



600L Mincer Mixer



Since 1945



Standard inclusions:

- 1 x 3 mm Mince Plate
- 1 x 5 mm Mince Plate
- 1 x 10 mm Mince Plate
- 1 x Knife Holder
- 2 x Insert
- 1 x Worm Puller
- 1 x Cleaning Brush

Smart by Design, Built to Last

Hall Food Equipment is an Australian owned and operated company and has been manufacturing Butchery Machines in Sydney since 1945. During this time we have successfully expanded our range of Australian made food processing equipment to include Mincers, Sausage Fillers, Mincer Mixers, Chopping Blocks, Preparation Tables & Pickle Pumps.

We pride ourselves on applying smart design, with quality built, durable high finished machines that will last for many years. We give personal attention to all our customers. Our Customer Service aim is to meet and exceed customer expectations through our quality products and true old fashioned customer service.

Intelligent design, and decades of experience are combined with a quality finish to produce the Hall Food Equipment 600MM Mincer Mixer. Hall Mincer Mixer will reward you by mincing and mixing meat and a variety of other products quickly, consistently and efficiently without the need for preservatives to make the product look and remain appealing.

It is capable of producing up to 6-8 tons per hour on the first cut. It is a high quality machine perfect for the wholesale and manufacturing sector.

Hall 600MM Mincer Mixer is a no compromise machines that comes standard with a stainless steel Barrel, stainless steel Worm and stainless steel Lock Ring. The hopper/tub has a high quality polished stainless steel finish to ensure that mince will not stick to the machine. The surface is easy to clean and is hygienic. All the working parts underneath the cover are stainless steel as well, making it an extremely strong and durable piece of equipment.

The highly polished interior hopper and the efficient and removable Mixing Paddle of the 600MM Mincer Mixer stops mince sticking to the machine resulting in less wasted product, and easier, quicker clean and better hygiene. The bottom line is more profit to the operator from a higher yield, reduced time to clean and a visually appealing & longer shelf life mince. These features are sure to please every quality & efficiency conscious operator and most importantly their customers.

Hall Mincer Mixer is extremely versatile and can be used for a variety of different applications, including mincing & mixing all meat types, cheese, fruits, vegetables and nuts.



Removable Stainless Steel Paddle



160mm Plate size Cutting Head with Full size Worm & Plate



Splatter Guard with Safety Switch



Visually appealing & Long Shelf Life Mince without preservatives

Hall 600MM Mincer Mixer has two high quality heavy duty independent electric motor driven reduction gear boxes - one to drive the mixing paddle and the other to drive the mincer worm. The high efficiency motors and quality gear boxes ensure economical, efficient and quiet operation for many years.

A specially designed thrust bearing housing mounts to the stainless steel body between the gear box & worm to ensure quiet operation & durability of the gear box.

Hall 600MM Mincer Mixer does not compromise on quality & safety. A stainless steel Lid with Grill is operated via a lifter for ease of use & safety. The Grill provide full visibility and also makes it easy & safe to pour liquids or flavoring without opening the lid. A Grill type lid design makes cleaning with a hose quick and easy.

The Lid is also fitted with a safety cut out switches which stop the machine automatically if the lid is lifted during operation. A Splatter Guard is fitted in front of the mincing head and it is fitted with safety cut-off switch so that the machine automatically stops when the guard is opened, reducing the possibility of finger/limb ingress.

The height of the legs for 600MM Mincer Mixer can be customised when ordering, to suit integration with your existing machinery.

Hall 600MM Mincer Mixers have close fit side panels/covers which prevents the meat from penetrating in the panel skirts, reducing the chance of foul odors and smells from unseen / hard to reach mince.

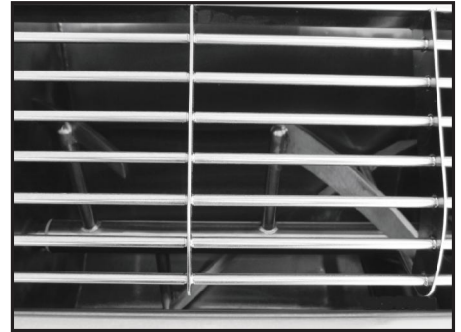
Easy clean = Better Hygiene

Hall 300MM Mincer Mixer has special features to keep the temperature rise of the meat to a minimum during mincing process. To achieve this all food contact areas such as the tub & barrel are insulated from inside the machine to prevent any heat from the motors reaching the meat. Further, it has a built in air cooling system to take away heat generated from the motors and keep the inside of the machine cool. These features ensures a minimal rise in temperature of the mince, giving a better look and longer shelf life to the mince.

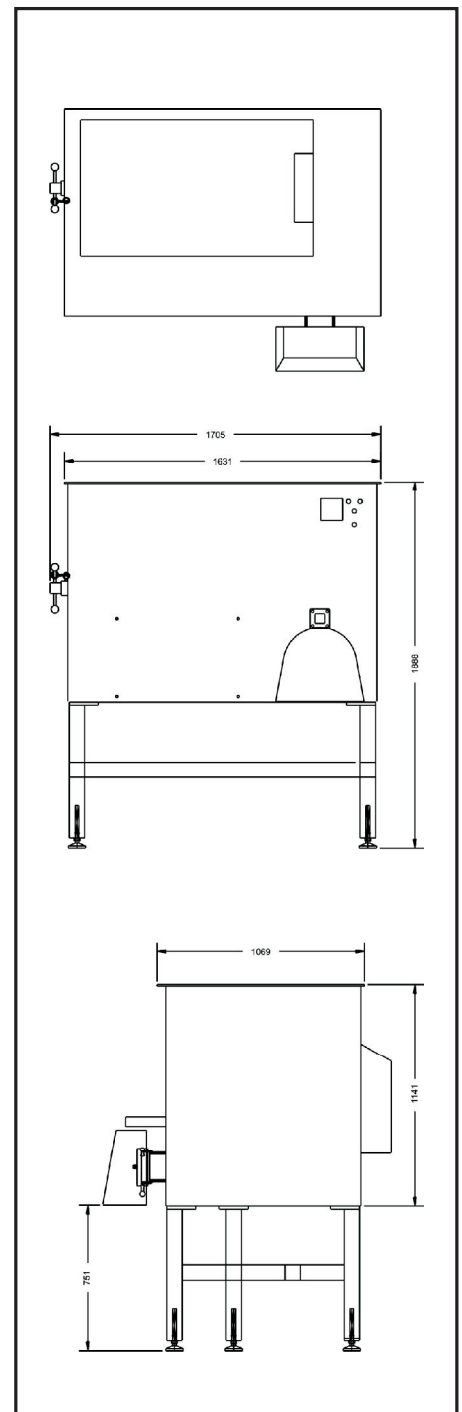
Hall Food machinery is very Reliable & Durable and given a bit of care will run trouble free for many years. All consumable parts & spares for our machines are reasonably priced & is readily available to minimise the cost of machine maintenance & down time.

Compare our quality, customer service, spare parts prices and availability with other makes of machine and you would realise the benefit of choosing TRUSTED HALL FOOD EQUIPMENT.

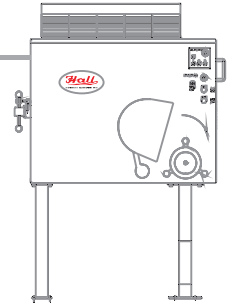
Contact us for a list of un-biased Hall Equipment users in your region / state.



Stainless Steel Grill Style Lid Front



FEATURES



- * Stainless Steel Body
- * Stainless Steel Worm
- * Stainless Steel Lock Ring
- * Stainless Steel Exterior Skirt
- * Stainless Steel Legs
- * Stainless Steel Drive Shaft
- * Stainless Steel Mixing Paddle
- * Inspection Ladder with safety interlock switch
- * Removable Stainless Steel mixing paddle for easy cleaning
- * Computer Controlled Automatic Reciprocating Cycle Mixing action, via touch pad control adjustable 1-9 minute mix cycle
- * Built in motor overload protection
- * 2 set speeds are possible through the in-built Variable Speed Drive Unit
- * 24 Volt Control circuits for additional safety
- * Stainless Steel Lid with grill for clear visibility, safe & easy to add ingredients to mix without any spill
- * Double monitoring (Category 3 safety switching), on lid and plate guards
- * Supplied with complete cutting package including 3 Plates, 2 Blades, 1 Knife, Worm Puller & Cleaning Brush
- * Reduces labour costs
- * Genuine 160 mm plate size cutting head and knife system with full size worm
- * All food contact areas such as tub & barrel are insulated to prevent adding any heat to the meat for better quality and longer shelf life of the mince
- * In-built Air-cooling system to better maintain temperature of the meat
- * Cover plate in the bottom of the machine
- * Electro polished Body, Worm & Lock Ring for efficient clean cut ensuring maximum product shelf life
- * Electrical parts are enclosed in an IP 65 standard watertight box for safety

TECHNICAL SPECIFICATIONS

Length	1310 mm including barrel	Weight	1200 kg (packed)
Height	2140 mm	Ship Size	1350 x 1800 x 2300 mm
Width	1705 mm	Mix motor	5 kW
Fill height (tub height)	1880 mm	Mince Motor	15 kW
Power requirements	415 V, 3phase,50 Hz, 63 Amp	Tub Capacity	610 L
Full Load	32.0 A/ph	Mix Capacity	450 kg
Standard inclusions:- 1 x 3mm Mincer Plate,1 x 5mm Mincer Plate,1 x 10mm Mincer Plate, 2 Blade insert, 1 Knife holder,1 Worm puller & 1 Cleaning brush			
OPTIONAL EXTRAS (must be specified with order)			
<ul style="list-style-type: none"> ■ Double Cut Systems/Unger System ■ Covered Lid or Hopper for continuous feed ■ Lifter can be fitted to the machine ■ Gristle removing system ■ 18 and 22kW Mince Motor 			

Specifications are subject to change without notice.

Hall
FOOD EQUIPMENT

Manufactured and distributed by:
Hall Food Equipment

A.B.N. 90 144 988 689

11 Distribution Place

SEVEN HILLS, NSW 2147

PHONE: +61 (0)2 9838 0799 FAX: +61 (0)2 9838 0399

E-mail: info@hallfood.com.au Web: www.hallfood.com.au

Contact us for a list of un-biased Hall Equipment users in your region/state.