



**THOMPSON
MEAT MACHINERY**

HYDRAULIC SAUSAGE FILLERS

THOMPSON 27 KG SAUSAGE FILLER

*Fastest Filling Time &
Highest Barrel Pressure*

*Non Breakable
Heavy Duty Nozzles*

*Completely
Removable Stainless
Steel Barrel*

*Large Barrel Diameter
for Easy Loading and
Fast Refill Time*

*Smooth Running
Knee-operated*

*Quick Release Removable
Twist Stainless Steel Lid*

*High Quality Stainless Steel
Plunger & Locking Bars*

*Heavy Duty
Contactor & Motor
Overload Protection*

*Stainless Steel & Non
Corrosive Materials Used
Internally & Externally*

*Large 3" Hydraulic
Cylinder Bore (3½" OD)*





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Thompson Hydraulic Sausage Fillers

The Thompson Oil Hydraulic Sausage Fillers are Hygienic Smooth Running Knee-Operated Machines. Release of the knee control automatically stops the filling process. The large barrel diameter makes it easier to fill the sausage emulsion into the chamber. A Quick Release Twist Lock Lid ensures Fast Refill Time, no time consuming lock down threads. The Lid and Stainless Steel Barrel are totally removable for ease of cleaning.

CONSTRUCTION

The Lid, Plunger, Barrel, all external surfaces and components are manufactured from High Quality Stainless Steel. Internal components are rust free, manufactured from Stainless Steel or galvanized material. Many competitor brands are painted castings.

The Thompson 27kg Hydraulic Sausage Filler has heavy duty removable sausage barrel with 20mm square reinforcing ring on both top and bottom to ensure that the barrel cannot be bent out of shape from mistreatment.

THOMPSON LARGER HYDRAULIC CYLINDER ADVANTAGE

The 27kg Hydraulic Sausage Filler has a large 3" hydraulic cylinder (3½" OD) and uses larger hydraulic pump.

Larger cylinder has the advantage of allowing the hydraulic pump to be set at much lower pressure but still achieve the same or greater internal sausage barrel pressure of up to 40% higher (180 PSI) than other competitor's brands. Larger cylinder and hydraulic pump ensure increased product output rate and yield, reduced Maintenance cost and longer machine lifespan.

The 20kg Hydraulic Sausage Filler is our Lower Cost Alternative that is built to Thompsons High Quality Standards. The electric circuit for both 20kg and 27kg models contain overload protection.



Thompson 20kg Sausage Filler

Thompson 27kg Sausage Filler

Thompson 70lb Water Filler

CONSTRUCTION

The 70lb Water Filler barrel, lid, valve, nozzles and connections are manufactured from Stainless Steel. The legs are made of cast aluminum and the plunger is tinned.

OPERATION

The 70lb Water Filler operates by connecting the machine to a water supply. It works most efficiently at 80 PSI of water pressure. The machine is very simple to operate and displaces approximately 15L of water with every 70lb batch of sausage emulsions extruded.



Thompson 70lb Water Filler

THOMPSON HYDRAULIC SAUSAGE FILLER SPECIFICATIONS (Based on 415V / 50Hz)

Machine	Capacity	Nozzle Height from Floor (mm)	Barrel Bore Diameter (mm)	Motor (kW)	*Power Supply (Amps)	Full Load Current (Amps)	Weight (kg)	Shipping Weight (kg)	Shipping Size (mm)
Sausage Filler	27kg	1250	260	0.75	10	6	200	240	580 x 580 x 1560H
Sausage Filler	20kg	1100	260	0.75	10	6	180	220	580 x 580 x 1560H
Water Filler	70lb	1100	260	N/A	N/A	N/A	50	85	580 x 580 x 1560H

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



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