

DIMENSIONS (MM):

Machine/Model	H1	H2	H3	H4	H5	H6	L1	L2	W1	W2	W3
6400-56	730	810	930	2147	3163	3305	2515	1650	1005	1750	2650
6600-56	730	850	982	2227	1363	3305	2978	2104	1312	2045	2900
61000-66	730	875	1010	2227	3243	3500	3170	2260	1310	2015	2955
62000-66	730	875	1010	2227	3243	3500	3770	2860	1610	2315	3255

TECHNICAL SPECIFICATIONS (BASED ON 415V/50HZ):

Machine/Model	Bowl Capacity	Mix Capacity	Mixer Motor	Transfer Motor	*Mince Motor	**Power Supply	Full Load Current
6400-56	610 L	2 x 200L Bins	4kW	4kW - VSD	22kW - 2 speed	100 A	60 A
6600-56	1300 L	4 x 200L Bins	11kW	5.5kW - VSD	22kW - 2 speed	125 A	100 A
61000-66	1600 L	5 x 200L Bins	11kW	5.5kW - VSD	22kW - 2 speed	125 A	100 A
62000-66	3000 L	10 x 200L Bins	15kW	5.5kW - VSD	22kW - 2 speed	160 A	110 A

** Machine power supply to be fitted with a "D" curve motor start circuit breaker. *37kW VSD motor option available

Overload protection to motors

SHIPPING SPECIFICATIONS:

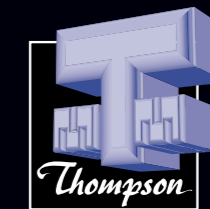
Machine/Model	Ship Size (mm)	Ship Weight (kg)
6400-56	2500 x 1170 x 2300 H	1800
6600-56	3000 x 1400 x 2300 H	2750
61000-66	3200 x 1500 x 2400 H	3000
62000-66	4500 x 1800 x 2400 H	3500

PRODUCTION PERFORMANCE kg/hr (based on -1°C to +4°C meat temp)

Machine/Model	Muscle & Trim:			Sausage Emulsion:	
	1/2" (13mm) hole plate	1/4" (6mm) hole plate	1/8" (3mm) hole plate	1/4" hole plate	1/8" hole plate
6400-56	6000	5200	3600	5000	3600
6600-56	6000	5200	3600	5000	3600
61000-66	8000	7500	5400	6000	5000
62000-66	8000	7500	5400	6000	5000

Thompson recommends SPECO knives and plates as their preferred cutting system. Production rates are indicative and dependent upon machine model, the product and the 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

6000 Series Mixer Mincers



The 6000 Series Mixer Mincer offers several standard and optional features:

- Variable Speed Transfer Motor
- 2 Speed Mince Motor
- Single Speed Mix Motor
- Independent Pre-select Speeds to All Drives

Options Include:

- Variable Speed Control Can Be Fitted to All Drives
- Product Temperature Readout
- Measured Discharge Shut-off
- Hydraulic Lid Operation
- CO2 Coolings with PLC Temperature Monitoring and Light Curtains
- Debone / Degristle System
- Feedscrew Carriage
- PLC Pre-set Programmable Control
- PLC Controlled Water Flow Rate
- PLC and Touch Screen Control Panel
- Inspection Mirror
- Safety Interlocked Steps and Platform with Handrail
- High Efficiency Cutting System
- Inspection Mirror
- Pneumatic Feedscrew Ejector
- Remote Control Panel
- Scale Stand (4 Load Cells / Digital Indicator / Batch Weight Control)
- Product Discharge Chute with Pneumatic Control

Programmable Logic Controller (PLC) offers preset programmed selection. These attributes, together with digital display readouts for product temperature and discharge rate provide the operator with total control of quality, from processing the most delicate product to lightly frozen meat, achieving the highest standards of quality enhancing the finished product to its fullest.



Thompson 61000 66 Mixer Mincer with optional inspection mirror and platform



THOMPSON MEAT MACHINERY

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

LEADING MANUFACTURERS OF MEAT PROCESSING MACHINERY

THE THOMPSON 6000 SERIES MIXER MINCERS

600-2000 kg machine - twin paddle design

HEAVY DUTY INDUSTRIAL MACHINES

- Strong frame construction fully seam welded inside and outside the bowl.
- Manufactured to withstand the demands of high volume production.

STAINLESS STEEL CONSTRUCTION

- Stainless steel heads and feedscrews.
- Heavy duty stainless steel mixing paddles.

The Thompson 6000 Series Mixer Mincers are heavy duty industrial machines designed specifically for large volume mixing and mincing.

Built to Thompson's high standards of construction and finish, the 6000 Series delivers high performance and reliability consistently. Thompson Mixer Mincers are used extensively in many high production facilities.

The 6000 Series Mixer Mincers have the capacity to mince fresh meat, frozen meat (40 mm cubed or flaked at -10° Celsius) and other various products.

The Thompson 6000 Series Mixer Mincers are capable of production outputs of:

- **6000-8000 kg/hr (100-130 kg/min)**
Primary Cut through 10 mm Hole Plate.
- **3600-5400 kg/hr (60-90 kg/min)**
Secondary Cut through 3 mm Hole Plate.
(Depending on the product, temperature of product, cutting system and model used).

The 6000 Series Mixer Mincer Cutting Systems are driven by high-performance motors through independent helical reduction gear units. The motor size is determined by the model and the customer product processing requirements, they may vary from **22 kW 2 Speed** to **37 kW inverter** driven options.

The combination of an exceptional paddle design, multi-directional bowl transfer screw and separate mincing feedscrew delivers tremendous versatility of mixing and mincing capabilities to suit many applications.

The Thompson designed ribbon paddle blades

and mixing system ensure multi-directional particle movement on every rotation, maximises product displacement throughout the bowl which in turn guarantees continual product amalgamation and separation resulting in an expedient homogeneous finished blend.

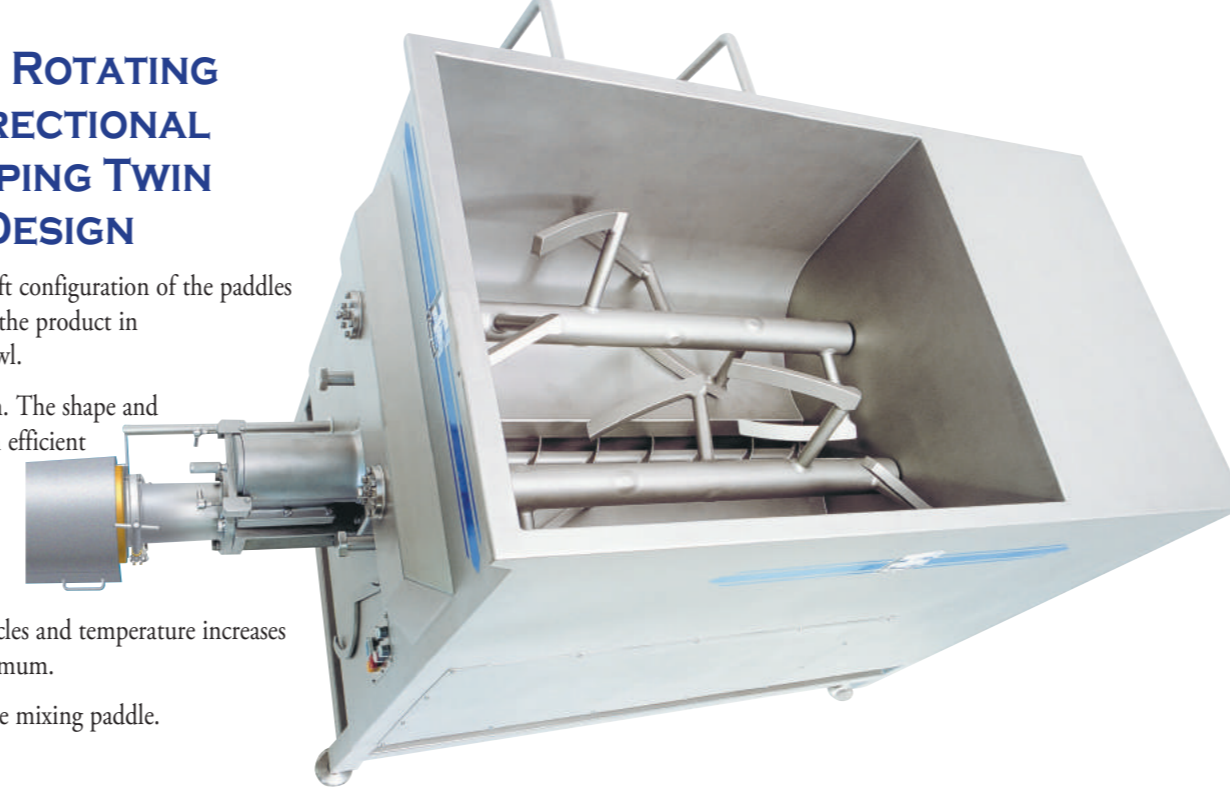
This efficient agitation can proficiently maintain product of clean cut particle definition or provide the heavy duty kneading action on tighter consistencies such as kebabs.

The Thompson 6000 Series offers several models ranging from 200 kg to 400 kg batch capacity in single paddle design and 600 kg to 2000 kg in twin paddle design.

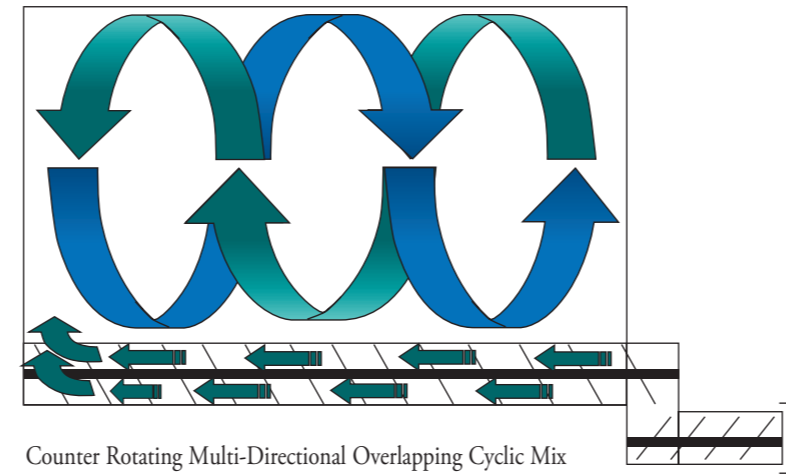
The range is available with various mixing paddle options, drive sizes, cutting systems and exterior features of operation and control.

COUNTER ROTATING MULTI-DIRECTIONAL OVERLAPPING TWIN PADDLE DESIGN

- Single or twin shaft configuration of the paddles thoroughly mixes the product in all areas of the bowl.
- Smart bowl design. The shape and volume ensures an efficient mix and product discharge.
- The efficient paddle design ensures mixing cycles and temperature increases are kept to a minimum.
- Strong ribbon style mixing paddle.



Product Flow During Mix Cycle



MULTI-DIRECTIONAL MIXING SYSTEM

- During the mix cycle the transfer screw operates in reverse displacing product from the transfer screw channel ensuring the batch is thoroughly blended.
- Multi-directional product movement on every rotation maximises particle displacement throughout the bowl.
- Following the mix cycle a very homogeneous blend is then transferred forward to the grinding feedscrew and cutting system.
- Two feedscrews in all 6000 models.

VERSATILITY BY DESIGN TO PROVIDE SOLUTIONS FOR PRODUCTION MINCING OPERATIONS

- **Interchangeable Mincing Heads Sizes and Cutting Systems** 152, 160, 220 & 280 mm (6", 8 5/8" & 11") plate sizes. Single or double cut options available.
- **Interchangeable Mincing Feedscrew** diameters, i.e. 130 and 170mm.
- **Three (3) Independent Gear Motor Drives** for mincing feedscrew, mixing paddle & transfer feedscrew.
- **Mince Gear Motors** options available up to 37 kW.
- **Variable Speed Drives (VSD)** are available for frozen product applications to maintain highest production outputs possible. In these high torque situations Thompson recommend an inverter upgrade from the standard 2 speed machine.
- This VSD upgrade can provide **Infinite Speed Control** or our recommended **4 Speed Control** at determined and pre-set speeds that will offer **Maximum Production Outputs** for customer specific products at various frozen product temperatures.
- With this VSD upgrade the Thompson 6000 Series Mixer Mincer is capable of **Mincing a Range of Frozen Product** through a 3 mm hole plate.
- **Variable Speed Transfer Screw** delivers a constant supply of product to the mince feedscrew, yet limiting over working, pressurisation or temperature increase to the product.
- **2-Speed Mince Feedscrew** to meet the

demand of mincing delicate or hard product.

- **Clean Cut** with high particle definition.



Beef Trim. 2nd Mince - 3600 kg / hr (60kg/min).
Processed with 6400 66 Mixer Mincer through a 3 mm Hole Plate.

THE 6400 MODEL

400 kg machine - single paddle design

- Optional Inspection Mirror
- High grade heavy duty stainless steel construction.
- Optional safety interlocked steps and handrail.
- Feedscrew ejector
- Safety interlocked discharge guard.
- High floor clearance
- Optional 200 litre bin Hoist.
- Independent drives to paddle / transfer screw / and mince feedscrew.
- VSD transfer screw
- User friendly operation.
- Interchangeable head sizes and feedscrews.
- 2 speed mince feedscrew.
- Motor overload protection.
- Heavy duty levelling pads



Model 6400 - 66 shown with optional inspection steps and handrail combined with Thompson 200 litre bin hoist



Mixing ribbon option



Model 6400 with programmed reciprocating paddle.