



THOMPSON MEAT MACHINERY

3000 Series Mixer Mincers

MACHINE IN 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 DIAMETER 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 SPANNES 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 120KG 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** 120kg 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.

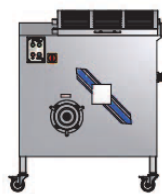
The THOMPSON 3000 MIXER MINCER is designed to offer HIGH CAPACITY PRODUCTION in a COMPACT SIZE. Supermarkets, butcher shops and quality processing facilities will appreciate the performance of the Thompson 3000 Mixer Mincer. It is BUILT TO WITHSTAND THE HIGH DEMANDS OF LARGER PRODUCTION.

FEATURES OF THE THOMPSON 3000 MIXER MINCER

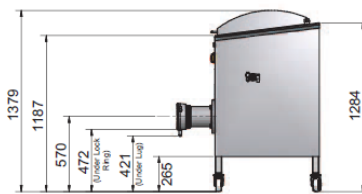
- Low loading height of 1150mm
- Short production time for 120kg (180L) capacity
- High production rates of 3000 kg/hour on primary cut
- Constructed from heavy gauge Stainless Steel and fully seamed welded
- Stainless Steel feedscrew and paddle
- Removable Stainless Steel mixing paddle
- Lid with inspection slots to allow product to be added during operation

OPTIONS INCLUDE:

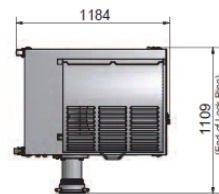
- 9.2kW Mince Motor
- Pneumatic Foot Pedal allows hands-free operation
- Gemini System allows 2 machines to be joined for continuous 1st and 2nd cut operation
- Ingredients and liquid pouring channel to lid
- Feedscrew knife and plate carriage



FRONT VIEW



RIGHT SIDE VIEW



TOP VIEW



Thompson 3000 Mixer Mincer shown with Accessories



Gemini System



Stainless Steel Feedscrew and Mixing Paddle

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	180 L	120	20	19	131 x 127 x 144	500
9.2	1.1	180 L	120	30	22	131 x 127 x 144	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 weight 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	3000		
Secondary cut – Ground Beef		2100	1800
Secondary Cut – Sausage Mix		2100	1800

Production rates 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

Manufactured in accordance with Australian Standards and Regulations



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