



## Model

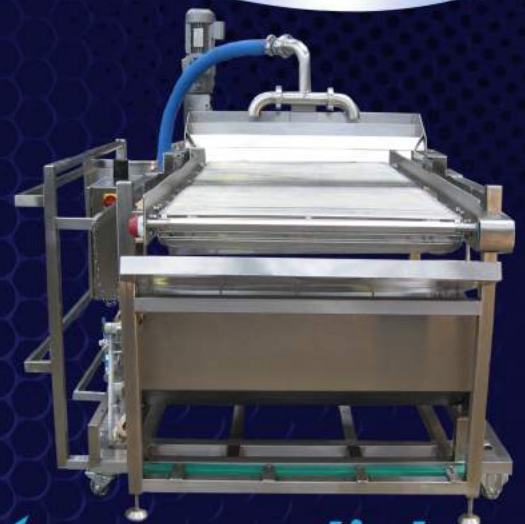
Topos Waterfall Glazer



## Inline Waterfall Type Donut Glazer

The Donut Glazer from Topos Mondial has an inline, waterfall type design. It is constructed from industrial type stainless steel and has a sanitary design for quick and easy cleaning.

This machine has both a glaze conveyor and mobile glaze tank. This proven sanitary design is simple, effective and easy to clean. It features a partitioned glaze overflow trough (for glaze curtain control), a double walled water jacketed, electrically heated glaze tank, and a sanitary air diaphragm pump with all pneumatic controls included.



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# Standard Features

Variable speed gearmotor drives, 3/4 HP, 230/460 Volt (To Suit).

Removable flood pan for **optional** coating of product bottom.

Removable, partitioned glaze overflow trough for uniform glaze curtain control.

36" Wide S/S rod type conveyor belting (Widths to suit).

Variable flow, sanitary air diaphragm, glaze pump.

All S/S, Nema 4x electrical panel with solid state heater relays for long life and reliability.

Two S/S glaze catch pans to funnel excess glaze back into the tank.

Pneumatic components to control the pump speed and sweep agitator speed are unit mounted.

Enclosed and sanitary welded S/S box tubing frame for ease of cleaning.

Adjustable height conveyor leveling feet.

Water temperature controller

Optional Air actuated, reciprocating glaze "Sweep Arm" to keep glaze uniformly heated and agitated.

Water fill

Water level sensor

Electric immersion heaters on each end of the tank, (2) total



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