



## Models

TDTH - 6  
TDTH - 8  
TDTH - 10  
TDTH - 12



## Large Dough Trough Hoists

Topos can offer both screw type (STDTH) and chain type (CTDTH) heavy duty dough trough hoists to elevate and dump large traditional dough troughs. These hoists can be made either as straight leg or angle leg units which can be either self supporting or ceiling supported. We can fabricate them either in heavy duty mild steel coated in "Steel-It" S/S coating or in solid Stainless Steel. We can also provide them with S/S dough chutes or dough hoppers for use either in front of a dough mixer [for sponge dough re-mixing] or to feed a dough divider or dough feeder. The dough hoppers can have a slide gate or a dough chunker at the bottom discharge of the hopper. We make them in all heights and widths to suit your bakery needs and layout. All controls and motors are built for a wash down environment. Optional mineral oil spray bars for use inside the dough chutes/hoppers [to minimize dough sticking] are also available.

\*Dough mixing capacities based on 62% dough absorption

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# Standard Features

Accurate cam style position switch for precise start and stop positioning.

Optional oil spray bars can be mounted on the dough chute/hoppers.

Self supporting rear leg sets eliminate the need to stabilize the hoist to your ceiling.

Sanitary design for ease of cleaning.

The trough lifting "saddle" is built to lift your exact trough design.

High efficiency brake motor drive with multi v-belt drive to the elevating gearbox.

Stainless Steel dough chutes and hoppers to suit.

Heavy duty "ACME" threaded screw or HD roller chains can be used to lift trough saddle.

Nema 4 controls and OSHA safe visual and audible notifications of operation.

**Note:** Angle leg screw type sponge trough hoist with S/S chute (to feed dough back into final mixer) is shown above.



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600 Queen St. Pottstown, PA, USA - +1.610.970.2270