**OFFERING MODELS IN THE SERIES INCLUDE:**

- suited for your application can be selected from the following;

- **ALL MACHINES ARE AVAILABLE WITH 56, 66 OR GU 160 CUTTING HEAD OPTIONS.**

- Low load standard height machines or raised machines (see technical specification).

- industrial plants.

- From the high volume butcher to the large wholesaler through to the largest whole muscle beef product at 2º C

<table>
<thead>
<tr>
<th>Machine / Model</th>
<th>4200 Frozen - 66</th>
<th>4300-56</th>
<th>4000-56</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dimensions (mm)</td>
<td>2170 x 990 x 1910 H 1040</td>
<td>2170 x 990 x 1910 H 980</td>
<td>1600 x 990 x 1700 H 600</td>
</tr>
<tr>
<td>Ship Size (mm)</td>
<td>Machine / Model</td>
<td>Ship Weight (kg)</td>
<td></td>
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<td>-----------------</td>
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<td></td>
</tr>
<tr>
<td>4200 Frozen - 66</td>
<td>380 1 x 200L bin</td>
<td>4 kw 15 kw - 2 speed</td>
<td></td>
</tr>
<tr>
<td>4300-56</td>
<td>460 1.5 x 200L bin</td>
<td>4 kw 15 kw - 2 speed</td>
<td></td>
</tr>
<tr>
<td>4000-56</td>
<td>220 150kg (fresh trim)</td>
<td>1.5 kw 15 kw - 2 speed</td>
<td></td>
</tr>
</tbody>
</table>

- Technical data is to be used as a guide only and is subject to change without notice.

- Production rates are indicative and dependent upon machine model, the product and the temperature of the product.

- Thompson recommends SPECO knives and plates as their preferred cutting system.

- Muscle & Trim: Sausage

- Emulsion: 20 %

- RECOMMENDED as a DEFINITION OF CUT IS IMPROVED

- OUTSTANDING PROCESSING PERFORMANCE

- and capabilities of the 4000 Series.

- The flared head design and the 8 5/8” DIAMETERS KNIVES AND PLATES

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**SMART DESIGN** MIXING BOWL

The machines.

An ingredients or liquids pouring channel is also offered as an option.

with an open grilled section for ingredients adding or viewing of the mix and welds to achieve a clean bowl on product discharge and ease the CE / USDA AND GS of safety and finish demanded by and are finished with.

The standard height machines incorporate a framework supports a thick gauge mixing bowl and panels that are.

**FEEDSCREW AND LOCKRING**

of the 4000 Series is robust and built to last.

has been designed and developed to the high standards 4000 Series is renowned for its outstanding performance and reliability.

Used extensively in high production facilities throughout the World, the 4000 Series delivers a constant HOMOGENEOUSLY MIXED PRODUCT.

Time and again sausage manufacturers have commented about the clean cutting action.

over a long history the Thompson 4000 delivers a constant TEMPERED OR FLAKED FROZEN MEAT TO LIGHT FRESH.

CONVENTIONAL MIXING PADDLES - THEN SOLID BULGE - THEN BOWL DISCHARGE TO MINCE.

GEMINI SYSTEMS connects a Primary Mixer Mincer for the first mince operation which then.

Connecting a Primary Mixer Mincer for the first mince operation which.

THROUGH A 3 MM HOLE PLATE.

The machines can also be easily separated in the event that different specific products at various frozen product.

PRODUCT TRANSFER is achieved through a guarded interconnecting tube, by a.

The Gemini system allows Thompson 4000 Series Mixer Mincers to be connected in tandem with multiple machines including non Thompson product or emulsions.

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Secondary Mixer Mincer for continuous processing of the second mince operation.

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Firstly add the ice to the mixer to cool the mixer to operating temperature and then.

A very mild grade of high density foam rubber is ideal for.

PRODUCT TRANSFER is achieved through a guarded interconnecting tube, by a.

in the event that different specific products at various frozen product.

INVERTER MODIFICATION for customer specific products or batch freezer production.

With this upgrade the Thompson 4200 FROZEN Model allows different heads to be built to suit various product specifications.

THE ADVANTAGES FROM UTILISING GEMINI SYSTEMS

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