



*topos mondial corp.*

**FILE 1**

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**

SINCE 1919

**I.J. WHITE  
SYSTEMS**  
"Putting Innovation into Motion"

**FILE 1** — spiral mixers, dough lift equipment, *TROMP* sheeting line, 6-tier proofer, miscellaneous equipment



**TROMP**  
BAKERY EQUIPMENT



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Kemper



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**KEMPER**  
GmbH  
Germany

**KEMPER**  
Bakery - Systems  
Branford CT-USA

TYPE

PRO 150 A SPS

DATE-CODE

J3 A-98141 / 629027

AMP.

50

VOLT

480

PHASE

3



Double spiral mixer and bowl lift







—25'H LIFT  
for loading *TROMP* Sheeting Line







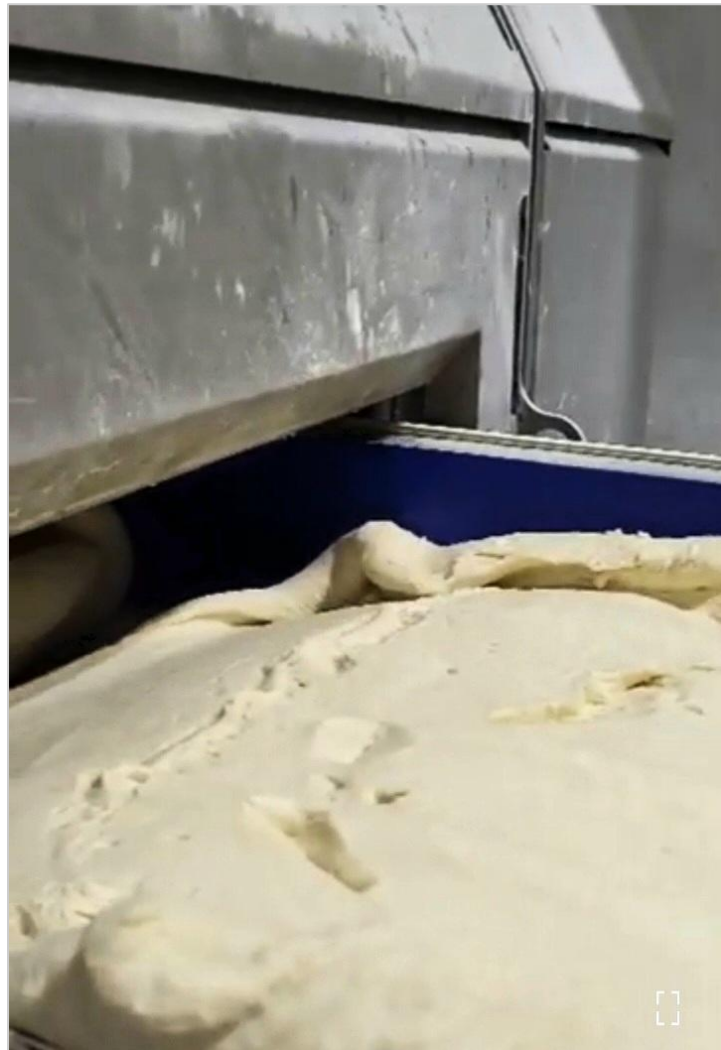


**TROMPA**  
BAKERY EQUIPMENT

The image shows the side of a large, industrial-grade metal machine, likely a bakery oven or conveyor system. The machine is made of brushed stainless steel and features a prominent logo. The logo consists of the word "TROMPA" in a bold, sans-serif font, with a small square icon to its left. Below this, the words "BAKERY EQUIPMENT" are written in a smaller, all-caps font, flanked by two horizontal bars. The machine is situated in a dark industrial environment, with a bright overhead light visible in the upper right corner. The machine's surface shows some signs of wear and scratches.































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