



THOMPSON MEAT MACHINERY

900 OMEGA MIXER MINCER



*Pictured with
optional recessed
ingredients trough*

LEADING MANUFACTURERS OF MEAT PROCESSING MACHINERY

THOMPSON 900 OMEGA MIXER MINCER

The **900 Omega Mixer Mincer** is the most compact in the range of Thompson Mixer Mincers. The Omega occupies **950mm x 640mm floor area** (excluding the barrel and accessories).

Whilst the body size has been reduced the machine still maintains the same bowl size and powerful drive motors which are synonymous with the 900 Mixer Mincer. With a **mincing head size of 32 series (90mm dia)** the Thompson 900 Omega is designed to **mince fresh meat expediently**, achieving outputs only expected from much larger machines. The Thompson 900 Omega will **mince very efficiently** giving a **high definition and quality of cut**. The **product consistency** and **labour savings** to be gained by all of these attributes will impress the most conscientious operators.

CONSTRUCTION AND OPERATION

The Thompson 900 Omega has been ergonomically and hygienically designed from **high quality stainless steel**. The **barrel, feedscrew, locking and mixing paddle** are manufactured from the same **high quality stainless steel**. The mixing paddle is programmed with an **automatic reciprocating duty cycle** which delivers an **efficient mix** and dispensation of the product. It has the added benefits of having a quick release and being removable. The **powerful 4 kW motor** ensures the **feedscrew discharges efficiently** whilst minimising squashing or pulping of the product.

OPTIONS INCLUDE:

- Recessed ingredients trough to allow ingredients or water to be poured into the bowl without mess
- Adjustable legs which allow considerable height adjustment
- Single phase model (2.2kW mince motor) to ensure low amperage draw where three phase power is not available
- De-bone/de-gristle cutting system



Recessed Ingredients Trough

TRANSMISSION

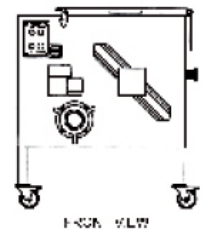
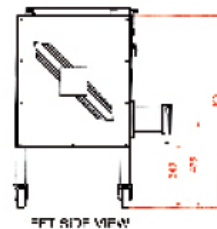
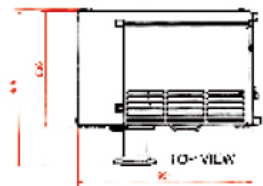
Powered by **two independent direct drive reduction units**, the Thompson 900 Omega delivers **quiet and continuous trouble free operation**.

STANDARD SAFETY AND HYGIENE FEATURES

- Stainless steel construction
- 24 VAC control circuit
- Full overload protection for motors
- Safety interlocked lid
- Heavy duty stainless steel castors, two of which are lockable
- Smooth corners and satin surface finish



Loading and Discharge Height



Production Performance:

Product	1/2" Hole Plate Size	3/16" Hole Plate Size	1/8" Hole Plate Size
Primary Cut - Beef Trim	2,000 kg / hr	1,800 kg / hr	
Secondary Cut - Ground Beef		1,500 kg / hr	1,500 kg / hr
Secondary Cut - Sausage Mix		1,500 kg / hr	1,500 kg / hr

Production rates are dependent upon the product and temperature of the product

Specifications (based on 415 V / 50 Hz):

Machine	Bowl Capacity	Mix Capacity	Mix Motor	Mince Motor	*Power Supply	Full Load Current	Ship Size (cm)	Ship Weight (kg)
900 Omega	100 Litres	60 kg Fresh Trim	1.1 kW	4 kW	20 Amps	11 Amps	107 x 82 x 122 H	370

* Machine power to be fitted with a "D" curve motor start circuit breaker

Manufactured in accordance with CE / USDA and GS regulations



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