



# THOMPSON MEAT MACHINERY

## 900E Ergonomic Series Mixer Mincers

MACHINE IN COMPLIANCE WITH  
AUSTRALIAN STANDARDS AND REGULATIONS

TWO INDEPENDENT HELICAL MOTOR DRIVES  
*High performance mince & mix*

COMFORTABLE LOADING  
HEIGHT OF 1070MM

SMOOTH FINISHED STAINLESS  
STEEL CONICAL BOWL, MIXING  
RIBBON, FEEDSCREW AND  
MINCING HEAD

HIGH DISCHARGE OUTLET  
HEIGHT OF 720MM  
*To eliminate strenuous work practice  
of bending over causing strain and  
discomfort to the operator*

CONVENIENT STORAGE RACK



SAFETY INTERLOCKED &  
COUNTER-BALANCED LID

HEAVY DUTY STAINLESS STEEL  
BOWL & CABINET  
*Fully seam welded construction*

GEMINI CONNECTION  
*Option to allow for 2 mincers to be joined  
for continuous 1<sup>st</sup> and 2<sup>nd</sup> cut operation*

FEEDSCREW OPERATES AT  
RIGHT ANGLES  
*To achieve 1500kg/hr 2<sup>nd</sup> cut through  
3mm hole plate*

NO TOOL LOCK RING  
*For easy plate changes*

HEAVY DUTY CASTORS  
*Stainless Steel*

PNEUMATIC FOOT PEDAL  
*Allows hands free operation for  
portion control and tray packing*

**“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.



900E shown with Accessories



900E Mixing Ribbon



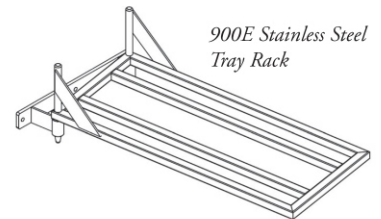
900E with Bin loading Hoist

## FEATURES OF THE 900E MIXER MINCER

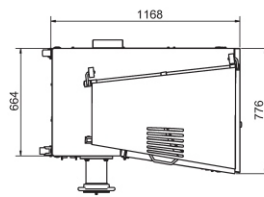
- Comfortable loading height of 1070mm
- High discharge outlet height of 720mm (to the barrel centre-line)
- Feedscrew operates at right angles to the bowl
- Feedscrew channel is located at the high end of the bowl to ensure blood and juices do not drain back into the feedscrew channel. This also ensures 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:

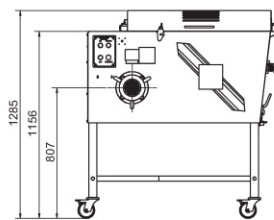
- Gemini System allows 2 machines to be joined for continuous 1<sup>st</sup> and 2<sup>nd</sup> cut operation
- Pneumatic Foot Pedal allows hands-free operation for portion control of tray packing
- Adjustable legs for height variation
- Stainless Steel Tray Rack mounted next to the discharge outlet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



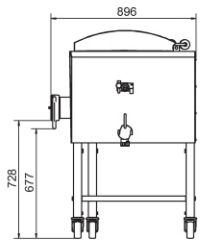
900E Stainless Steel Tray Rack



Top View



Front View



Left Side View

## THOMPSON 900 ERGONOMIC 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)
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 product and temperature of the product.  
Technical data is to be used as a guide only and is subject to change without notice.

*Manufactured in accordance with AS, CE, USDA, UL, CUL and GS regulations*



Delivering quality at the right price

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