



THOMPSON MEAT MACHINERY

900E Ergonomic Series Mixer Mixers

**Mixer is Constructed with
Automated Drivelines and Enclosures**

**Two Independent Motor Mixers Drive
High Performance Chutes**

**Construction of
Hopper of 300mm**

**Special Features Stainless
Steel, Chemical, Form, Mirror
Finish, Footplate and
Mixing Head**

**High Performance
Hopper of 300mm
It allows users to work faster
efficiently, save energy and
strengthen the plant**

Complete Product Rack

**Super Intake Room is
Complete-Insulated Lin**

**High Density Stainless Steel,
Form & Castor
Only one outlet's ever a side**

**Crane Connection
Options or other for 2 meters or 4 feet
for various 2" and 3" in diameter**

**Footplate area of 10
Every Area
It allows 2000 lbs of 2" in diameter
from 10 to 15"**

**No Tool, Lost Box
On any floor change**

**High Speed Castor
Each for 10"**

**Footplate Foot Plate
Allows for the plant to be
from 10 to 15" in diameter**

"THOMPSON TOUGH"

LEADING AUSTRALIAN MANUFACTURERS OF MEAT PROCESSING MACHINERY

THOMPSON 900E ERGONOMIC MIXER MINCERS

The THOMPSON 900E ERGONOMIC MIXER MINCER has THE WORLD UNIQUE DESIGNED conical bowl and mixing ribbon. This design offers many benefits in ERGONOMIC OPERATION, INCREASED PRODUCTION OUTPUT CAPACITY and BLENDING EFFICIENCIES.

The THOMPSON 900E MIXER MINCER offers ergonomic characteristics of LOW LOADING AND HIGH DISCHARGE HEIGHTS with the ease in which the operator can load lugs into the mixing bowl without spillage. The primary objective of the Thompson 900E Mixer Mincer is to ELIMINATE STRENUOUS WORK PRACTICE of bending over the mincer discharge outlet causing strain and discomfort to the operator.

The 900E Mixer Mincer is not only user friendly but INNOVATIVE IN ITS DESIGN as well. The FEEDSCREW OPERATES AT RIGHT ANGLES TO THE BOWL offering UNIQUE ADVANTAGES. Short minimum feedscrew exposure to the product ensures minimum product working. This guarantees NEGLIGIBLE TEMPERATURE INCREASE through the production process, EXTENDED SHELF LIFE, IMPROVED PRODUCT BLOOM AND ENHANCED PRESENTATION.

Due to its unique design the Thompson 900E Mixer Mincer achieves OUTSTANDING OUTPUT EFFICIENCIES.

The Thompson 900E Mixer Mincer's MODERN, COMPACT AND FUNCTIONAL DESIGN is SPACE SAVING and is the PERFECT FIT for today's demanding meat rooms.

FEATURES OF THE 900E MIXER MINCER

- Comfortable loading height of 1070mm
- High discharge outlet height of 720mm (to the barrel centre-line)
- Feedscrew operates at right angles to the bowl
- Feedscrew channel is located at the high end of the bowl to ensure blood and juices do not drain back into the feedscrew channel. This also ensures minimal quantity of product falling into feedscrew channel when product is loaded
- Heavy Duty Stainless Steel construction with continuous welded seams eliminates the possibility of cabinet breakage and ensure clean hygienic surfaces

OPTIONS INCLUDE:

- Gemini System allows 2 machines to be joined for continuous 1st and 2nd cut operation
- Pneumatic Foot Pedal allows hands-free operation for portion control of tray packing
- Adjustable legs for height variation
- Stainless Steel Tray Rack mounted next to the discharge outlet to assist operator with multiple tray and polystyrene container packing of mince portions
- Bin Loading Hoist allows mechanical loading of the product



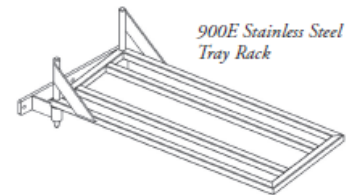
900E shown with Accessories



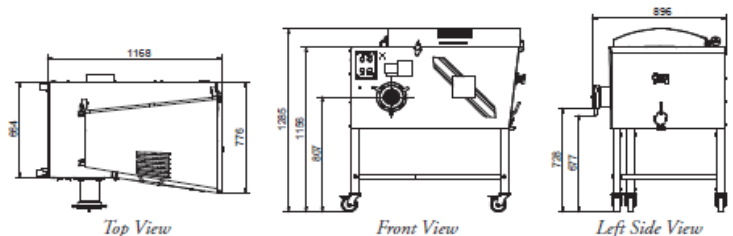
900E Mixing Ribbon



900E with Bin loading Hoist



900E Stainless Steel Tray Rack



THOMPSON 900 ERGONOMIC MIXER MINCER SPECIFICATIONS

(-BASED ON 415 V / 50 Hz)

Mince Motor (kW)	Mix Motor (kW)	Bowl Capacity	Mix Capacity Beef Trim (kg)	*Power Supply (Amps)	Full Load Current (Amps)	Ship Size (cm) L x W x H	Ship Weight (kg)
4	1.1	120 L.	60	20	11	130 x 100 x 145	380

**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	2,100	1,800	
Secondary cut – Ground Beef		1,600	1,500
Secondary Cut – Sausage Mix		1,600	1,500

*Production rates are dependent on the products and temperature of the products.
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Manufactured in accordance with AS, CE, USDA, UL, CUL and GS regulations



0419 753849 / david@sharpattack.com.au / www.sharpattack.com.au