

Models
THM-04OTOF - THM-08OTOF

Open Frame Three Roller Bar Horizontal Mixer

Topos offers heavy duty, open framed, three roller bar horizontal dough mixers [OFRBHM] in sizes 4, 6, and 8, with dough mixing capacities from 400 to 800 lbs. The rugged mixer frames are built in an "open frame" sanitary design for easy cleaning and maintenance. The frames can be fabricated from heavy duty mild steel and coated in 'STEEL-IT' stainless steel coating, or they can be made in an all stainless steel construction. The main agitator is driven with a heavy duty, high efficiency, hollow shaft direct drive gear motor that can be VFD controlled or operated in 2 speeds. This new design offers the stainless steel cover over both the drive gear motor and hydraulic package side of the mixer, which can be easily removed without the use of tools for cleaning and maintenance access. The mixing bowl shape is the proven Topos design with one adjustable roller bar and the adjustable stretcher bar position. A self-contained Hytos hydraulic package with the manual hand pump operates the hydraulic over-tilt bowl assembly. The advanced mixer bowl can be jacketed and insulated for bowl cooling and offers easily cleanable main shaft seals as well as easily removable bowl to canopy seals. The unique Topos bowl shape and roller bar positions yield shorter mixing times while mixing at slower agitator speeds, using less overall energy from the main drive motor and from the bowl jacket cooling system. These Topos [OFRBHM] mixers offer reliable and durable performance at a very competitive price.

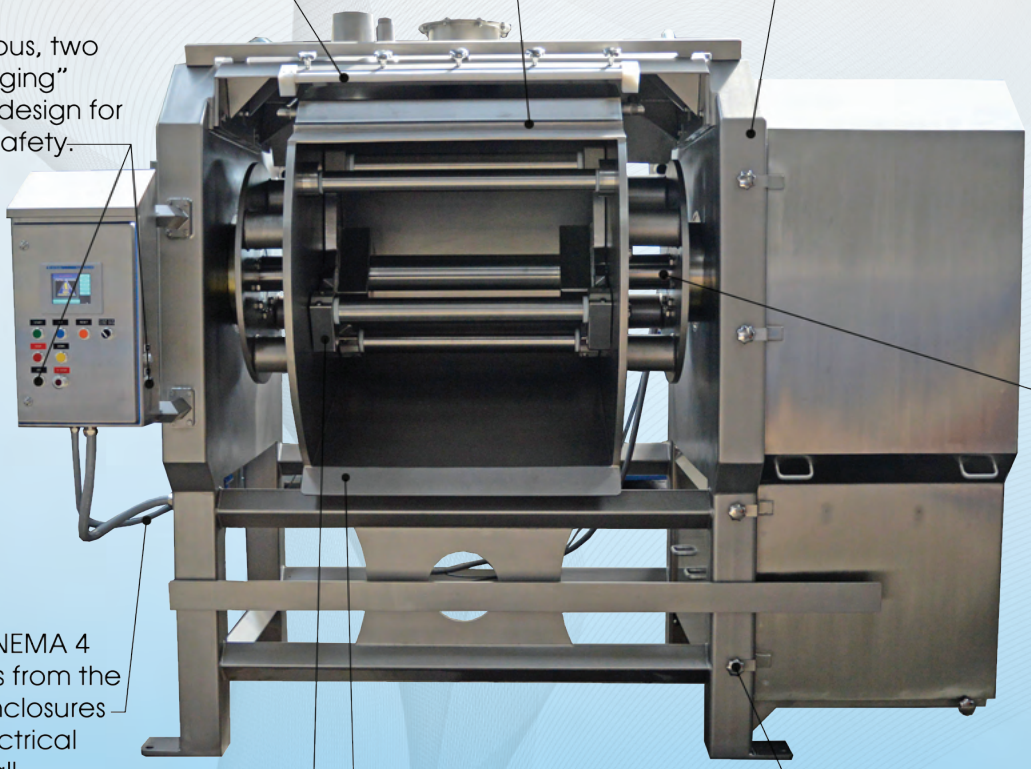
Standard Features

All sanitary, open frame design with no hidden pockets or areas to collect water, flour, pathogens or allergens. Easy access to all surfaces of the mixer is possible without the use of tools.

Easily removable - without the use of tools - front and back "bowl to canopy" edge seals.

All stainless steel, reinforced serpentine type, mixing bowl cooling jacket, fully insulated and covered with a sanitary welded stainless steel cover sheet.

The latest, simultaneous, two hand "jogging" electrical design for operator safety.



The triple set of sanitary main shaft seals on each end of the main shaft can be removed, cleaned, and maintained without the use of tools.

Sanitary, NEMA 4 wiring runs from the control enclosures to the electrical devices, all mounted in a "stand off" sanitary fashion.

Over-tilt mixer bowl design via the hydraulic package with hand pump feature included.

Easy, hand knob removable, Stainless steel cover over the drive side of the mixer to keep those components cleaner during daily use.

The proven Topos bowl shape, roller bar configuration and adjustable stretcher bar yields fast, efficient and "cooler" dough mixing performance.

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