



THOMPSON MEAT MACHINERY

5000 Series Mixer Mincers

OUTSTANDING PRODUCTION OUTPUT IN A COMPACT DESIGN

**5000 KG/HOUR PRODUCTION
OUTPUT CAPABILITIES.**

(1ST CUT 13 MM HOLE PLATE)

**22kW 2 SPEED
MINCE DRIVE
(OPTIONS)**

**500 L BOWL
CAPACITY**

**HIGH
PERFORMANCE
MINCE & MIX
HELICAL GEAR
DRIVES**

**FEEDSCREW
EJECTOR**

**MACHINE IN COMPLIANCE WITH
AUSTRALIAN STANDARDS AND
REGULATIONS**



**SAFETY INTERLOCKED AND
COUNTER-BALANCED LID**

**AUTO REVERSE
FEEDSCREW DURING
RECIPROCATING
MIXING CYCLE.**

**HEAVY DUTY
STAINLESS STEEL
BOWL & CABINET
FULLY SEAM WELDED
CONSTRUCTION**

**EASY TO REMOVE
SEGMENTED
STAINLESS STEEL
BARREL, SYSTEM
(OPTIONAL)**

**INTERLOCKED
KNIFE AND PLATE
GUARD**

*PICTURED WITH OPTIONAL
SEGMENTED REMOVABLE
STAINLESS STEEL BARREL
SYSTEM*

“THOMPSON TOUGH”

LEADING MANUFACTURERS OF MEAT PROCESSING MACHINERY

THOMPSON 5000 MIXER MINCERS

The **THOMPSON 5000 MIXER MINCER** is a **HEAVY DUTY INDUSTRIAL MACHINE** designed specifically for large volume mixing and mincing.

The Thompson 5000 Series Mixer Mincer is capable of **PRODUCTION OUTPUT RATES** of:

- **PRIMARY CUT - 5000 kg per hour** through 13 mm hole plate
- **SECONDARY CUT - 2800 kg per hour** through 3 mm hole plate

The 5000 Mixer Mincer is driven by **HIGH-PERFORMANCE MOTORS** through independent **HELICAL REDUCTION GEAR UNITS**.

The **LABOUR SAVINGS** achieved from this remarkable machine, along with the **HIGH QUALITY OF CUT** and **PRODUCT CONSISTENCY** will deliver outstanding production savings when comparisons are made with similar competitor machinery.

POWERED BY 2 INDEPENDENT DIRECT DRIVE HELICAL REDUCTION UNITS, THE THOMPSON 5000 MIXER MINCER DELIVERS YEARS OF QUIET AND CONTINUOUS TROUBLE FREE OPERATION.

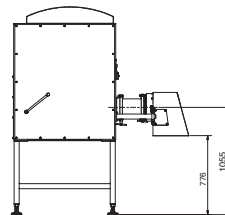
FEATURES OF THE THOMPSON 5000 MIXER MINCER

- **15kW Helical Mince Drive** delivers a more powerful performance ensures efficient discharge whilst minimizing squashing or pulping of the product
- **Removable Stainless Steel Barrel Assembly** (optional) enables thorough cleaning and sanitization (Quick Release, Heavy Duty)
- **Reciprocate Mixing Action** ensures an efficient mix and dispensation of the product.
- **Auto Reverse Feedscrew During Reciprocating Mixing Cycle.** During the mix cycle the feedscrew intermittently operates in reverse, displacing product from the feedscrew channel ensuring the batch is more efficiently blended.
- **Counter-balanced Safety Interlocked Domed Lid** complete with viewing grills
- **Compact Design** with only 1709mm x 967mm of floor area required (excluding barrel and accessories)
- **56 Series (152mm) Cutting Head Size**
- **Smooth Corners and Surface Finish** reduce cleaning down times
- **High Quality 304 Stainless Steel** machine body, barrel, feedscrew, lockring and mixing paddle
- **Fully Seam Welded Bowl** Welded both inside and outside
- **Feedscrew Ejector** Safe and efficient removal of knives, plates and feedscrew

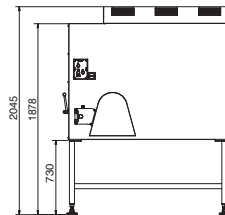


OPTIONS INCLUDE:

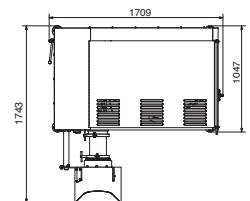
- 22kW Mince Motor
- Segmented Removable Stainless Steel Barrel System
- Feedscrew Knife and Plate Carriage.
- Gemini Systems
- De-bone / De-gristle Cutting Systems
- Ingredients or Liquid Pouring Channel to Lid
- Heavy Duty Stainless Steel Castors
- 66 Series (220mm) Cutting Head Size



LEFT SIDE VIEW



FRONT VIEW



TOP VIEW

THOMPSON 5000 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)
15	4	500 L.	300	63	37	177 x 116 x 190	1200
22	4	500 L.	300	100	47	177 x 126 x 190	1250

PRODUCT PERFORMANCE:

Product	13mm Hole Plate kg/hr	5mm Hole Plate kg/hr	3mm Hole Plate kg/hr
Primary Cut – Beef Trim	5,000	4,200	3,600
Secondary cut – Ground Beef		3,800	2,800

**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.*

*Production rates are dependent on the product and temperature of the product
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Manufactured in accordance with Australian Standards and Regulations



THOMPSON MEAT MACHINERY

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