

Model
Topos Waterfall Glazer



Inline Waterfall Type Glazer

Topos Mondial offers an inline waterfall glazer for use with various types of sweetgoods. It is constructed from industrial grade stainless steel and utilizes a sanitary design for quick and simplified sanitation.

This two-part 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 uniform waterfall curtain control. It also features a double walled water jacket, electrically heated glaze tank, and a sanitary air diaphragm pump.

Standard Features

Note: Length and belt width can be customized as needed. Overall dimension for standard unit with 36" wide belt is 76" of running conveyor length and overall width of tank is 68". Overall width of conveyor is 55".

Variable speed gearmotor drives, 3/4 HP, 230/460 Volt - to suit.

Variable flow sanitary air diaphragm glaze pump.

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

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

Water jacket temperature sensor.

Optional air actuated, reciprocating glaze sweep arm to uniformly heat and agitate glaze.

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

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

36" Wide stainless steel rod type conveyor belting - widths to suit.

Two stainless steel glaze catch pans to funnel excess glaze back

Enclosed and sanitary stainless steel box tubing frame for ease of cleaning.

Adjustable conveyor leveling feet.

Electric immersion heaters on each end of the tank, two total, with water circulating pump for uniform heating.

toposmondial.com

600 Queen St. Pottstown, PA, USA +1-610-970-2270

