



Models
THM-08OT - THM-20OT



Three Roller Bar Horizontal Mixers

Topos offers heavy duty three roller bar over tilt horizontal mixers (RBOTHM). This RBOTHM closed frame mixer is offered in several sizes from 800 lbs through to 2000 lbs. The mixer is a 100% stainless steel sanitary design, with no gearbox or oil to maintain. It has a superior sanitary design for very fast and simplified cleaning with full access to all surfaces, both inside and out. The design is based on a proven bowl geometry for the fastest and most efficient mixing of yeast-raised doughs. The mixer is driven by a high efficiency, variable speed main drive motor with low maintenance timing belt drives.

Standard Features

Proven bowl geometry for the fastest and most efficient kneading of yeast raised doughs, at slower agitator RPM's.

Fully jacketed bowl with extra heavy duty bowl and jacket reinforcements, with five-year bowl jacket 'No Leak' warranty. The stainless steel bowl insulation cover is fully sanitary welded and polished.

Adjustable roller bar positioning with the improved eight position UHMW bushing block. This allows for maximum mixing performance. The stretcher bar has four adjustable positions as well.

Heavy duty 100% stainless steel weldment frame design for improved longevity and solid performance.

Standard mounting feet to raise up mixer height to suit.

Superior sanitary bowl to canopy sealing design for very fast and easy cleaning without the use of hand tools.

No gearbox or oil to maintain.

Dual side timing belt main shaft agitator drive for smooth, quiet, and reliable performance.

Premium Gates GT Kevlar timing belts and roller bearings installed throughout. No chains or chain lube to contend with.

100% stainless steel fabrications, no mild steel used in the frame or sub component fabrication.

*We are continuously improving our mixer designs to be the most sanitary designs for fast and simplified cleaning. We are particularly careful to follow all of the sanitary design guidelines that are starting to govern the food machinery design industry. All areas of the mixer are easily accessible for complete wash-down and there are no areas where water, bacteria, or pathogens can collect. The CEO of Topos is particularly active on the sanitary design committees of BEMA and industry associations...which are on the forefront of creating the most sanitary standards in the baking industry for the future.

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