



MEAT PROCESSING

Thompson 4000 Mixer Mincer





Standard Technical Specifications

Cutting Size	#56
Hopper Size	300L
Mix Capacity	150kg
Primary Cut - 13mm	4,000kg/hr
Secondary Cut - 5mm	2,000kg/hr
Power	415V 32A
Floor Space - L x W	1555 x 885mm
Load Height	1290mm
Mix Motor	2HP 1.5kW
Grinding Motor	20HP 15kW
Bowl Diameter x Length	594 x 600mm
Dimensions - L x W x H	834 x 1532 x 1468mm
Optional	Interlocking Safety Guard, Foot Pedal

The 4000 mixing cycle is controlled by a factory "pre-set" or easily adjusted reciprocating mix cycle that achieves a well distributed particle mix for coarse ground high definition products or emulsified evenly seasoned products.

The standard cutting head on the 4000 Series is "56" (152 mm or 6"). The optional cutting heads are "66" (220 mm or 8 5/8") or "GU" 160 double cut system. These cutting heads deliver high production rates to a variety of products from tempered or flaked frozen meat to light fresh mince.

Fed by feedscrew designs that have been mastered and evolved over a long history the Thompson 4000 delivers a constant feed to a cutting head that itself is at the cutting edge of technology – delivering a clean cutting action.

The mixing bowl and cutting head features all combine to offer a very homogeneously mixed product with a high definition cut in short mix/mince cycles, therefore limiting heat rise to the product.

Modifications made to the machine at time of purchase may change the technical specifications.