

Left-handed version shown



Model
TGF-1000



Topos Gas Fired Fryer

Topos now offers a gas fired fryer that showcases previously proven designs with a new innovative touch. The fryers are built for continuous production and can produce from 600 to 4,000 dozen per hour as needed. Topos engineers worked hard to ensure that the fryer is fully doughnut hole capable. The oil waterfall system aids in the doughnut hole frying process.

Topos designs and fabricates these fryers in an assortment of widths, lengths and product flight pitches to suit the customer's current and future product needs. These fryers come fully prewired for simplified and fast installation. The fully automated modulating burner system allows for quick and accurate temperature control of the frying oil at the product surface.

The all S/S sanitary designed fabrications and the all NEMA 4X execution on the electrical system allows for full wash down of the fryer. The free standing gas train and electrical control panel is installed next to the fryer. The lighting and flight elevator controls are installed on the hood.

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Standard Features



S/S hood has built-in filter rack to place washable filters for exhausting the frying fumes above the frying surface.

Fabricated from high quality S/S using sanitary design methodology for simplified cleaning and durability.

Surface conveyor has a movable slat-type drop plate for cake doughnut deposition into the kettle.

Hood mounted flight elevator system.

An integral and gentle rotary type product turner is positioned mid-conveyor along with air assist.

LED overhead floodlights illuminate key interaction points.

Shallow kettle design to maximize frying efficiency and the proper oil turnover while limiting oil degradation.

Heat shields lining outside of kettle to decrease temperature-related injury. These shields fold down to reveal open frame design for simplified cleaning.

Hose connected to oil source allowing for hot oil washdown.

Adjustable product flip/no-flip outfeed, with durable mesh belting.

Automated level maintenance.

Mobile overflow tank for simplified sanitation.

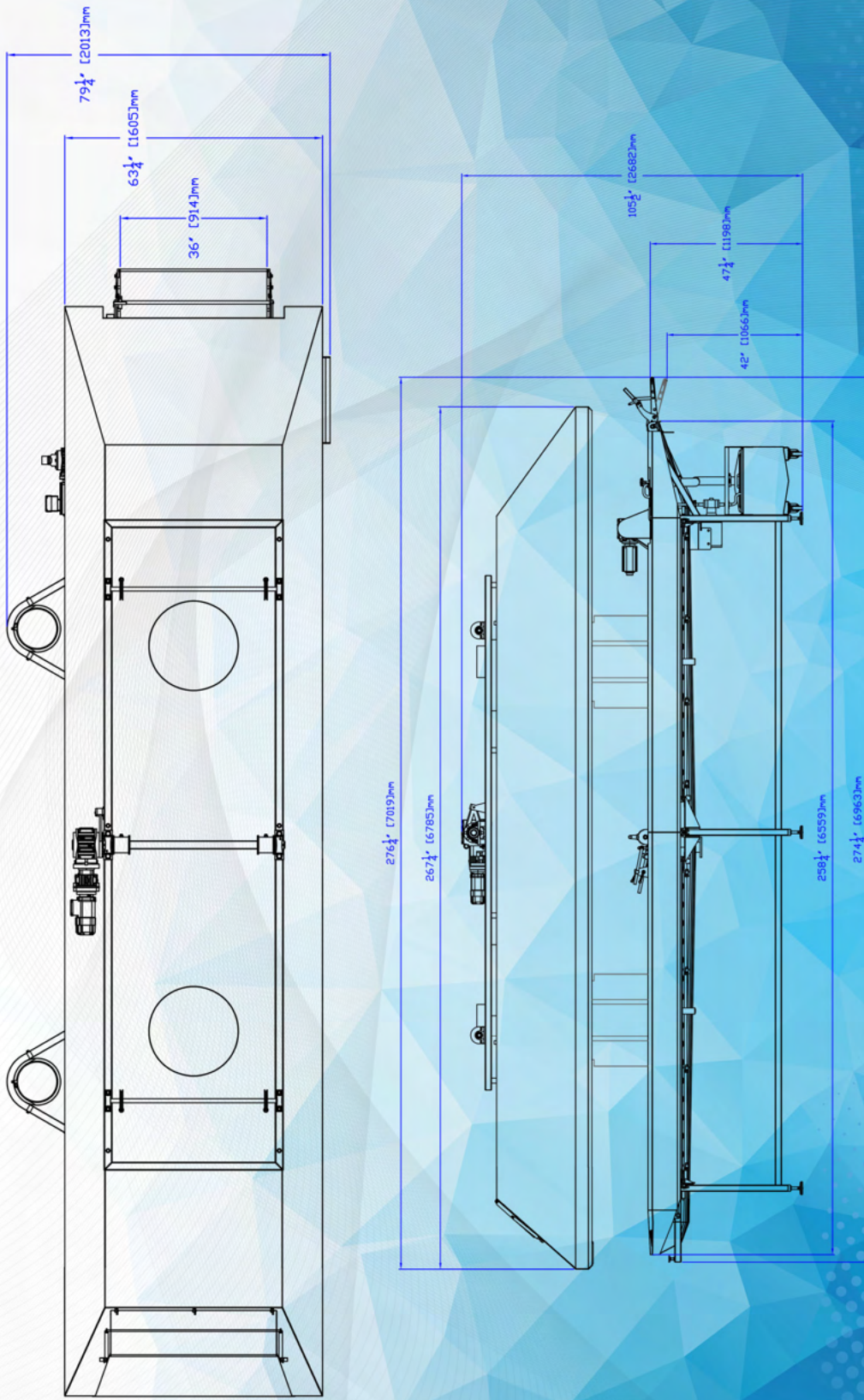


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TOPOS GAS FIRED FRYER LAYOUT

Left-handed model TGF-1000, 8 doughnuts wide by 20' long kettle shown below.



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.



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