



# THOMPSON MEAT MACHINERY

## *840 Mixer Mincers*

HIGH PERFORMANCE IN A COMPACT DESIGN

MACHINE IN COMPLIANCE  
WITH AUSTRALIAN STANDARDS  
AND REGULATIONS

60 LITRE – 40KG  
(FRESH TRIM)  
BATCH CAPACITY

SAFETY ISOLATION  
SWITCH

3kW HIGH TORQUE  
FEEDSCREW GEAR MOTOR  
DIRECT DRIVE

0.75kW PADDLE  
MOTOR  
DIRECT DRIVE

SAFETY INTERLOCKED LID  
WITH OPEN GRILL

HEAVY DUTY STAINLESS STEEL  
BOWL & CABINET  
FULLY SEAM WELDED CONSTRUCTION

REMOVABLE MIXING PADDLE  
STAINLESS STEEL WITH AUTOMATIC  
RECIPROCATING MIX OPERATION

HEAVY DUTY  
STAINLESS STEEL BARREL,  
FEEDSCREW & LOCK RING

HEAVY DUTY CASTORS  
STAINLESS STEEL



“THOMPSON TOUGH”

LEADING MANUFACTURERS OF MEAT PROCESSING MACHINERY

## THOMPSON 840 MIXER MINCERS.

The Thompson 840 Mixer Mincer is the latest addition to the Thompson range of high-performance Mixer Mincers.

This **COMPACT MODEL** is purpose designed to accommodate the gourmet shops and supermarkets with **LIMITED PRODUCTION FLOOR SPACE** but still want the **SAME HIGH QUALITY MIXER MINCES** that are capable of **PRODUCING RELIABLE HIGH PRODUCTION OUTPUTS** and **GOOD PARTICLE DEFINITION OF CUT**. The 840 Mixer Mincer is available as a **CONVENTIONAL FREESTANDING MODEL** or where space is very limited as a **BENCH TOP MODEL**.

The 840 Mixer Mincer is a leader in its field and maintains the capacity to **MINCE EXTREMELY EFFICIENTLY** with output rates you would only expect of larger machines. It is ideal for gourmet shops and supermarkets that produce quantities of gourmet flavoured sausages in small batches or where tray packs of fresh mince are continually required. It **GREATLY REDUCES WASTE FROM EXCESS PRODUCT REMAINING IN BOWL OR MINCING CHAMBER**.

The 840 Mixer Mincer is a very good option over conventional pedestal style mincers that are hand fed. It offers continuous mincing operation and automatic mixing which **GREATLY REDUCES LABOUR** and **IMPROVES PRODUCT QUALITY AND YIELD**.

This machine stands **SMALL IN STATUE**, offers **BIG BENEFITS IN PERFORMANCE** and **COST REDUCTION** at an **AFFORDABLE PRICE**.

### FEATURES OF THE THOMPSON 840 MIXER MINCER

- **3kW Helical Mince Drive** delivers a more powerful performance ensures efficient discharge whilst minimizing squashing or pulping of the product
- **Removable Stainless Steel Mixing Paddle** enables thorough cleaning and sanitization (Quick Release, Heavy Duty) with automatic reciprocating mix operation improves yield and reduces production time
- **Reciprocate Mixing Action** ensures an efficient mix and dispensation of the product
- **60 Litre (40kg) Batch Capacity** perfect for mixing and mincing of smaller batches with reduced waste
- **Safety Interlocked Lid** complete with viewing grills
- **Compact Design** with only 668mm x 744mm of floor area required (excluding the barrel and accessories)
- **32 Series (90mm) Cutting Head Size** minces fresh meat efficiently with high definition of cut
- **Low Loading Height** (1093mm) easy on operator's back
- **High Quality 304 Stainless Steel** Machine body, barrel, feedscrew, lockring, mixing paddle

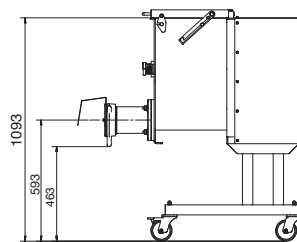


Removable Mixing Paddle and Feedscrew

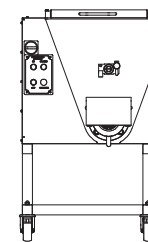
### OPTIONS INCLUDE:

- 240v / 50Hz single phase
- Foot pedal operation
- Feedscrew knife and plate carriage
- De-bone / De-gristle cutting systems
- Ingredients or liquid pouring channel to lid

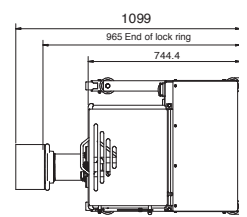
Loading and discharge height (mm)



RIGHT SIDE VIEW



FRONT VIEW



TOP VIEW

### THOMPSON 840 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)
3	0.75	60 L.	40	20	3.5	118 x 83 x 132	250

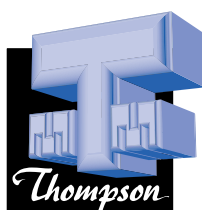
\*Technical data is to be used as a guide only and is subject to change without notice. Dimensions and weight may vary in the course of development

### PRODUCT PERFORMANCE:

Product	10mm Hole Plate kg/hour	5mm Hole Plate kg/hr	3mm Hole Plate kg/hr
Primary Cut – Beef Trim	2,400		
Secondary cut – Ground Beef		1,500	1,380

Production rates are dependent on the product and temperature of the product

*Manufactured in accordance with Australian Standards and Regulations*



## THOMPSON MEAT MACHINERY

134 MAGNESIUM DRIVE, CRESTMEAD, QLD AUSTRALIA 4132

PHONE +61 7 3803 6643 – FAX +61 7 3803 6635

EMAIL sales@tmach.com.au – WEB SITE www.tmach.com.au