all of the sanitary design guidelines that are starting to govern the food machinery design industry. All areas of the mixer are easily accessible for complete wash-down and there are no areas where water [and bacteria/pathogens] can collect. The CEO of Topos Mondial Company is particularly active on the sanitary design committees of BEMA and industry associations...which are on the forefront of creating the most sanitary standards in the baking industry for the future.



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Options and Accessories



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 at various angles to achieve the best dough transfer needed.



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



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

Liquid ingredient inlets of all sizes can be added to suit.



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TOPOS CLOSED FRAME 3 ROLLER BAR MIXER SPECIFICATIONS

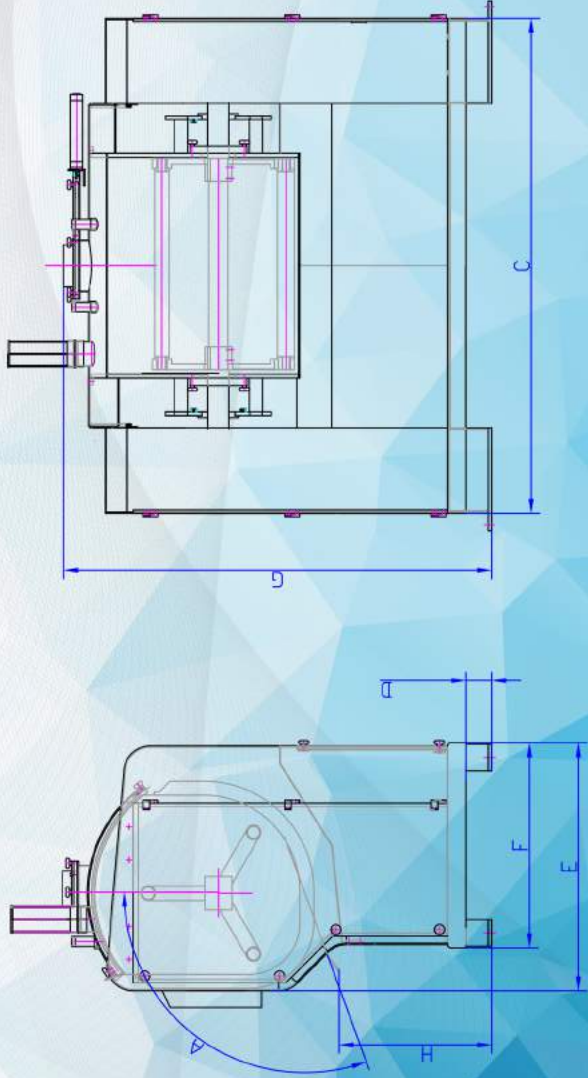
MODEL	Mixing Capacity	Working Capacity	Standard Drive Motor	Total Load	Tilt Motor	Approx. Shipping Weight	Tilting Angle A	B	C	D	E	F	G	H	I	J	K	L
	lbs	cu. ft.	hp	kva	hp	lbs	degrees	inch	inch	inch	inch	inch	inch	inch	inch	inch	inch	inch
THM-08OT	800	27	40	40	3	13100	110	41 1/2	106	6	58 1/2	49	105	36	111	42	44	18 (36)
THM-10OT	1000	37.6	50	49	3	13500	110	45 1/2	110	6	58 1/2	49	105	36	115	42	44	18 (36)
THM-12OT	1200	43.2	60	58	3	13800	110	49 1/2	114	6	58 1/2	49	105	36	119	42	44	20 (36)
THM-14OT	1400	50	75	72	3	14000	110	53 1/2	118	6	58 1/2	49	105	36	123	42	44	20 (36)
THM-16OT	1600	54	100	95	3	16500	110	57 1/2	122	6	58 1/2	49	105	36	127	42	44	24 (36)
THM-20OT	2000	75.2	125	119	4	21000	110	57 1/2	125	13	63 1/2	49	121	36	131	42	44	24 (36)

STANDARD

Note: Mixing capacity is based on 62% absorption dough.

Note: Clearance "K" is required on sides of the mixer to open the doors.

Clearance "L" is required behind the mixer to open and remove the doors (fully open)



MODEL	Mixing Capacity	Working Capacity	Standard Drive Motor	Total Load	Tilt Motor	Approx. Shipping Weight	Tilting Angle A	B	C	D	E	F	G	H	I	J	K	L
	kg	liters	kw	kw	kw	kg	degrees	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm
THM-08OT	364	764	30	33	2.2	6000	110	1052	2686	152	1480	1240	2667	914	2826	1060	1118	460 (914)
THM-10OT	455	1065	37	40	2.2	6150	110	1154	2788	152	1480	1240	2667	914	2927	1060	1118	460 (914)
THM-12OT	545	1223	45	48	2.2	6300	110	1256	2889	152	1480	1240	2667	914	3031	1060	1118	510 (914)
THM-14OT	636	1416	56	59	2.2	6350	110	1357	2992	152	1480	1240	2667	914	3132	1060	1118	510 (914)
THM-16OT	727	1529	75	78	2.2	7500	110	1461	3094	152	1480	1240	2667	914	3234	1060	1118	610 (914)
THM-20OT	909	2129	93	96	3	9550	110	1461	3170	335	1610	1240	3073	914	3334	1060	1118	610 (914)

METRIC



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