



THOMPSON 900 SERIES MIXER / GRINDER

Our Thompson 900 Series mixer/grinder is ideal for today's small to midsize processor or supermarket. With a production capacity up to 2,000 kilograms (4,409 pounds) per hour (depending on plate size, product, and product temperature), this machine delivers high volume while saving on floor space (3.1-ft. x 2.3-ft.).

Built to withstand harsh production environments, our Thompson 900 mixer/grinder is manufactured of solid stainless steel and features seam welded corners inside and out. The smooth easy to clean surfaces, and solid, rust free stainless steel feedscrew and removable stainless steel mixing arm and paddles reflect the quality construction of this machine.

The automatic forward/reverse mixing action gently blends fat and lean product into consistent batches. The feedscrew rests in a uniquely designed channel and is positioned at a right angle to the hopper and the mixing paddle. This results in limited exposure to the feedscrew and eliminates overworking of the product. **The result: superior particle definition and minimal temperature rise.**

Equipped with two independent helical gear motors, you'll benefit from the quiet, trouble free operation of the Thompson 900.



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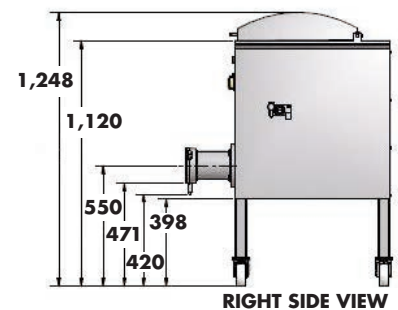
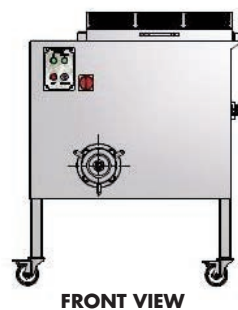
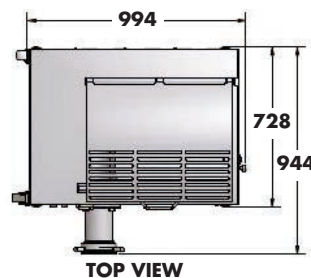
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Features

- #32 (90mm) size grinding head
- Seamless, fully welded heavy duty stainless steel construction
- Automatic forward/reverse mixing action
- Solid stainless steel feedscrew and mixing paddle
- Stainless steel counterbalanced interlocking dome shaped lid with viewing slots so spices or other ingredients can be added while mixing. Mixing action stops when safety lock on lid is released.
- Two independent helical gear motors for mixing and grinding
- Heavy duty locking casters

Options

- 7.5 or 12-hp grinding motor available for frozen or tempered meat applications
- Footswitch
- Feedscrew knife and plate cart
- Connections for tandem (Gemini) production
- Bone removal system
- Ingredients chute
- Optional open hopper for continuous feeding of pre ground product



Specifications

Production capacity:	Up to 2,000kg (4,409 lbs.) per hour depending on plate size
Hopper volume:	100 liters
Mixing capacity:	60kg (132 lbs.)
Grinding head size:	32 (90mm)
Gear motor (grinding):	5.5-hp
Gear motor (mixing):	1.5-hp
Electrical:	208/230 volt, 60Hz, 3-phase
Net weight:	370kg (816 lbs.)

Production Capacities (per hour)

Product	13mm hole plate	5mm hole plate	3mm hole plate
Primary cut - Beef Trim	2,000kg (4,409 lbs.)	1,800kg (3,968 lbs.)	
Secondary cut - Ground Beef		1,500kg (3,307 lbs.)	1,500kg (3,307 lbs.)
Secondary cut - Sausage		1,500kg (3,307 lbs.)	1,500kg (3,307 lbs.)

