



Models

THM-04OT OF (400 lbs.) *

THM-06OT OF (600 lbs.) *

THM-08OT OF (800 lbs.) *



Open Frame Three Roller Bar Horizontal Mixer

Topos can offer 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' S/S coating, or they can be made in an all S/S construction.

The main agitator is driven with a heavy duty, high efficiency, SEW hollow shaft direct drive gear motor that can be VFD rated or 2 speeds. This new design offers the S/S 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.

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

Standard Features

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

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

All Stainless Steel, reinforced serpentine type, mixing bowl cooling jacket, fully insulated and covered with a sanitary welded S/S cover sheet.

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.

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.

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

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

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



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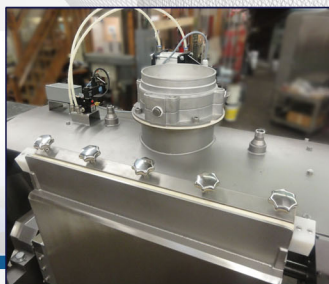
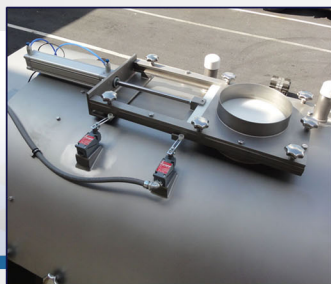
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Options and Accessories



Mixer operator control stations can be designed and built to meet the exact needs of the mixing process.

Front bowl edge pouring lips can be fabricated in various lengths and at various angles to achieve the best dough transfer needed.



Bulk dry ingredient openings can be slide gate or butterfly style as desired.



Manual Ingredient inlet openings can be designed and fabricated to meet your exact needs.

Liquid ingredient inlets of all sizes can be added to suit.



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MIXER SPECIFICATIONS

All measurements and specifications provided in this brochure are for reference purposes only. Actual measurements and specifications may vary and should be verified prior to purchase or installation. Please consult with our engineering team to confirm details specific to your application.

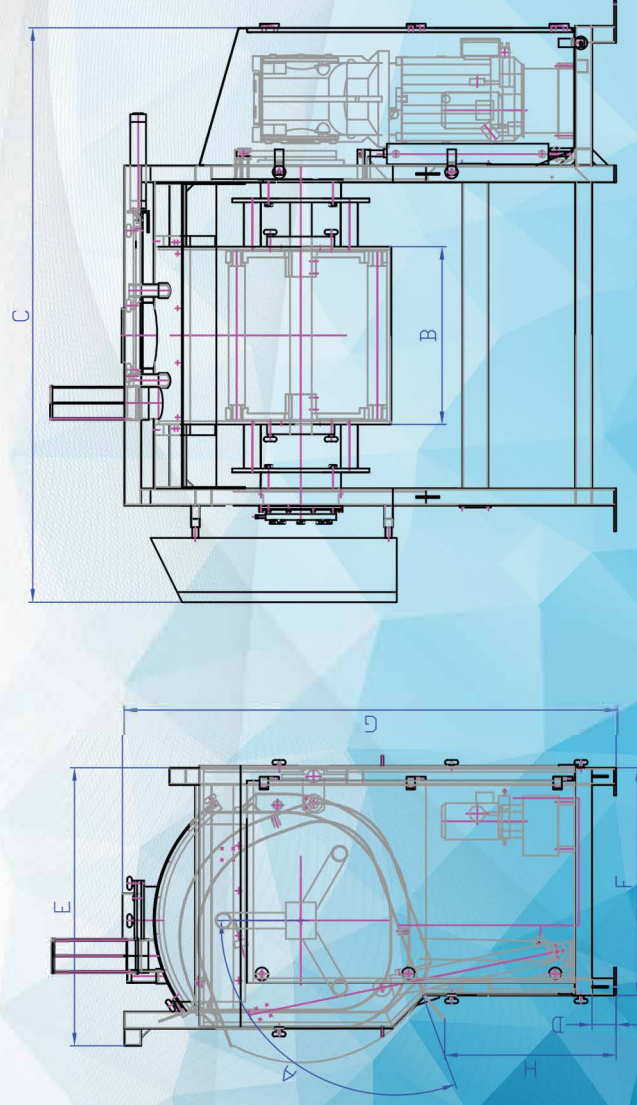
MODEL	Dough Capacity	Working Capacity	Standard Drive Motor	Total Load	Tilt Motor	Approx. Shipping Weight	Tilt Angle A	B	C	D	E	F	G	H	I	J	K
THM-04OT	lbs	cu. ft.	hp	kva	hp	lbs	degrees	inch	inch	inch	inch	inch	inch	inch	inch	inch	inch
THM-06OT	400	13.5	30	31	3	6160	110	33	111	4 1/2	51	42	87 1/2	34 1/2	96 1/2	39	38
THM-08OT	600	20	40	40	3	6600	110	33	111	4 1/2	51	42	90 1/2	31 1/2	96 1/2	39	38
THM-08OT	800	27	50	49	3	12350	110	41 1/2	123 1/2	10 1/2	58	53 1/2	106	38	96	57	38

Note: Mixing capacity is based on 62% absorption dough.

Note: Electrical starter enclosure dimensions subject to motor horsepower and voltage.

Note: Clearance "K" is required on sides of the mixer to open the doors or remove the cover.

*Measurements G and H are customized based on the specific requirements of each customer.



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MODEL	Dough Capacity	Working Capacity	Standard Drive Motor	Total Load	Tilt Motor	Approx. Shipping Weight	Tilt Angle A	B	C	D	E	F	G	H	I	J	K
THM-04OT	kg	liters	kW	kW	kW	kg	degrees	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm
THM-06OT	182	382	22	24	2.2	2800	110	832	2815	112	1300	1065	2274	874	2445	985	960
THM-08OT	273	566	30	32	2.2	3000	110	832	2815	112	1300	1065	2311	801	2445	985	960
THM-08OT	364	765	37	39	2.2	5520	110	1052	3136	268	1480	1360	2705	974	2432	1300	960



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