

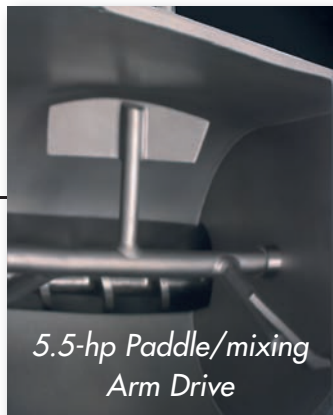
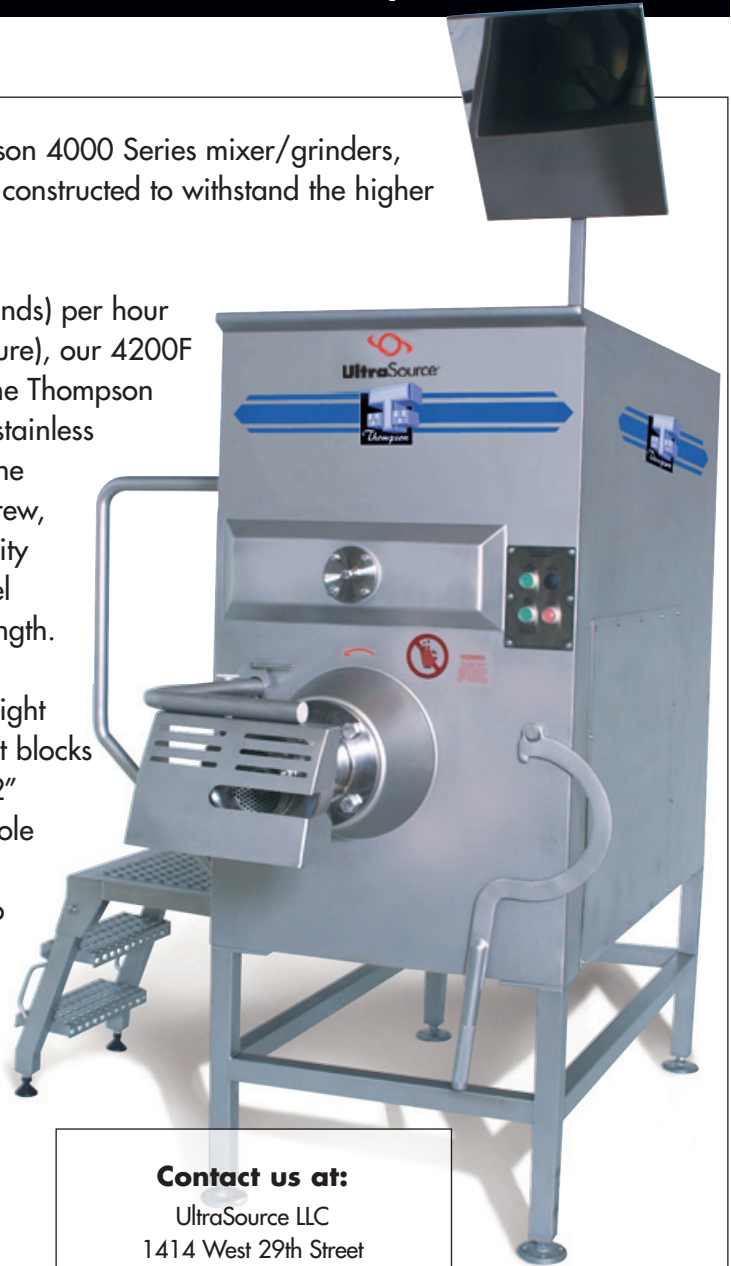


## THOMPSON 4200F FROZEN MIXER/GRINDER

Incorporating all of the strength of features of our Thompson 4000 Series mixer/grinders, our 4200F frozen mixer/grinder has been designed and constructed to withstand the higher forces and demands of processing hard frozen product.

Capable of producing up to 4,000 kilograms (8,819 pounds) per hour (depending on plate size, product, and product temperature), our 4200F model is equipped with a hopper volume of 350 liters. The Thompson 4200F industrial mixer/grinder is manufactured of solid stainless steel and features seam welded corners inside and out. The smooth easy to clean surfaces, solid stainless steel feedscrew, grinding head, lock ring, and mixing arm reflect the quality construction of this machine. In addition, the stainless steel hopper is 4mm thick with reinforced walls for further strength.

The specially designed frozen feedscrew with its unique flight design is structurally engineered to handle tempered meat blocks at  $-1^{\circ}\text{C}$  ( $30^{\circ}\text{F}$ );  $5.9'' \times 5.9'' \times 15.7''$ ; or frozen  $2'' \times 2'' \times 2''$  cubed meat products at  $-10^{\circ}\text{C}$  ( $14^{\circ}\text{F}$ ) using a minimum hole plate of 8mm in diameter. After cutting the product into small pieces, the feedscrew then transports the material to a large GU160 grinding head. A continuous grind at high production rates is made possible with the high torque feedscrew powered by a 20/20 horsepower, two speed grinding motor. Equipped with reliable helical gear drives, you never have to worry about down time due to belt or chain failure.



5.5-hp Paddle/mixing  
Arm Drive

From quality design to tough construction, outstanding performance, and amazing reliability, that's Thompson!

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**Think UltraSource First.**

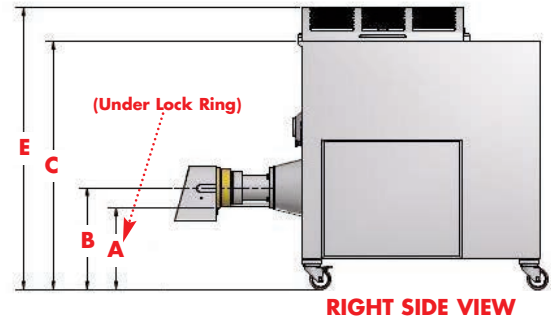
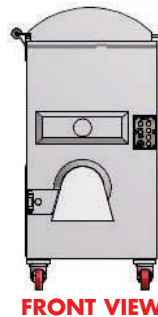
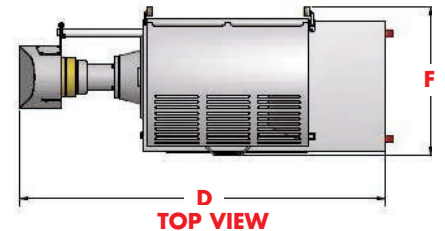
# THOMPSON 4200F FROZEN MIXER/GRINDER

## Features:

- #56 (152mm) grinding head
- 20/20-hp, two speed grinding motor
- 350-liter hopper volume
- Heavy duty reinforced mixing paddles to process tempered meat blocks
- Handles tempered meat blocks at -1°C (30°F); 5.9" x 5.9" x 15.7"; or frozen 2" x 2" x 2" cubed meat products at -10°C using a minimum hole plate of 8mm in diameter
- Frozen feedscrew designed with a unique flight design, which cuts the product into small pieces and feeds the large GU160 grinding head
- Seamless, fully welded, heavy duty stainless steel construction
- Two speed mixing action
- Solid stainless steel feedscrew, mixing paddle, and grinding head
- Reinforced 4mm thick stainless steel hopper
- Heavy duty safety interlocked 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.
- Independent helical gear drives for mixing and grinding
- Heavy duty locking casters

## Options:

- Raised stand
- Variable speed motor
- Safety interlocked step and handrail
- Independent direct drives
- Inspection mirror
- Feedscrew ejector



## Dimensions

Model	A	B	C	D	E	F	Shipping Weight
4200F	459mm (18")	598mm (23.5")	1,510mm (4.9-ft.)	2,286mm (7.5-ft.)	1,491mm (4.8-ft.)	792mm (31")	2,293 lbs.

## Production Capacities (per hour)\*

Model	12mm hole plate	8mm hole plate
4200F Frozen GU160 grinding head	816kg (1,800 lbs.)	726kg (1,600 lbs.)

\* Hopper capacities are to be used as an indicative figure only, and are based on -10°C flaked, tempered meat.

## Technical Specifications

Model	Hopper Volume	Mixing Capacity	Mixer Motor	Grinding Motor
4200F Frozen	350 liters	200kg (441 lbs.)	5.4-hp	20/20-hp (two speed)