



topos mondial corp.

FILE 2

presented by



Late Model High-Volume Pita and Flat Breads Line

15,000 SQ.FT. SYSTEM | 245 TOTAL LINEAR FEET

Complete system with the following components:

- 25'H Hydraulic Dough Lift and Loader
- (3) Spiral Mixers: *Kemper*, Model# PRO150 | 2013 *Topos Mondial* | large double spiral mixer
- *TROMP* Sheeting Line, purchased NEW in 2019 • 6-Tier Proofer (see video)
- *Rademaker/DenBoer* 60' Tunnel Oven, natural gas, impinged air, conveyor type: chain
- *C.H.Babb* 60' Tunnel Oven (older, not in use), natural gas, direct fired, conveyor type: plates
- *I.J.White* Spiral Cooling Tower • In/Out Conveyors
- *ArtyPac* Packaging Machinery, Model# 80V

HISTORY OF USE: Much of this equipment was purchased NEW in the 2010's, and was used to produce pita bread
System power requirements: 480V | A building of 25-29K sq.ft. is recommended to accommodate the system

ARTY PAC



BABBCO
TUNNEL OVENS Since 1918

Rademaker



FILE 2 — Tunnel Ovens, Spiral Cooling Tower, Packaging Machinery, miscellaneous equipment



—**RADEMAKER Den Boer** 60ft Tunnel Oven
Natural gas fired, impinging air heated, chain-type conveyor



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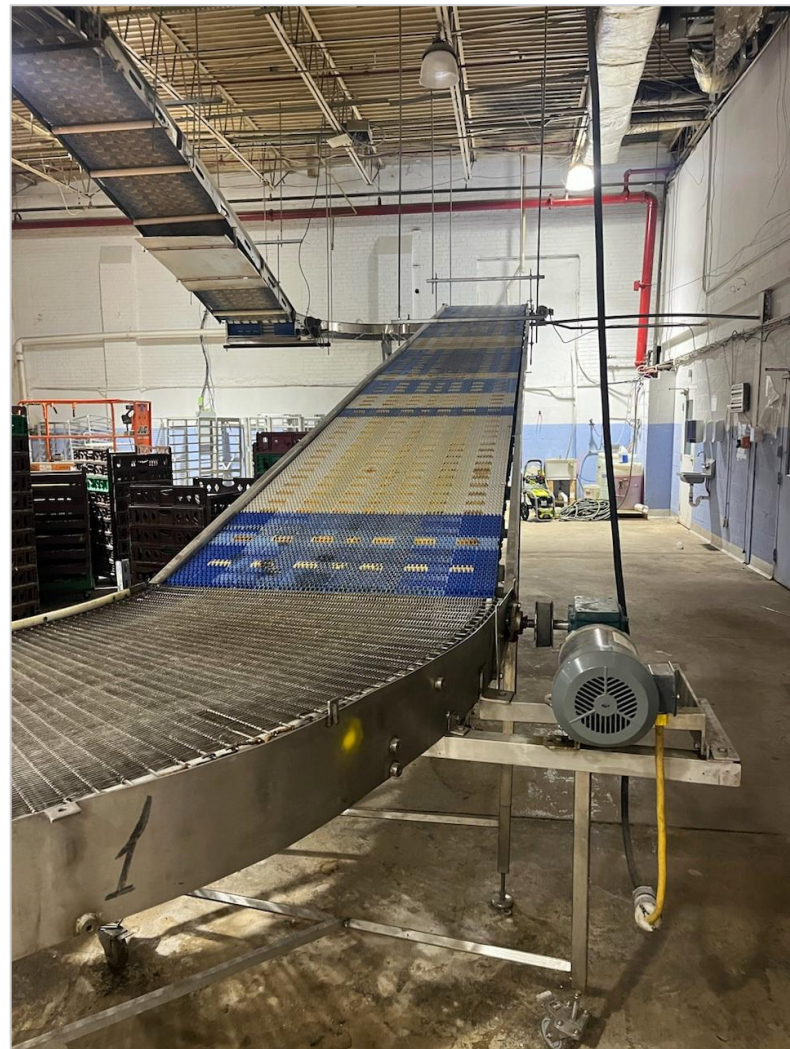
food equipment consulting

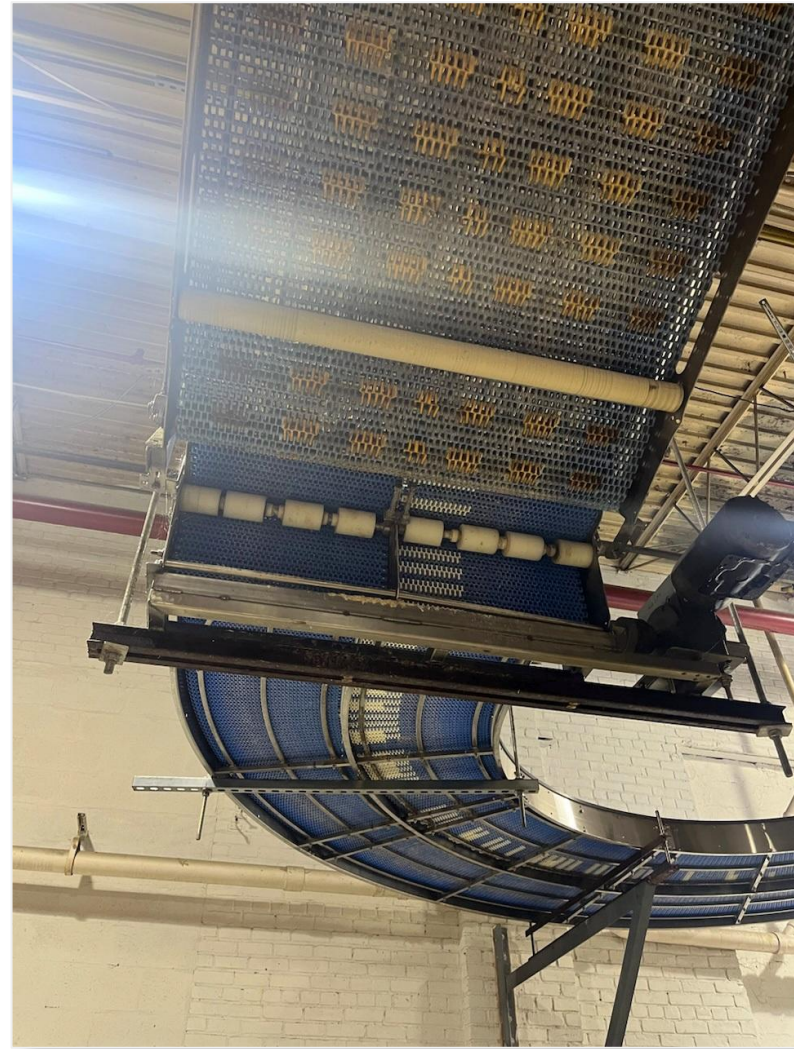
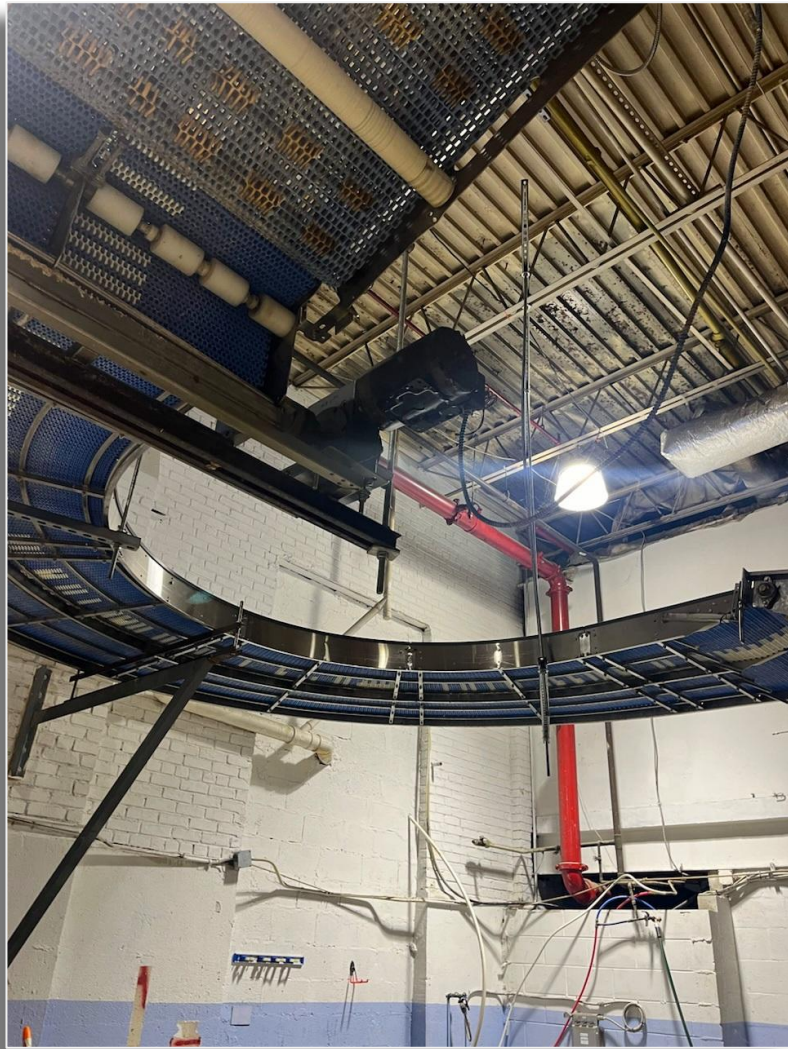


—RADEMAKER Den Boer 60ft Tunnel Oven
With Allen-Bradley controls

















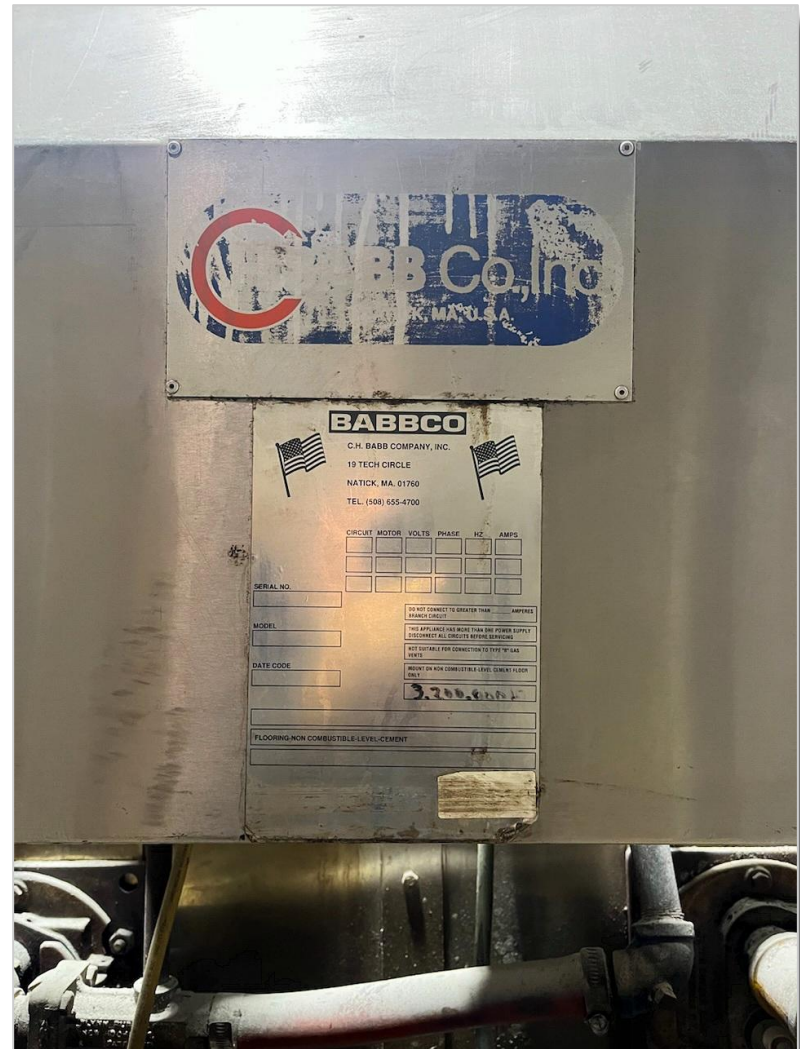


—**BABCO** 60ft Tunnel Oven

Was replaced by the *Rademaker* 60ft Tunnel Oven and has remained stored inside the factory



—**BABCO** 60ft Tunnel Oven
Direct natural gas fired with hard-plate conveyor
Will reach 1,100°F | Well-maintained for age



BABCO
C.H. BABCO COMPANY, INC.
19 TECH CIRCLE
NATICK, MA 01760
TEL: (508) 655-4700

CIRCUIT	MOTOR	VOLTS	PHASE	HZ	AMPS
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

SERIAL NO. _____

MODEL _____

DATE CODE _____

FLOORING NON COMBUSTIBLE LEVEL-CEMENT

DO NOT CONNECT TO GREATER THAN _____ AMPERES
BRANCHED CIRCUIT
THIS APPLIANCE HAS MORE THAN ONE POWER SUPPLY
REQUIREMENT ALL CIRCUITS MUST BE WIRING
NOT SUITABLE FOR CONNECTION TO THIS TYPE GAS
BURNER
INSTALL ON NON COMBUSTIBLE LEVEL-CEMENT FLOOR
ONLY
320000





—*Tiefenthaler Machinery Co.*
Dry ingredients topper







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food production, packaging machinery, bakery, grocery, pizzeria, restaurant

423-833-8805

presentation &
photo editing by
Katheryne Levin of **F.E.C.**
photos by Eric Levin

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