



**Model**  
OHDC



## Over Head Dough Chunkers

Topos offers a variety of Overhead Dough Chunkers (OHDC) for partitioning dough into a divider, a dough extruder, or a primary dough feeder.

Topos can customize the hopper size and the support structure to meet your plant layout and production needs. The chunker utilizes a pair of the proven triad type chunking blades. The blades are Teflon coated as standard and the hoppers can be Teflon coated [optional] to suit as needed. The chunking hoppers can be made either stationary or mobile on top of the supporting stand in order to give access into the divider or the extruder under it. Optional operator platforms are also available for personnel access to the inside of the hoppers. The systems are built in all stainless steel and offer advanced programmable controls as needed.



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# Standard Features

The hopper and the blades can be non-stick Teflon-coated.

The S/S dough hopper can be sized to suit.

The hopper can be mobile on the stand for ease of cleaning and maintenance.

Positive gear drives for long life.

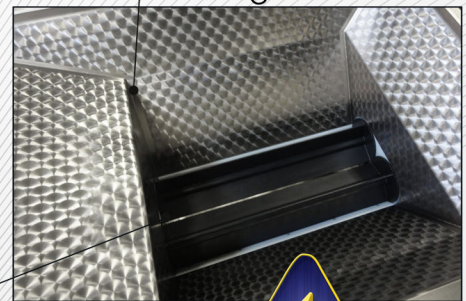
NEMA 4 Control panel. Can be built to suit your needs.

Blade lengths are sized to meet the width of the receiving hopper.

Sanitary design for ease of cleaning.

The hopper can also be fabricated with a "swirl finish" S/S for easy dough release.

The proven triad chunking blades are Teflon-coated for easy dough release.



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