



THOMPSON MEAT MACHINERY

3000 Series Mixer Mincers

MACHINE IN COMPLIANCE
WITH AUSTRALIAN STANDARDS
AND REGULATIONS

HIGHER QUALITY GEAR
REDUCTION MOTOR DRIVES

SAFETY ISOLATION SWITCH

HIGHER QUALITY ELECTRICAL
COMPONENTS

2 HELICAL GEAR DRIVES
High Efficiency & Performance

LARGER DIAMETER HEAVY
DUTY FEEDSCREW

STRONGER STAINLESS STEEL
BARREL & LOCKRING



*Pictured with optional feedscrew ejector and
recommended interlocked knife and plate guard*

MORE POWERFUL 7.5kW
MINCE DRIVE
OPTION - 9.2 kW

SAFETY LOCKED
COUNTERBALANCED LID

REMOVABLE MIXING PADDLE
NO SPANNERS REQUIRED

AUTOMATIC FORWARD &
REVERSE MIXING ACTION

FEEDSCREW EJECTOR
OPTIONAL

STRONGER STAINLESS STEEL
CONSTRUCTION
Fully Seam Welded Bowl & Cabinet

HEAVY DUTY CASTORS
STAINLESS STEEL

“THOMPSON TOUGH”

LEADING AUSTRALIAN MANUFACTURERS OF MEAT PROCESSING MACHINERY

THOMPSON 3000 MIXER MINCER

The **THOMPSON 3000 MIXER MINCER** is the **MOST ROBUST, HEAVY DUTY 120KG MIXER MINCER MANUFACTURED IN AUSTRALIA.**

The **THOMPSON 3000 MIXER MINCER** **OUTPERFORMS OTHER AUSTRALIAN MANUFACTURED MIXER MINCERS** of the same classification offering:

- Faster Production Output Rates
- Better Quality Gear Reduction Drives
- Higher Graded Electrical Components
- More Powerful Motors
- Larger Diameter Heavy Duty Solid Stainless Steel Feedscrew
- Stronger Stainless Steel Barrel, Mixing Paddle and Lockring
- Heavy Gauge Stainless Steel Cabinet Construction – Fully Seam Welded Inside and Outside

The **Best Value for Money** 120kg Mixer Mincer available in Australia when you consider **QUALITY, CONSTRUCTION, COMPONENTS, DESIGN AND ATTRIBUTES** of **THE THOMPSON 3000 MIXER MINCER.**

The **THOMPSON 3000 MIXER MINCER** is constructed from **HEAVY GAUGE STAINLESS STEEL** including **STAINLESS STEEL FEEDSCREW AND PADDLE.** It is **FULLY SEAM WELDED INSIDE AND OUTSIDE** and finished with smooth hygienic surfaces in an appealing satin finish to achieve clean bowl on product discharge. **REMOVABLE STAINLESS STEEL MIXING PADDLE** ensures easy and thorough cleaning providing maximum hygiene.

The **UNIQUE DESIGN FEEDSCREW CHANNEL** with right angle mixing paddle that feeds and delivers continuously to provide **EFFICIENT MINCE** and **PRODUCT DISCHARGE** with a **HIGH DEFINITION MEAT PARTICLE AND CUT QUALITY.**

The **THOMPSON 3000 MIXER MINCER** is **POWERED BY 2 INDEPENDENT HELICAL GEAR REDUCTION UNITS** and designed to **DELIVER STRENGTH** and **RELIABILITY FOR MANY YEARS.**

The **RECIPROCATING MIXING ACTION** efficiently yet **GENTLY BLENDS FAT AND LEAN PRODUCT** into homogenous batches. This **GUARANTEES PRODUCT CONSISTENCY.**

The **THOMPSON 3000 MIXER MINCER** is designed to offer **HIGH CAPACITY PRODUCTION** in a **COMPACT SIZE.** Supermarkets, butcher shops and quality processing facilities will appreciate the performance of the Thompson 3000 Mixer Mincer. It is **BUILT TO WITHSTAND THE HIGH DEMANDS OF LARGER PRODUCTION.**



Thompson 3000 Mixer Mincer shown with Accessories



Gemini System



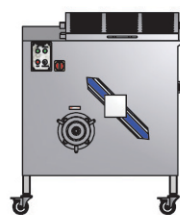
Stainless Steel Feedscrew and Mixing Paddle

FEATURES OF THE THOMPSON 3000 MIXER MINCER

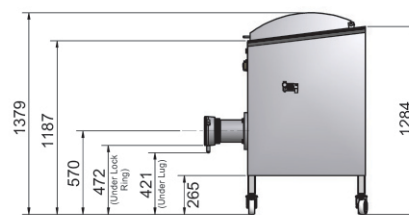
- Low loading height of 1150mm
- Short production time for 120kg (180L) capacity
- High production rates of 3000 kg/hour on primary cut
- Constructed from heavy gauge Stainless Steel and fully seamed welded
- Stainless Steel feedscrew and paddle
- Removable Stainless Steel mixing paddle
- Lid with inspection slots to allow product to be added during operation

OPTIONS INCLUDE:

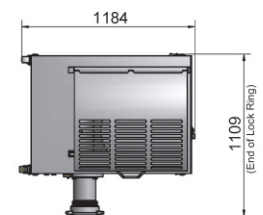
- 9.2kW Mince Motor
- Pneumatic Foot Pedal allows hands-free operation
- Gemini System allows 2 machines to be joined for continuous 1st and 2nd cut operation
- Ingredients and liquid pouring channel to lid
- Feedscrew knife and plate carriage



FRONT VIEW



RIGHT SIDE VIEW



TOP VIEW

THOMPSON 3000 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)
7.5	1.1	180 L	120	20	19	131 x 127 x 144	500
9.2	1.1	180 L	120	30	22	131 x 127 x 144	510

**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	3000		
Secondary cut – Ground Beef		2100	1800
Secondary Cut – Sausage Mix		2100	1800

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



Delivering quality at the right price

Dussen Pty Ltd
Unit 3/70 Andrew Street Wynnum, Qld Australia 4178

Phone: (+61) 7 3393 6552 Fax: (+61) 7 3393 6352
Email: sales@dussen.com.au Website: www.dussen.com.au