



THOMPSON MEAT MACHINERY

900 SERIES MIXER MINCERS

MACHINE IN COMPLIANCE
WITH AUSTRALIAN STANDARDS
AND REGULATIONS

5.5 kW, 7.5 kW, 9.2kW
MINCE DRIVE (OPTIONS)

HELICAL GEAR DRIVES
HIGH PERFORMANCE MINCE & MIX

SAFETY ISOLATION SWITCH

STAINLESS STEEL BARREL,
FEEDSCREW & LOCK RING



SAFETY INTERLOCKED
AND COUNTER-BALANCED
DOME LID

HEAVY DUTY STAINLESS
STEEL BOWL & CABINET
FULLY SEAM WELDED CONSTRUCTION

REMOVABLE MIXING PADDLE
STAINLESS STEEL

FEEDSCREW EJECTOR
(OPTIONAL)

HEAVY DUTY CASTORS
STAINLESS STEEL

*Pictured with recommended
interlocked knife and
plate guard*

**“THOMPSON TOUGH”
HIGH PERFORMANCE IN A COMPACT DESIGN
LEADING MANUFACTURERS OF MEAT PROCESSING MACHINERY**

THOMPSON 900 MIXER MINCERS

The THOMPSON 900 MIXER MINCER is designed to MINCE FRESH MEAT EXPEDIENTLY achieving outputs only expected from much larger machines. In some extreme instances this machine has been known to perform well above its design expectations PRODUCING UP TO 15 TONNES OF PRODUCTION PER WEEK.

The Thompson 900 Mixer Mincer has the capacity to MINCE VERY EFFICIENTLY giving a HIGH DEFINITION OF CUT. The LABOUR SAVINGS achieved along with the HIGH QUALITY OF CUT and PRODUCT CONSISTENCY should impress the most conscientious operators.

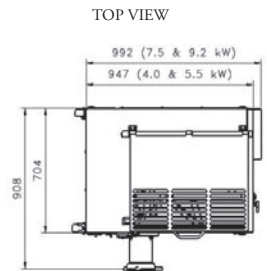
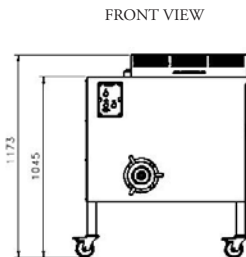
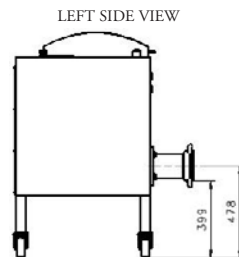
POWERED BY 2 INDEPENDENT DIRECT DRIVE HELICAL REDUCTION UNITS, THE THOMPSON 900 MIXER MINCER DELIVERS YEARS OF QUIET AND CONTINUOUS TROUBLE FREE OPERATION.

FEATURES OF THE THOMPSON 900 MIXER MINCER

- 4kW Helical Mince Drive delivers a more powerful performance ensures efficient discharge whilst minimizing squashing or pulping of the product
- Removable Stainless Steel Mixing Paddle enables thorough cleaning and sanitization (Quick Release, Heavy Duty)
- Reciprocate Mixing Action ensures an efficient mix and dispensation of the product
- Safety Interlocked and Counter-balanced Dome Lid complete with viewing grills (coded magnet)
- Compact Design with only 950mm x 700mm of floor area required (excluding the barrel and accessories)
- 42 Series (130mm) or 32 Series (90mm) cutting head sizes
- Low Loading Height (1045mm)
- Smooth Corners and Surface Finish reduce cleaning down times.
- 24V AC control circuit
- Full Overload Protection for motors
- Heavy Duty Stainless Steel Castors (2 lockable) for mobility
- High Quality 304 Stainless Steel machine body, barrel, feedscrew, locking and mixing paddle
- Fully Seam Welded Bowl - Welded both inside and outside

OPTIONS INCLUDE:

- 5.5kW, 7.5kW, 9.2kW Mince Motors
- Foot pedal operation
- Feedscrew knife and plate carriage
- Gemini systems
- De-bone / De-gristle cutting systems
- Ingredients or liquid pouring channel to lid
- Feedscrew ejector to remove feedscrew, knife and plate.



THOMPSON 900 MIXER MINCER SPECIFICATIONS: (BASED ON 415 V / 50 Hz)

Mince Motor (kW)	Mix Motor (kW)	Bowl Capacity	Mix Capacity Fresh Trim (kg)	*Power Supply (Amps)	Full Load Current (Amps)	Ship Size (cm) L x W x H	Ship Weight (kg)
4	1.1	100 L	60	20	11	107 x 82 x 122	370
5.5	1.1	100 L	60	32	15	107 x 82 x 122	425
7.5	1.1	100 L	60	40	19	107 x 82 x 122	435
9.2	1.1	100 L	60	40	22	107 x 82 x 122	440

*Machine power to be fitted with a "D" curve motor start circuit breaker
 Technical data is to be used as a guide only and is subject to change without notice
 Dimensions and weight may vary in the course of development

900 MIXER MINCER WITH SAFETY INTERLOCKED DOME LID (STANDARD)



900 MIXER MINCER WITH SAFETY INTERLOCKED HOPPER EXTENSION FOR AUTO LOADING (OPTIONAL)



PRODUCT PERFORMANCE:

Product	13mm Hole Plate kg/hr	5mm Hole Plate kg/hr	3mm Hole Plate kg/hr
Primary Cut – Beef Trim	2,000	1,800	
Secondary cut – Ground Beef		1,500	1,500
Secondary Cut – Sausage Mix		1,500	1,500

Production rates are dependent on the product and temperature of the product
 Technical data is to be used as a guide only and is subject to change without notice

Manufactured in accordance with AS, CE, USDA, UL, CUL and GS Regulations



THOMPSON MEAT MACHINERY

134 MAGNESIUM DRIVE, CRESTMEAD, QLD AUSTRALIA 4132
 PHONE +61 7 3803 6643 – FAX +61 7 3803 6635
 EMAIL sales@tmach.com.au – WEB SITE www.tmach.com.au