

Models

TMC 240 (529 lbs)

TMC 300 (661 lbs)



Fully Automated Mixing Center

Topos offers our new Model TMC-300 / TMC-240 Automated Mixing Center (AMC). This mixing center features a 300 kg or 240 kg capacity heavy duty spiral mixer, a hydraulic bowl tilter, bowl scraper (optional), and dough chucker with a twin belt dough elevator. It utilizes heavy-duty, sanitary, mostly stainless steel construction, and an Allen-Bradley PLC panel view plus touch-screen LCD display which controls the entire unit. It has easy initialization for both preprogrammed recipes or for manual mixing control. It offers fully automatic operations from bulk ingredient loading, programmed mixing, dough dumping, dough chunking and dough delivery to your dough divider or extruder.

*Dough mixing capacities of 62% absorption dough.

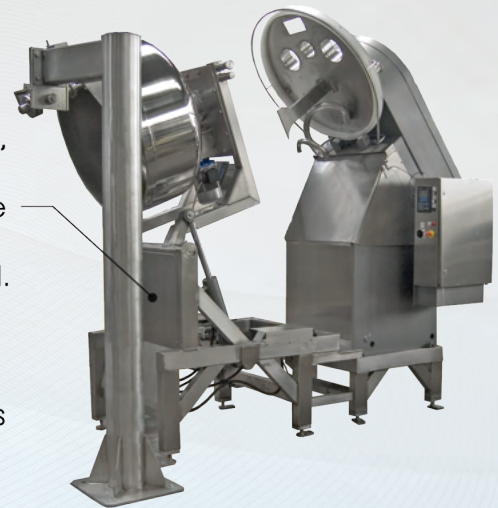
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Standard Features



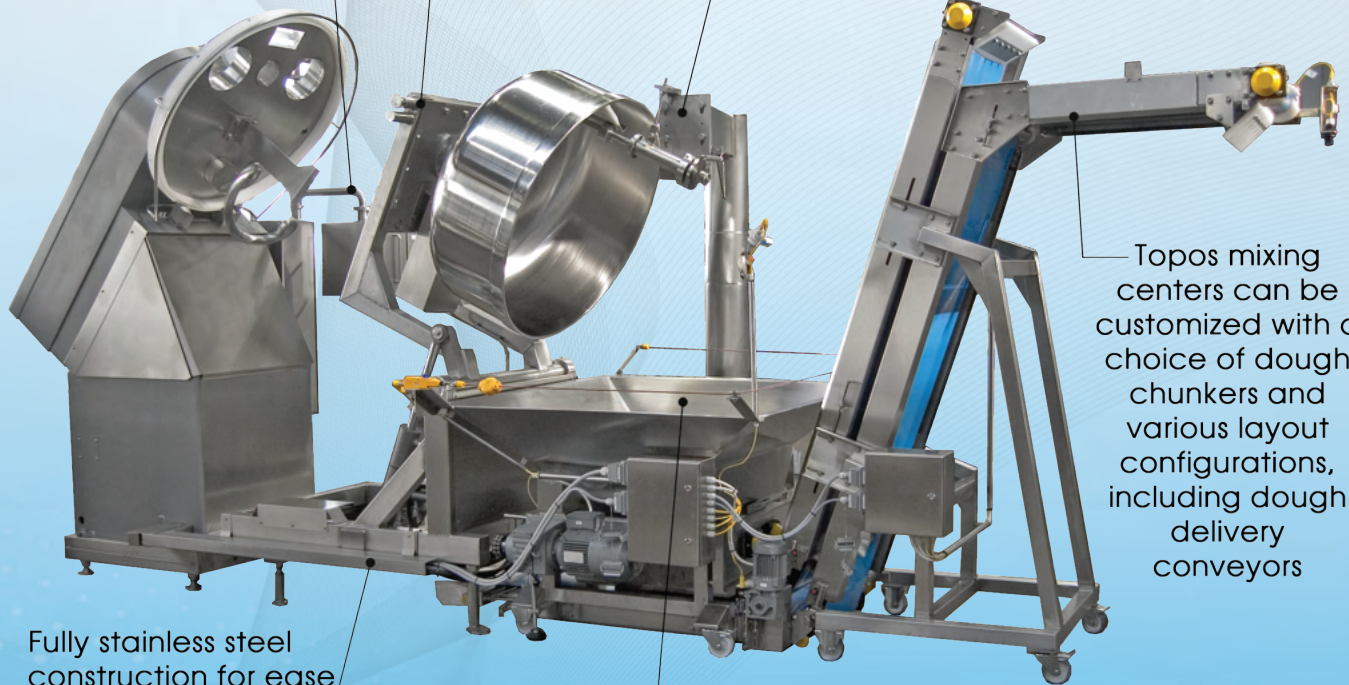
Fully graphic operator touch screen for automated control and status indications.

When used without the dough chunker-elevator, the dough can be deposited onto a mobile table or into a mobile dough trough as desired.



Continuous batch mixing and dough feeding saves labor and increases productivity.

Optional dough scraper for "sticky" doughs.



Fully stainless steel construction for ease of cleaning.

Topos mixing centers can be customized with a choice of dough chunkers and various layout configurations, including dough delivery conveyors

Up to three (3) mixers can feed dough into this chunker from each of its three side, for high production rate applications

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