



MEAT PROCESSING

Thompson Frozen Block Pre-Breaker



The Thompson Frozen Block Pre Breaker is designed to break up hard and frozen food blocks including meat and dairy products without destroying the texture of the product, eliminating the inconsistently sized particles and product emulsification.



Standard Technical Specifications

Production Capacity	8,000kg/h
Weight of Cut Pieces	100g – 450g
Minimum Product Block Temperature	-15°C
Intake Chute Height (from floor)	1300mm
Intake Chute Depth	270mm
Dimensions of Blocks Fed (L x W x H)	600 x 400 x 270mm
Discharge Height	700mm
Floor Area - without service zone	1.6m ²
Overall Dimensions (L x W x H)	1330 x 1030 x 1630mm
Net Machine Weight	760kg
Motor	15kW
Power Supply	63A
Full Load Current	30A



Modifications made to the machine at time of purchase may change the technical specifications. *Machine power to be fitted with a "D" curve motor start circuit breaker



The Thompson Frozen Block Pre Breaker can take any frozen product without thawing from -18°C to -3°C saving operator's valuable time and energy. The blocks can be processed within a remarkable 4 seconds to produce an extraordinary production of up to 8T / hr.

Maximum output of the Pre Breaker is ensured by the high cutting speed of the rotor type blade mechanisms. The frozen blocks are drawn to the slow speed rotor blades with high torque cutting forces achieving exceptional production output rate.

The frozen meat blocks are easy to load into the cutting area, where they are transformed by sharp blades into slices or with cross blades into smaller cube pieces. It is simple and safe to operate.

The Thompson Frozen Block Pre Breaker discharges product into 200L bins, various size tubs or onto conveyor for continuous feeding for further processing. 20T / hr production output can be achieved if continually conveyor fed.

The robust and reliable built quality means low maintenance and operating costs provides years of trouble-free operation.

Features of the Frozen Block Pre Breaker:

- High output is ensured by the high cutting speed of the rotor type blade mechanism.
- Design of the Pre Breaking Cutting System provides high integrity of large pieces of meat for further processing with reduced violation of the structure of frozen meat.
- Pre-breaking product by drawing frozen blocks with cutting forces to the rotor blades.
- Easy maintenance, reliability and low operating costs.
- Exceptional quiet operation.

