

Half Icer Machine

The Topos half icer is an inline "flip over" style icer. It is an improved proven design that is constructed of 100% stainless steel in a sanitary design for quick and easy cleaning.

This two-piece machine has both a top "flip over" icing conveyor and a mobile heated and agitated icing tank underneath. The top conveyor section has an icing manifold under the first infeed conveyor section which creates the puddle of icing for the product to convey through. Once the product "rides" through the icing puddle, it then flips over onto the take away conveyor section. Any icing that falls through the S/S conveyor belts is funneled back to the icing tank below via the powered icing catch belt with integral scraper. The mobile icing tank under the conveyor has a double wall, electrically heated and circulated tank jacket that is thermostatically controlled. The mobile tank also has an air diaphragm pump and a pneumatic sweep agitator. Both of these pneumatic devices have their controls for variable speed control of both the pumping and the speed of the sweep bar in the tank.



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