



Models

T-120 (*264lbs)

T-180 (*396lbs)

T-240 (*529lbs)

T-300 (*661lbs)



Removable Bowl Spiral Mixers

The Topos Removable Bowl Spiral Dough (RBSDM) Mixers are heavy duty and built for heavy production needs. All of the product zones are constructed in solid Stainless Steel.

The RBSDM mixer is built for easy cleaning while being raised off of the floor as well. The Allen Bradley fully programmable controls allow the operator to program recipes and customize the mixing speeds and mixing time for every dough type. The mixer has a standard rugged stainless steel bowl cover equipped with connections for bulk liquid, bulk dry and manual ingredient inputs. These (RBSDM) mixers are ideal for mixing all types of doughs, both firm and soft. We offer these mixers in 120kg/264lbs, 180kg/396lbs, 240kg/529lbs and 300kg/661lbs dough mixing capacities.

These mixers include many rugged features as shown on the back page.

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Standard Features

Model	T-180	T-240	T-300
RPM of spiral agitator (1 & 2 speed)	110/220	110/220	104/208
Motor HP (1 & 2 speed)	7.5/15	10/16	14/21
Service Power Size (220/440 volts)	80/40 amps	90/40 amps	100/50 amps
Weight	2822 lbs	3219 lbs	3417 lbs
Bowl Volume	281 qt	341 qt	416 qt
Final Bowl Dough Capacity	397 lbs	529 lbs	660 lbs
Inside Bowl Diameter	35"	39"	43.5"
Inside Bowl Depth	19"	19"	19.5"
Bowl Weight	540 lbs	595 lbs	683 lbs

Note: Final specification should be confirmed by Topos Mondial's engineering dept.

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 stainless steel inspection grill with lid, two (2) bulk dry ingredient two (2) liquid ingredient openings and hand safety shutoff guard for full "OSHA" compliance. Custom inlet options are also available.

Heavy duty, improved design, 1" thick, stainless steel breaker bar with 2" diameter, heavy duty, stainless steel spiral agitator.

Heavy duty 1-1/2 turn spiral agitator gives more mixing action and better dough development in less time.

Forward and reverse action on powered bowl drive, includes twin roller top edge bowl supports for mixer bowl longevity, and positive gear motor bowl drive system. (Bowl "slipping" is eliminated)

Hydraulic bowl lock and gear drive bowl

Standard advanced "Allen-Bradley" PLC controlled mixing with "Panelview" digital display allows the operator to run pre-programmed mixing recipes or to run manually.

Quiet, heavy duty, multiple V-belt drive eliminates possible oil leaks into product.

Extra heavy duty frame and head construction for extra long life.

Lift off cover with interlock for ease of cleaning and maintenance

Six S/S leveling feet to raise up mixer for ease of cleaning



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