



THOMPSON MEAT MACHINERY



*Designed for Mincing
Frozen, Fresh Meat & Other
Food Products*

AF160 AUTOMATIC ANGLE MINCERS

THOMPSON TOUGH • LEADING AUSTRALIAN MANUFACTURERS OF MEAT PROCESSING MACHINERY

AF160 Automatic Angle Mincers

Thompson Automatic Auto Feed Angle Mincer is a universal, industrial mincer for small, medium, and large food processing plants for mincing & cutting into specified structure meat raw materials, fresh, chilled or frozen, depending on the machine model.

Thompson Mincers process other food raw materials in poultry, pet food and fish processing as well as during production of delicatessen, cheese and convenience food.

Robust Heavy Duty Thick Stainless Steel Plate Construction of the Hopper, Feedscrew Channel & Transport Feedscrew provides the structural platform for processing Frozen Blocks of temperature down to -10° continuously without interruption.



The design incorporates VFD speed control ensuring consistent production flow of raw material through multiple choices of mince cutting systems including Enterprise Single Cut, Unger Double Cut or Triple Cut.



MEAT SEPARATING SYSTEM OPTION AVAILABLE ON THE AF160 AUTO FEED MINCER.

The Meat Separating System is an innovative separation system developed as an add-on option providing the separation of external meat from bone during the mincing & cutting of fresh and frozen raw materials especially meat.

AF 160 AUTOMATIC FEED ANGLE MINCERS WITH SEPARATING HEAD OPTION:

The Automatic Angle Mincer is available with multiple bone separation screening systems which extruding raw meat material with adjustable automatic separation pressure adjusted to suit the various bone structure and species requiring meat separation.

AF 160 Angle Mincer design diversification enables universal and effective low-and high-pressure separator, largely eliminating harder fractions such as tendons, cartilages, crystals, bones, hard facts, veins, during the process of grinding meat into a finished meat structure from 2 to 7 mm.

When mincing fresh, slightly frozen meat, the separation system can replace the traditional mincing cutting knife & Plate Systems.

The Separating System incorporates various screen designs & separating screen hole sizes enabling, separation of poultry bones, whole separation of cartilages and pork & beef skins, and grinding and cleaning cooked meat (culinary meat).



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