



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 electrical 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.

Standard Features

High quality stainless steel 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 stainless steel top cover allows for fast and simplified cleaning access and service.

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

All stainless steel 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 are available.

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

All stainless steel removable bowl for ease of cleaning. Includes lifting tubes to engage with bowl tilters and hoists.

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

toposmondial.com

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Accessories

IMPLEMENT TYPES

STANDARD



MEDIUM



LARGE



INFEED CHUTES

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

CATCH PAN

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



BOWL DRAINS

Bowl drains with stainless-steel retaining chains



LIQUID METERS

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



HYDRAULIC BOWL TILTER

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



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.



TRANSPORT TROLLEY

Implement carts are available for easy cleaning and transport. Made from all stainless steel this cart is designed as a mobile option to clean implements.



MIXING BONNET CIP OPTION

The mixer comes standard with three [3] hot water solenoid valves that toggle one and off on a programmed CIP cleaning cycle from the PLC, to clean the hard-to-reach underside areas of the mixing head that sit above the bowl. These solenoid valves deliver the hot water under house water pressure, one by one, to each of the spinner heads that are mounted in the mixer bonnet, to loosen and wash off the mixing debris that may be represent. There is an option to also add two [2] additional spinner heads on the lower portion of the bonnet to clean off harder to clean mixing debris as may be required, for a total of five [5] spinner heads.



010



020



025



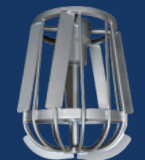
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PLASTIC SCRAPER



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