



Model
T-300 DS (660lbs)*



660 LB Double Spiral Mixer

The Topos Removable Bowl Double Spiral Dough Mixers (RBDSM) are heavy duty and built for demanding production needs. The reinforced, double spiral mixing agitators with dual "stripper" bars offer faster and more thorough dough mixing in less time than a single spiral agitator mixer.

The entire dough mixing zone is constructed in heavy duty S/S. The mixer bowl bonnet allows for the connection to both dry and liquid bulk ingredient feeds.

The mixer is built up on six (6) leveling legs to allow for cleaning the floor under it. The mixer is fabricated to be "cleaning friendly", allowing easy access for sanitation. The agitators are driven via a heavy duty, high efficiency, two [2] speed drive motor connected to Kevlar reinforced timing belts and oversized bearing support assemblies. This double spiral agitator design can handle both soft and firm dough mixing tasks with very good efficiency.

The Allen Bradley Panelview and PLC allows the operator to run pre-programmed mixing recipes for full control and consistency.



*The total dough capacity is based on 62% absorption dough

Standard Features

Model	T-300 DS
Length	2407mm / 94-3/4"
Width	1516mm / 59-5/8"
Height	1731mm / 68-1/4"
Height (Head raised)	2353mm / 92-5/8"
Agitator Speed (high/low)	101.2/202.4 rev/min
Bowl Rotation Speed	13.2 rev/min
Power Rating	35.3 kw / 47.3 hp
Weight (without bowl)	2400 kg / 5290 lbs

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

The mixer includes the bowl side scraper and the optional dough temperature sensor.



Includes a heavy duty, swing out, hydraulic package with hand pump feature for use when mixer is not under electrical power.

All S/S product zone with reinforced double spiral agitators and a S/S bonnet. Includes the rugged hydraulic bowl locking clamp assembly and the positive mixing bowl gear drive.

Heavy duty "Gates Carbon GT" timing belt drives with oversized bearing systems are standard.



The bowl lid is fabricated from S/S and can include bulk dry and bulk liquid ingredient inlets as well as a manual infeed grill on top. The OSHA Safety edge ring is standard.

The all Allen Bradley PLC and electrical components in the electrical starter panel are well laid out and comply with all current electrical and safety codes.



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



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