

## Model

T-750  
(350 liter/370 qts)



## Removable Bowl, Double Planetary Vertical Mixer

Topos Mondial offers the model T-750, 370-qt removable bowl double planetary vertical mixer (RBDPVM), which is ideal for mixing all types of soft dough, batter, icing, glaze and fillings. The mixer has an integrated bowl scraper, and dual positive-locking removable implements which allow for maximum mixing versatility. A high-efficiency, frequency-inverter duty, auxiliary-fan-cooled main direct drive gear motor permits fully variable speed mixing. The operator can run pre-programmed recipes or control the mixer manually using its sanitary enclosure with standard, advanced Allen-Bradley PLC and PanelView touchscreen controls. The mixer has been designed and fabricated following the latest sanitary design principles for full and simplified cleaning access.



[toposmondial.com](http://toposmondial.com)



## Standard Features

High quality S/S bonnet with a removable rubber bowl seal. The bonnet seals to the bowl to assure dust free operation and removes the possibility of product contamination while mixing. This bonnet can be equipped with bulk ingredient openings, liquid ingredient metering systems, and dust collector connections.

Easy opening (no tools), hinged, self supporting S/S top cover allows for fast and simplified cleaning and service.

20hp direct drive high efficiency gear motor with auxiliary cooling fan.

All S/S sanitary design for fast and simplified cleaning without use of tools.

Integral CIP washing system on upper head assembly allows for fast and simplified cleaning of all interior mixing spaces.

Optional Infeed Chutes in three sizes available.

Personell touch sensor bonnet safety-edge for full OSHA compliance.

All S/S removable bowl for ease of cleaning. Includes lifting tubes to engage with bowl filters and hoists.

Advanced, well-positioned Allen-Bradley control panel with PanelView PLC and VFD for fully programmable mixing functionality.

***toposmondial.com***  
600 Queen St. Pottstown, PA, USA - +1.610.970.2270





# Options and Accessories

## Mixing Implements

Open frame



010

3 bar



020

6-finger



025

Harp



030

Dough hook



050

Whip



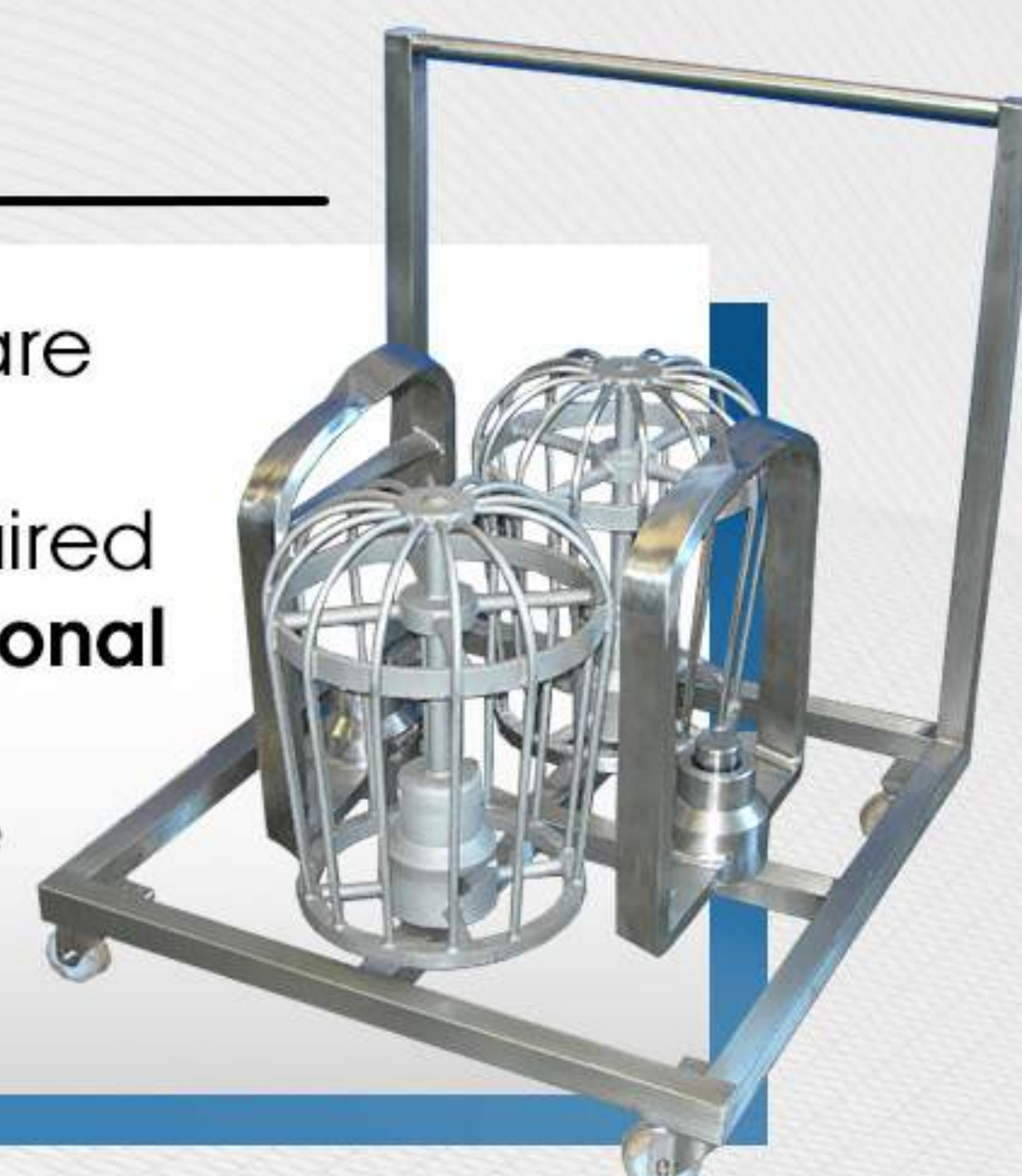
060

Removable  
Scraper



Implement  
type #

Various implements are available. These implements can be paired to suit your needs. **Optional** implement carts are available for cleaning and transport.



## Liquid Meters

Integrated bulk liquid ingredient metering packages are available. The mixer's PLC will control the addition of ingredients within recipe program.



Swing-away S/S catch pan to capture "drippings" from implements, keeping the mixer's base plate and the bowl wheels clean.



## Catch Pan

## Hydraulic Bowl Tilter



Model T-1117

Hydraulic-powered bowl tilter is available to help remove product from bowl to the next step in your process.

Bowl drains with S/S retaining chains.

## Bowl Drains



## Water Powered Bowl Tilter

Water powered bowl tilter uses plant water pressure to slowly, and safely, tilt the bowl over to allow proper sanitation both inside and out.



## Infeed Chutes

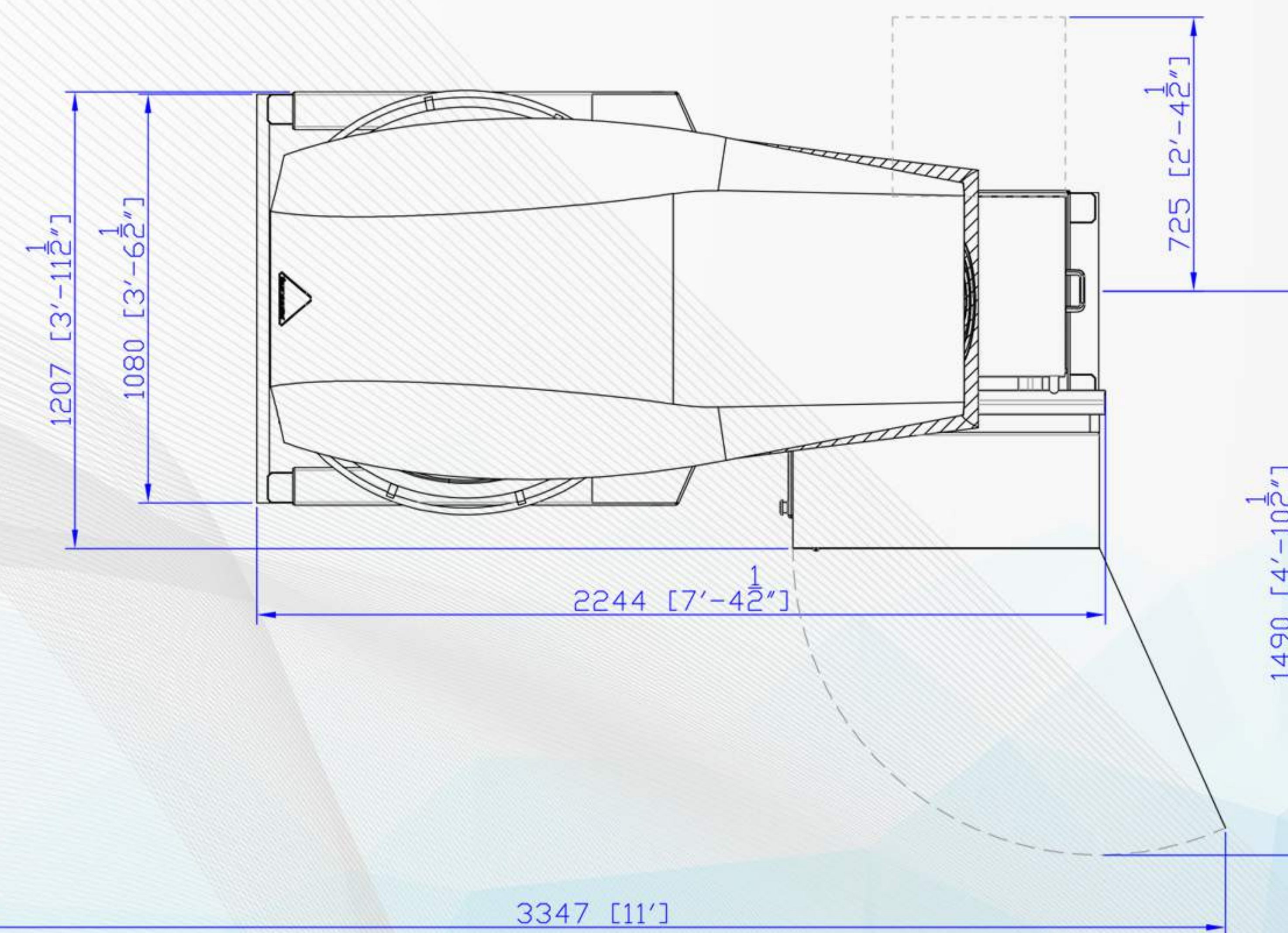
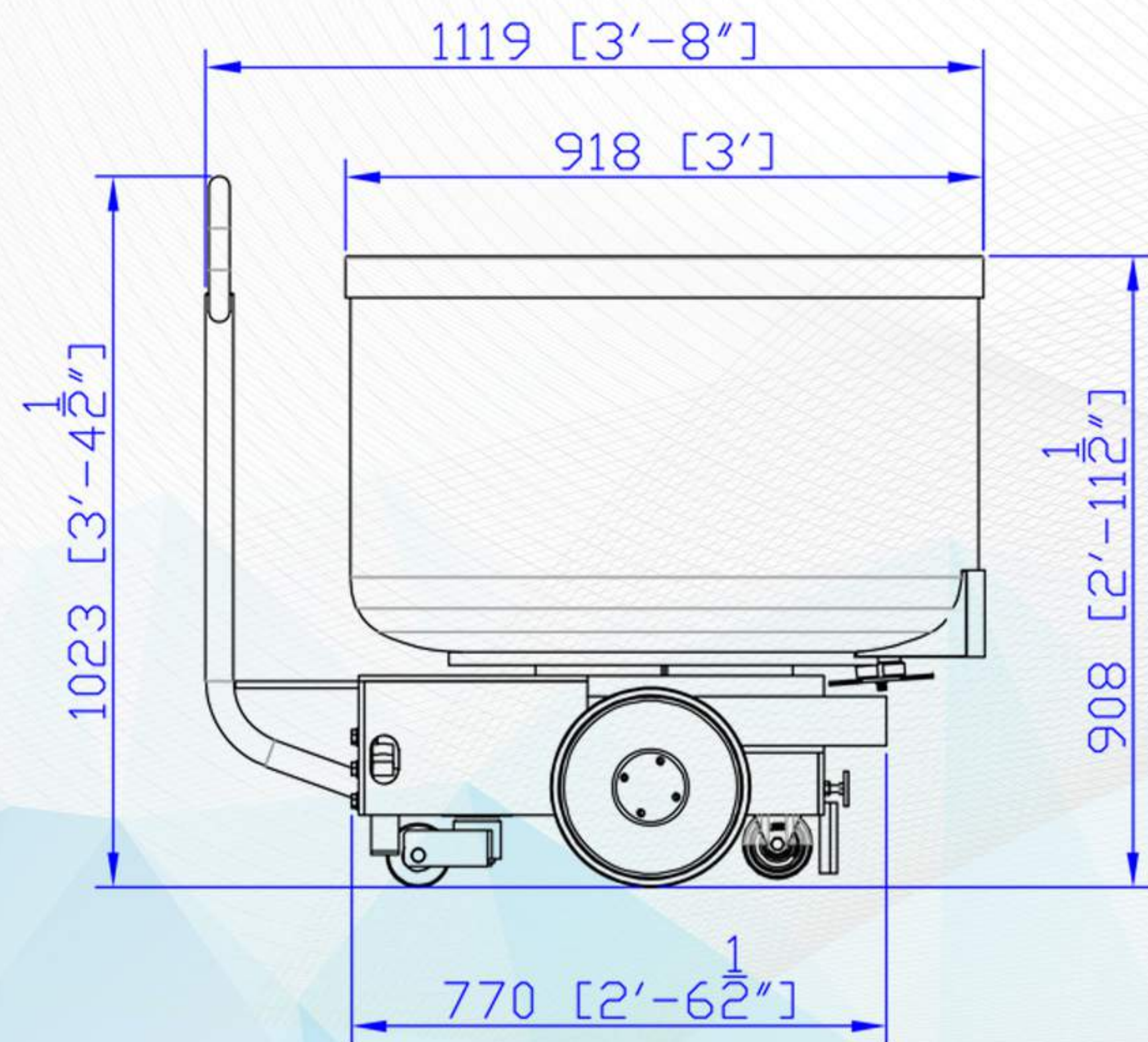
Several differently sized manual infeed chutes are available. Chutes can be built with lids and a safety bar screen as needed.



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TOPOS REMOVABLE BOWL, DOUBLE PLANETARY VERTICAL MIXER SPECIFICATIONS



Model	T-750
RPM of spiral agitator	12-350
Motor HP	20 hp/15 KW
Service Power Size (at 480 volts)	60 amps
Weight without bowl	4850 lbs/2200 kg
Bowl Volume	12.35 cu/ft 350 l
Final Bowl Dough Capacity	440-695 lbs/ 200-315 kg depending on product density
Inside Bowl Diameter	35.5"/900 mm
Inside Bowl Depth	22"/560 mm
Bowl Weight	420 lbs/190 kg

