



THOMPSON MEAT MACHINERY

900 Omega Mixer Mincer

MACHINE IN FULL COMPLIANCE WITH
AUSTRALIAN, NEW ZEALAND AND
CE STANDARDS
REGULATIONS

SAFETY ISOLATION
SWITCH

STRONG STAINLESS
STEEL BARREL,
LOCKRING &
FEEDSCREW

HEAVY DUTY
STAINLESS STEEL
CASTORS



OPTIONAL
RECESSED
INGREDIENTS
TROUGH

REMOVEABLE
MIXING PADDLE
- NO SPANNER
REQUIRED

POWERFUL MOTOR

- 1.1KW MIX
DRIVE &
- 4KW MINCE
DRIVE

“THOMPSON TOUGH”

LEADING AUSTRALIAN MANUFACTURERS OF MEAT PROCESSING MACHINERY

THOMPSON 900 OMEGA MIXER MINCER

The **900 OMEGA MIXER MINCER** is the most compact in the range of Thompson Mixer Mincers. The Omega occupies **950MM X 640MM FLOOR AREA** (excluding the barrel and accessories).

Whilst the body size has been reduced the machine still maintains same bowl size and powerful drive motors which are synonymous with the 900 Mixer Mincer. With a **MINCING HEAD** size of **32 SERIES (90MM DIA)** the Thompson 900 Omega is designed to **MINCE FRESH MEAT EXPEDIENTLY**, achieving outputs only expected from much larger machines. The Thompson 900 Omega will **MINCE VERY EFFICIENTLY** giving a **HIGH DEFINITION AND QUALITY OF CUT**. The **PRODUCT CONSISTENCY** and **LABOUR SAVINGS** to be gained by all of these attributes will impress the most conscientious operators.

CONSTRUCTION AND OPERATION

The Thompson 900 Omega has been ergonomically and hygienically designed from high quality Stainless Steel. The **BARREL FEEDSCREW, LOCKING AND MIXING PADDLE** are manufactured from the same **HIGH QUALITY STAINLESS STEEL**. the mixing paddle is programmed with **AUTOMATIC RECIPROCATING DUTY CYCLE** which delivers an **EFFICIENT MIX** and dispensation of the product. It has the added benefits of having a quick release and being removeable. The **POWERFUL 4 kW MOTOR** ensures the **FEEDSCREW DISCHARGES EFFICIENTLY** whilst minimising squashing or pulping the product.

OPTIONS INCLUDE:

- Recessed ingredients trough to allow ingredients or water to be poured into the bowl without mess
- Adjustable legs which allow considerable height adjustment
- **Single phase model (3.7kW mince motor) is available**
- De-bone/de-gristle cutting system

Recessed Ingredients Trough (optional)

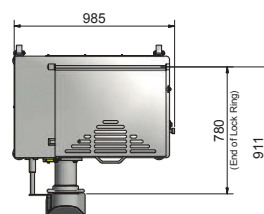


TRANSMISSION

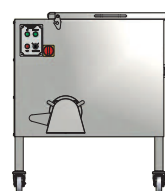
Powered by **two independent direct drive reduction units**, the Thompson 900 Omega delivers **quiet and continuous trouble free operation**.

STANDARD SAFETY AND HYGIENE FEATURES

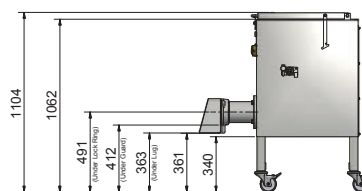
- Stainless Steel construction
- 24 VAC control circuit
- Full overload protection for motors
- Safety interlocked lid
- Heavy duty Stainless Steel castors, two of which are lockable
- Smooth corners and satin surface finish



TOP VIEW



FRONT VIEW



RIGHT SIDE VIEW

Loading and Discharge Height

Thompson 900 Omega Mixer Mincer Specifications: (Based on 415V / 50Hz)

Mince Motor (kW)	Mix Motor (kW)	Bowl Capacity (Litres)	Mix Capacity (kg)	*Power Supply (Amps)	Full Load Current (Amps)	Ship size (cm) L x W x H	Ship Weight (kg)
4	1.1	140	60 Fresh Trim	20	11	120 x 120 x 130	320

* 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 weights may vary in the course of development.

Production Performance:

Product	1/2" Hole Plate Size	3/16" Hole Plate Size	1/8" Hole Plate Size
Primary Cut - Beef Trim	2,000 hr / kg	1,800 hr / kg	
Secondary Cut - Ground Beef		1,500 hr / kg	1,500 hr / kg
Secondary Cut - Sausage Mix		1,500 hr / kg	1,500 hr / kg

Production rates and batch capacities are dependent upon the product and temperature of the product

Manufactured in accordance with CE / USDA and GS regulations



THOMPSON MEAT MACHINERY PTY LTD

134 MAGNESIUM DRIVE, CRESTMEAD, QLD AUSTRALIA 4132

PHONE +61 7 3803 6643 – FAX +61 7 3803 6635

EMAIL sales@tmach.com.au – WEB SITE www.tmach.com.au