



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 guard*

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.**

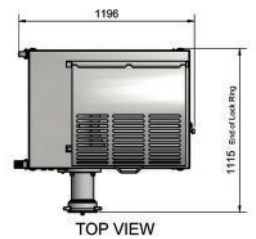
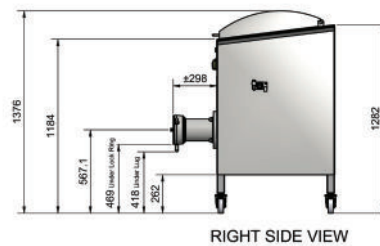
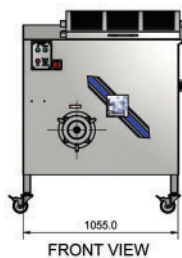
The **THOMPSON 3000 MIXER MINCER** is designed to offer **HIGH CAPACITY PRODUCTION** in a **COMPACT SIZE.** Supermarkets, butcher shops and quality processing facilities will appreciate the performance of the Thompson 3000 Mixer Mincer. It is **BUILT TO WITHSTAND THE HIGH DEMANDS OF LARGER PRODUCTION.**

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



THOMPSON 3000 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)
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.

PRODUCT PERFORMANCE:

Product	13mm Hole Plate kg/hr	5mm Hole Plate kg/hr	3mm Hole Plate kg/hr
Primary Cut – Beef Trim	3000		
Secondary cut – Ground Beef		2100	1800
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



Thompson 3000 Mixer Mincer shown with Accessories



Gemini System



Stainless Steel Feedscrew and Mixing Paddle

Manufactured in accordance with Australian Standards and Regulations



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