



THOMPSON MEAT MACHINERY



*Thompson 840 Series
Mixer Mincer*



*Thompson 900
Series Mixer Mincer*

840 & 900 SERIES MIXER MINCERS

Thompson 900 Series 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, lockring and mixing paddle
- **Fully Seam Welded Bowl** - Welded both inside and outside



900 Mixer Mincer With Safety Interlocked Dome Lid (Standard)





900 Mixer Mincer With Safety Interlocked Hopper
Extension for Auto Loading (Optional)

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 415v / 50Hz)

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

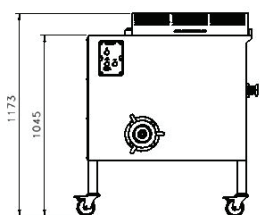
*Machine power to be fitted with a "D" curve motor start circuit breaker. Technical data is to be used as a guide only and is subject to change without notice. Dimensions and weight may vary in the course of development.

PRODUCT PERFORMANCE:

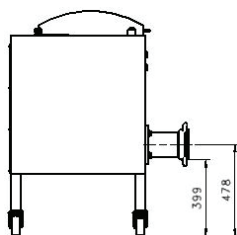
Product	13mm Hole Plate kg/hr	5mm Hole Plate kg/hr	3mm Hole Plate kg/hr
Primary Cut - Beef Trim	2,000	1,800	
Secondary cut - Ground Beef		1,500	1,500
Secondary Cut - Sausage Mix		1,500	1,500



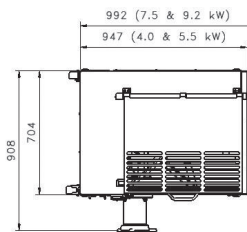
Production rates are dependent on the product and temperature of the product. Technical data is to be used as a guide only and is subject to change without notice.



Front view



Left side view



Top view

Thompson 840 Series Mixer Mincers

The Thompson 840 Mixer Mincer is a **compact model**, purpose designed to accommodate the gourmet shops and supermarkets with **limited production floor space**, who still want a **high quality mixer mincer** capable of **producing reliable high production outputs** and **good particle definition of cut**.

The 840 Mixer Mincer is available as a **conventional freestanding model** or where space is very limited as a **bench top model**.

The 840 Mixer Mincer is a leader in its field and maintains the capacity to **mince extremely efficiently** with output rates you would only expect of larger machines. It is ideal for gourmet shops and supermarkets that produce quantities of gourmet flavoured sausages in small batches or where tray packs of fresh mince are continually required. It **greatly reduces waste from excess product remaining in bowl or mincing chamber**.

The 840 Mixer Mincer is a very good option over conventional pedestal style mincers that are hand fed. It offers continuous mincing operation and automatic mixing which **greatly reduces labour** and **improves product quality and yield**.

This machine stands **small in stature**, offers **big benefits in performance** and **cost reduction** at an **affordable price**.

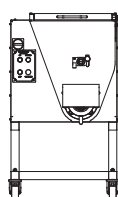


Removable Mixing Paddle and Feedscrew

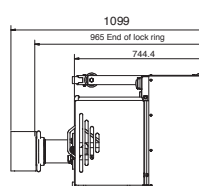


FEATURES OF THE THOMPSON 840 MIXER MINCER

- **3kW 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) with automatic reciprocating mix operation improves yield and reduces production time
- **Reciprocate Mixing Action** ensures an efficient mix and dispensation of the product
- **60 Litre (40kg) Batch Capacity** perfect for mixing and mincing of smaller batches with reduced waste
- **Safety Interlocked Lid** complete with viewing grills
- **Compact Design** with only 668mm x 744mm of floor area required (excluding the barrel and accessories)
- **32 Series (90mm) Cutting Head Size** minces fresh meat efficiently with high definition of cut
- **Low Loading Height** (1093mm) easy on operator's back
- **High Quality 304 Stainless Steel** Machine body, barrel, feedscrew, lockring, mixing paddle

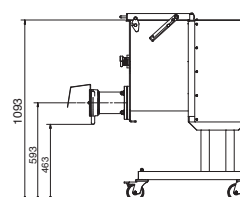


Front View



Top View

Loading and discharge height (mm)



Right Side View

OPTIONS INCLUDE:

- 240v / 50Hz single phase
- Foot pedal operation
- Feedscrew knife and plate carriage
- De-bone / De-gristle cutting systems
- Ingredients or liquid pouring channel to lid

THOMPSON 840 MIXER MINCER SPECIFICATIONS: (based on 415v / 50Hz)

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)
3	0.75	60 L.	40	20	3.5	118 x 83 x 132	250

*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.

PRODUCT PERFORMANCE:

Product	10mm Hole Plate kg/hour	5mm Hole Plate kg/hr	3mm Hole Plate kg/hr
Primary Cut - Beef Trim	2,400		
Secondary cut - Ground Beef		1,500	1,380

Production rates are dependent on the product and temperature of the product



tmach.com.au

Thompson Meat Machinery

134 Magnesium Drive,
CRESTMead QLD 4132
Australia

Email: sales@tmach.com.au
Phone: +61 7 3803 6643
Fax: +61 7 3803 6635