



THOMPSON MEAT MACHINERY

Thompson 2000 Mixer Mincer

MACHINE IN FULL COMPLIANCE
WITH AUSTRALIAN STANDARDS
AND REGULATIONS

190 LITRE – 120KG
(FRESH TRIM) BATCH
CAPACITY

SAFETY ISOLATION
SWITCH

AUTOMATIC FORWARD
& REVERSE MIXING
ACTION

HEAVY DUTY STAINLESS
STEEL CASTORS

SAFETY INTERLOCKED
COUNTERBALANCE LID
WITH OPEN GRILL

HIGH QUALITY GEAR
REDUCTION MOTOR
DRIVES

2 HELICAL GEAR DRIVES
*High Efficiency &
Performance*

MORE POWERFUL MINCE
DRIVE 5.5Kw
Optional Upgrades:
• 7.5kW
• 9.2kW



HEAVY DUTY STAINLESS
STEEL BARREL & LOCKRING

“THOMPSON TOUGH”

LEADING AUSTRALIAN MANUFACTURERS OF MEAT PROCESSING MACHINERY

THOMPSON 2000 MIXER MINCER

The **THOMPSON 2000 MIXER MINCER** is the next model up from 900 Mixer Mincer. It is designed to **MINCE FRESH MEAT EXPEDIENTLY** achieving excellent outputs and cutting performance with minimal increase in temperature on finished product.

The **THOMPSON 2000 MIXER MINCER** has been engineered and manufactured to the highest specifications using the latest technology. Powered by **2 INDEPENDENT DIRECT DRIVE HELICAL REDUCTION UNITS**, the Thompson 2000 Mixer Mincer **DELIVERS YEARS OF QUIET AND RELIABLE TROUBLE FREE OPERATION**. It helps the processors to achieve **EXCELLENT PRODUCTIVITY, MORE EFFICIENCY, HIGH DEFINITION OF CUT AND PRODUCT CONSISTENCY**.

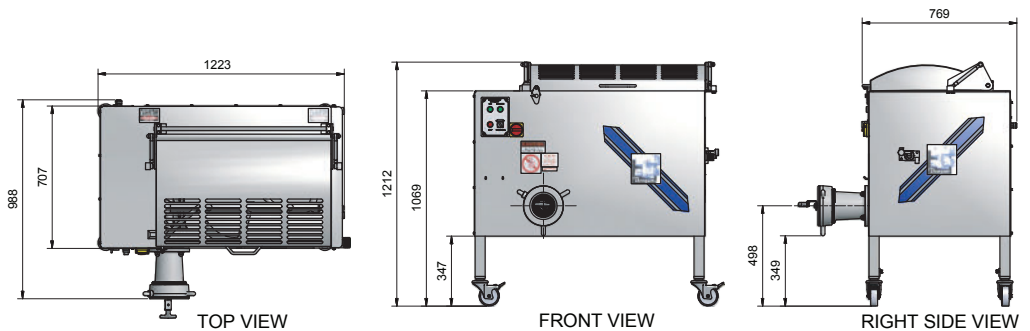
FEATURES OF THE THOMPSON 2000 MIXER MINCER

- Large 190 litre bowl capacity and 120kg fresh trim batch capacity
- 5.5kW **Helical Mince Drive** delivers a more powerful performance ensuring 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 1223mm x 707mm of floor area required (excluding the barrel and accessories)
- **42 Series** (130mm) cutting head sizes
- **Low Loading Height** (1069mm)
- **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



OPTIONS INCLUDE:

- 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 2000 MIXER MINCER SPECIFICATIONS: (BASED ON 415V / 50Hz)

Mince Motor (kW)	Mix Motor (kW)	Bowl Capacity (L)	Mix Capacity (kg) Fresh Trim	*Power Supply (Amps)	Full Load Current (Amps)	Ship Size L x W x H (cm)	Ship Weight (kg)
5.5	1.1	190	120	20	14	144 x 114 x 146	440
7.5	1.1	190	120	32	19	144 x 114 x 146	450
9.2 (min 300rpm)	1.1	190	120	40	21	144 x 114 x 146	455

*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.

PRODUCT PERFORMANCE:

Product	13mm Hole Plate (kg/hr)	5mm Hole Plate (kg/hr)	3mm Hole Plate (kg/hr)
Primary Cut – Beef Trim	2,000		
Secondary Cut – Ground Beef		1,400	
Secondary Cut – Sausage Mix			1,400

Production rates and batch capacities are dependent on the product and temperature of the product.

Manufactured in accordance with Australian Standards and Regulations



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