



THOMPSON MEAT MACHINERY

900 Ergonomic Mixer Mincers

MACHINE IN COMPLIANCE WITH
AUSTRALIAN STANDARDS AND REGULATIONS

TWO INDEPENDENT HELICAL MOTOR DRIVES
High performance mince & mix

**COMFORTABLE LOADING
HEIGHT OF 1,156MM**
For Ease of Loading

**SMOOTH FINISHED STAINLESS
STEEL CONICAL BOWL, MIXING
RIBBON, FEEDSCREW AND
MINCING HEAD**

**HIGH DISCHARGE OUTLET
HEIGHT OF 807 MM**
*To eliminate strenuous work practice
of bending over causing strain and
discomfort to the operator*

CONVENIENT STORAGE RACK



**SAFETY INTERLOCKED &
COUNTER-BALANCED LID**

**HEAVY DUTY STAINLESS STEEL
BOWL & CABINET**
Fully seam welded construction

GEMINI CONNECTION
*Option to allow for 2 Mixer Mincers to be
joined for continuous 1st and 2nd cut operation*

**FEEDSCREW OPERATES AT RIGHT
ANGLE TO RIBBON PADDLE**
*Ensures Negligible Temperature Rise, Extended
Shelf Life and Improved Product Presentation*

NO TOOL LOCK RING
For easy plate changes

HEAVY DUTY CASTORS
Stainless Steel

PNEUMATIC FOOT PEDAL
*Allows hands free operation for
portion control and tray packing*

“THOMPSON TOUGH”

LEADING AUSTRALIAN MANUFACTURERS OF MEAT PROCESSING MACHINERY

THOMPSON 900 ERGONOMIC MIXER MINCER

The **THOMPSON 900E MIXER MINCER** has **THE WORLD UNIQUE DESIGNED** conical bowl and mixing ribbon to offer **ERGONOMIC CHARACTERISTICS OF LOW LOADING HEIGHT** and **HIGH DISCHARGE OUTLET**.

The primary objective of the 900E Mixer Mincer is to **ELIMINATE STRENUOUS WORK PRACTICE**. The ergonomic characteristics allow the operator **TO LOAD TUBS INTO THE MIXING BOWL WITH EASE AND ELIMINATE THE OPERATOR FROM BENDING OVER THE MINCER DISCHARGE OUTLET CAUSING STRAIN AND DISCOMFORT**.

The 900E Mixer Mincer is not only user friendly but **INNOVATIVE IN ITS DESIGN**. The Feedscrew operates at right angle to the Ribbon Paddle offers **UNIQUE ADVANTAGES**. Shorter feedscrew exposure ensures minimum working on products. This guarantees **NEGLIGIBLE TEMPERATURE RISE** through the production process, **EXTENDED SHELF LIFE, IMPROVED AND ENHANCED PRODUCT PRESENTATION**.

The 900E Mixer Mincer offers many benefits including **ERGONOMIC OPERATION, INCREASED PRODUCTION OUTPUT CAPACITY** and **BLENDING EFFICIENCY**. It achieves **OUTSTANDING OUTPUT EFFICIENCIES** with its unique design. The **MODERN, COMPACT** and **FUNCTIONAL DESIGN** is the **PERFECT FIT** for today's demanding meat rooms.



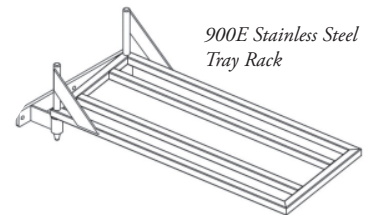
900E shown with Accessories



900E Mixing Ribbon



900E with Bin loading Hoist



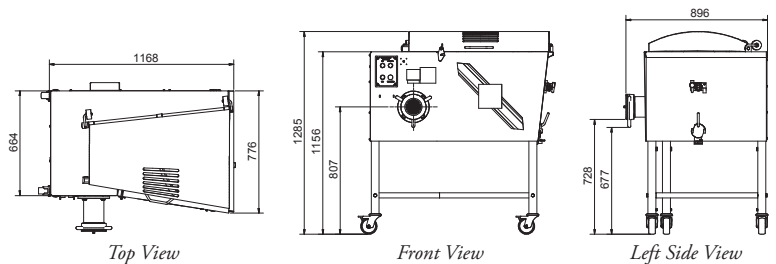
900E Stainless Steel Tray Rack

FEATURES OF THE THOMPSON 900E MIXER MINCER:

- Comfortable loading height of 1,156mm
- High discharge outlet height of 807mm (to the barrel centre-line)
- Feedscrew operates at right angles to the Ribbon Paddle
- Feedscrew channel is located at the high end of the bowl to ensure blood and juices do not drain back into the feedscrew channel. It also ensures minimal quantity of product falls into feedscrew channel when product is loaded into the bowl
- Heavy Duty Stainless Steel construction with continuous welded seams eliminates the possibility of cabinet breakage and ensures clean hygienic surfaces

OPTIONS INCLUDE:

- Gemini System allows 2 Mixer Mincers to be joined for continuous 1st and 2nd cut operation
- Pneumatic Foot Pedal allows hands-free operation for portion control of tray packing
- Adjustable legs for height adjustment
- Stainless Steel Tray Rack mounted next to the discharge outlet to assist operator with multiple tray and polystyrene container packing of mince portions
- Bin Loading Hoist allows mechanical loading of the product



THOMPSON 900 ERGONOMIC 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	140 L	60	20	11	130 x 100 x 145	380

*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	2,100	1,800	
Secondary Cut– Ground Beef		1,600	1,500
Secondary Cut – Sausage Mix		1,600	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



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