

THOMPSON MEAT MACHINERY

3000 Series Mixer Mincers

Machine in full Compliance with Australian Standards and Regulations

Higher Quality Gear Reduction Motor Drives

SAFETY ISOLATION SWITCH

Higher Quality Electrical Components

2 Helical Gear Drives High Efficiency & Performance

Larger 114mm Diameter Solid Heavy Duty Feedscrew

Stronger Stainless Steel Barrel & Lockring



Pictured with optional feedscrew ejector and recommended interlocked knife and plate guara More Powerful 7.5kW Mince Drive Option - 9.2 kW

Safety Locked Counterbalanced Lid

Removable Mixing Paddle No spanners required

Automatic Forward & Reverse Mixing Action

Feedscrew Ejector Optional

Stronger Stainless Steel Construction Fully Seam Welded Bowl & Cabinet

Heavy Duty Castors Stainless Steel

"THOMPSON TOUGH"

LEADING AUSTRALIAN MANUFACTURERS OF MEAT PROCESSING MACHINERY

THOMPSON 3000 MIXER MINCER

The THOMPSON 3000 MIXER MINCER is the MOST ROBUST, HEAVY DUTY 150KG MIXER MINCER MANUFACTURED IN AUSTRALIA.

The THOMPSON 3000 MIXER MINCER OUTPERFORMS OTHER AUSTRALIAN MANUFACTURED MIXER MINCERS of the same classification offering:

- Faster Production Output Rates •
- Better Quality Gear Reduction Drives
- Higher Graded Electrical Components
- More Powerful Motors
- Larger Diameter Heavy Duty Solid Stainless Steel Feedscrew
- Stronger Stainless Steel Barrel, Mixing Paddle and Lockring
- Heavy Gauge Stainless Steel Cabinet Construction Fully Seam Welded Inside and Outside

The Best Value for Money 150kg Mixer Mincer available in Australia when you consider QUALITY, CONSTRUCTION, COMPONENTS, DESIGN AND ATTRIBUTES OF THE THOMPSON 3000 MIXER MINCER.

The THOMPSON 3000 MIXER MINCER is constructed from HEAVY GAUGE STAINLESS STEEL including STAINLESS STEEL FEEDSCREW AND PADDLE. It is FULLY SEAM WELDED INSIDE AND OUTSIDE and finished with smooth hygienic surfaces in an appealing satin finish to achieve clean bowl on product discharge. REMOVABLE STAINLESS STEEL MIXING PADDLE ensures easy and thorough cleaning providing maximum hygiene.

The UNIQUE DESIGN FEEDSCREW CHANNEL with right angle mixing paddle that feeds and delivers continuously to provide Efficient Mince and Product Discharge with a High Definition meat particle and cut quality.

The THOMPSON 3000 MIXER MINCER is POWERED BY 2 INDEPENDENT HELICAL GEAR REDUCTION UNITS and designed to DELIVER STRENGTH and RELIABILITY FOR MANY YEARS.

The RECIPROCATING MIXING ACTION efficiently yet GENTLY BLENDS FAT AND LEAN PRODUCT into homogenous batches. This **GUARANTEES PRODUCT CONSISTENCY**.

The THOMPSON 3000 MIXER MINCER is designed to offer HIGH CAPACITY PRODUCTION in a COMPACT SIZE. Supermarkets, butcher shops and quality processing facilities will appreciate the performance of the Thompson 3000 Mixer Mincer. It is BUILT TO WITHSTAND THE HIGH DEMANDS OF LARGER PRODUCTION.

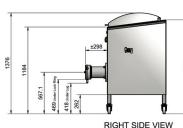
FEATURES OF THE THOMPSON 3000 MIXER MINCER

- Low loading height of 1184mm
- Short production time for 150kg (200L) capacity
- High production rates of 3000 kg/hour on primary cut
- Constructed from heavy gauge Stainless Steel and fully seam welded
- Stainless Steel feedscrew and paddle
- Removable Stainless Steel mixing paddle
- Lid with inspection slots to allow ingredients to be added during operation

OPTIONS INCLUDE:

- 9.2kW Mince Motor
- Pneumatic Foot Pedal allows hands-free operation
- Gemini System allows 2 machines to be joined for continuous 1st and 2nd cut operation
- Ingredients and liquid pouring channel to lid
- Feedscrew knife and plate carriage

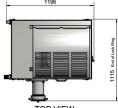




Product

Primary Cut - Beef Trim

Secondary cut - Ground Beef



TOP VIEW

3mm

Hole Plate

kg/hr

1800

5mm

Hole Plate

kg/hr

2100

THOMPSON 3000 MIXER MINCER SPECIFICATIONS: (BASED ON 415 V / 50 Hz) **PRODUCT PERFORMANCE:**

Mince 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)
7.5	1.1	200 L	150	20	19	130 x 130 x 160	500
9.2	1.1	200 L	150	30	22	130 x 130 x 160	510

*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.

Secondary Cut – Sausage Mix 2100 1800 Production rates and batch capacities 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

13mm

Hole Plate

kg/hr

3000

Manufactured in accordance with Australian Standards and Regulations



THOMPSON MEAT MACHINERY PTY LTD

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Thompson 3000 Mixer Mincer shown with Accessories



Gemini System



Stainless Steel Feedscrew and Mixing Paddle

