370 qt. Removable Bowl Planetary Mixer



Hinged top cover for easy inspection and sanitation



Fully programmable mixing using Allen Bradley PLC and Panel View



Dual implements with bowl scraper



Oil bath gear drive with oil pump for long life

Model T-750

Full 12 Month Warranty Included



Positive Locking Removable Implements

Ideal For All Types of Dough, Batter, Icing, Glaze and Fillings

With Intergrated Bowl Scraper

Rear view of T-750



370 qt. Removable Bowl Planetary Mixer

Model T-750

- Fully Variable Speed Mixing From The High Efficiency Frequency Inverted Duty, Auxilary Fan Cooled Main Motor
- Heavy Duty Hydraulic System (With Manual Hand) Pump Override) To Raise Mixing Head.
- Standard Advanced PLC Controlled Mixing With Touch Screen Panel View Allows Operator To Run Pre-Programmed Mixing Or To Run Manually.
- Superior Stainless Steel Head/Bonnet with an Engineered Plastic Seal. The Head/Bonnet Covers the Bowl to Assure Dust Free Operation and Removes The Possibility Of Product Contamination While Mixing, This Head/Bonnet is Designed with See-Thru Plastic Inspection Windows, Bulk Ingredient Openings, Liquid Ingredient Openings and Hand Safety Shutoff Sensor For Full "OSHA" Compliance.
- Mostly Stainless Steel Extra Heavy Duty Frame and Head Construction For Extra Long Life.
- Multiple Implements For Maximum Mixing Versatility.

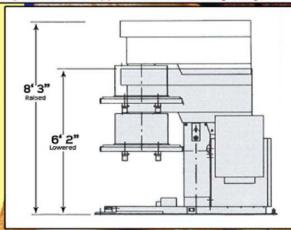
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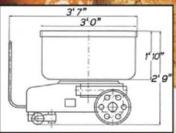
Quick opening hinged access door for ease of maintenance and sanitation Nema 4X electrical enclosure of hydraulic components



Professional and sanitary with PLC and operators interface of your choice

MIXER		T-750	
RPM of Spiral Agitators		25 to 175	
Main Motor Horsepower (Standard)	(Hp)	11.5	
Service Power Size (220/440 Volts)	(Amps)	40/20	
Weight	(Pounds)	3,885	
BOWL			
Volume	(Quarts)	370	
Dough Capacity	(Pounds)	440	
Inside Bowl Diameter	(inches)	35.5	
Inside Bowl Depth	(Inches)	22	
Height x Width x Length	(inches)	35.5 x 37.4 x 42.3	
Weight	(Pounds)	420	
Capacities are approximate and may vary.			

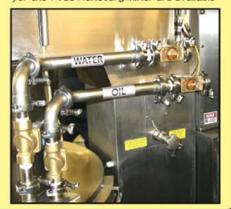


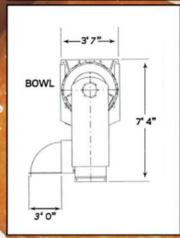


T-750 Also available in Carousel Model. The T-750 Carousel can be built with up to 11 bowl and multiple mixers



Optional Bulk Ingredient Handling Packages for the T-750 Planetary Mixer are available





Topos T-750 Mixer Accessories

Bulk Ingredient Meters

Optional Bulk Liquid Ingredient Meter Packages for the T-750 Planetary Mixers are available. The Mixer's PLC will Control all of These Bulk Meters within the Mixer's Recipe Program.

Single Ingredient



Double Ingredient



Bowl Drain Assemblies

Under Bowl View



Inside View (Flush Plug Type)



Screw off Drain Cap

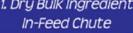


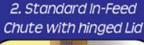
With Welded Link Chain Retainer



Manual Ingredient In-Feed Chutes

1. Dry Bulk Ingredient In-Feed Chute







3. Medium In-Feed Chute with Hinged Lid



4. Large In-Feed Chute without Lid



Mobile Implement Cart







Back View with one implement



Front View with four implements



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Topos T-750 Mixer Accessories



Mixing Tools, Implements



Implement - 010











Custom Implements can be made to your specification. Please contact us for more details

Optional Accessories

Catch pan

Swing away stainless steel catch pan to catch "drippings" from implements, Thus keeping the mixer's base plate and bowl wheels clean Pivot in and out with ease



Shown with locking latch and electrical interlock



Bowl Tilter

Plant water pressure powered. No electric, Hydraulic or Pneumatic connections are needed. For ease of cleaning the bowls inside and out in the wash room

Without bowl



With bowl in down position



With bowl Fully Tilted



Shown with the four bowl configuration



Top view with swing arm operators panel



Carousel System

T-750 Also available in Carousel Model. The T-750 Carousel can be built with up to 11 bowls and multiple mixers

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