

Triple "S" Mincer



Hall

FOOD EQUIPMENT

Smart by Design, Built to Last

Hall Food Equipment is an **Australian owned and operated** company and has been in business since **1945**. During this time we have successfully expanded our range of food processing equipment to include **Mincers, Sausage Fillers & Mincer Mixers**.

We pride ourselves by 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 Tripple "S" Mincer. The Tripple "S" Mincer will **reward you by mincing** meat and a variety of other products **quickly, consistently and efficiently without the need for preservatives** to make the product look and remain appealing.

The **Tripple "S" Mincer** is a **no compromise machine** that comes standard with **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 hygienic.

The **Tripple "S" Mincer** is extremely versatile and can be used for a variety of different applications, including **mincing all meat types, cheese, fruits & vegetables or nuts**.

Hall Trpple "S" Mincer-Mixer complies with **FSANZ, HACCP standards and is AS/NZS & AQIS certified**.



**Stainless Steel 42 Size Worm & Plate
Stainless Steel Lock Ring**



**42 Size Cutting Head with
42 Size Worm & Plate**



Large Corner Radius in Tub/Hopper



Visually appealing & Long Shelf Life Mince without preservatives

The **Electro Polished Barrel, Worm & Lock Ring** of the Triple "S" Mincer ensures an efficient clean cut without bruising the meat.

The **Highly Polished Interior hopper** of the Tripple "S" Mincer stops mince sticking to the machine resulting in less wasted product, an easier quicker clean and better hygiene. The bottom line is more profit to the operator from **higher yield, reduced time to clean and a visually appealing & longer shelf life product especially mince.** These features are sure to please **every quality efficiency conscious operator and more importantly their customers, happy customers.**

Hall Triple "S" Mincer gets its power from a **High Efficiency Motor** direct coupled to a **Quality Reduction Gear Box** which ensures **economical, efficient and quiet operation for many years.**

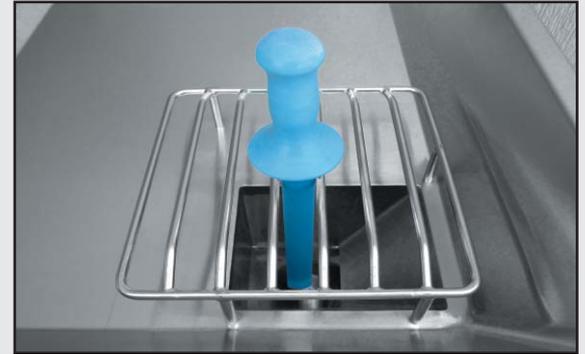
Hall Triple "S" Mincer does not compromise on **Quality & Safety.** **Stainless Steel Grill type Guard & Specially designed Mincer Dolly** are designed to prevent operators' hands from reaching the worm and ensure safe and easy operation. Further, it is much easier to keep the Grill type guard clean.

Easy clean = better hygiene

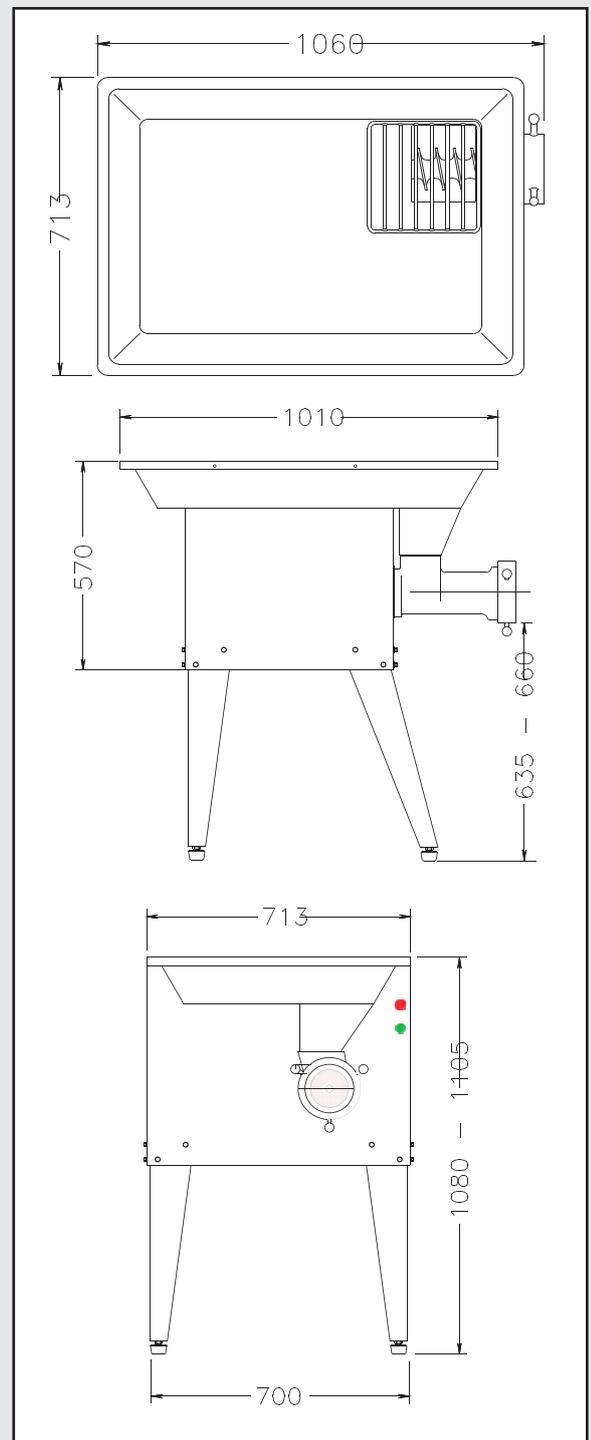
Hall Food machinery is very **Reliable & Durable** and runs trouble free for many years. All **Consumable Parts & Spares** of our machines are **Reasonably Priced & Readily Available.** This minimises the cost of machine maintenance & down time.

Compare our Quality, Customer Service, Spare Parts Availability & their prices with other machines and you would realise the benefit of choosing the TRUSTED HALL FOOD EQUIPMENTS.

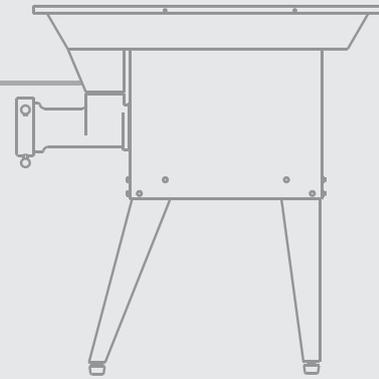
Contact us for a list of un-biased Hall Equipment users in your region / state.



Stainless Steel Grill Style Guard with Special Mincer Dolly



FEATURES



- * Stainless Steel Body
- * Stainless Steel Worm
- * Stainless Steel Lock Ring
- * Stainless Steel Exterior Skirt
- * Stainless Steel Legs
- * Stainless Steel Drive Shaft
- * Flawlessly Smooth, Polished Stainless Steel Tray
- * Built in Motor Overload Protection
- * High Efficiency Motor direct coupled to Reduction Gear Box to ensure smooth powerful mincing
- * Simple & Quick operation
- * Compact design requires minimum area of floor space, fits through standard door
- * Supplied with Rust Proof adjustable Feet
- * Supplied with complete Cutting Package including 3 Plates, 2 Blades, 1 Knife & Worm Puller
- * Easy Feed & Clean Stainless Steel Safety Guard
- * Reduces labour costs
- * Easy to clean
- * Supplied with a cleaning Brush
- * Genuine full Single Cut 42 size Cutting head System with 42 size Worm & 42 size plate to give best cool cut and high efficiency, not like some other machines with 32 worm inside but with 42 head visible in front
- * Big 42 Size worm can intake more meat with each turn hence less bruising, minimal rise in temperature of the meat, higher productivity & longer shelf life of the mince
- * Electro polished Body, Worm & Lock Ring
- * Electrical parts are enclosed in an IP 65 standard watertight box for safety
- * 3.25 meter heavy duty power lead

TECHNICAL SPECIFICATIONS

Length	1010 mm	Weight	95 kg (packed)
Height	1045mm + Adjustable Feet	Ship Size	1300 x 720 x 700 mm
Width	750mm	Motor	4kW 3 phase
Power requirements	415V, 3phase, 50 Hz, 20 Amp	Tray Capacity	60 Kg
Full Load	9A/ph	Cutting package	3mm, 5mm & 10mm plates, 2blades 1knife & worm puller

OPTIONAL EXTRAS (must be specified with order)

- Select from a full range of knives and plates

Specifications are subject to change without notice.

Manufactured and distributed by:

Hall Food Equipment

A.B.N. 90 144 988 689

11 Distribution Place

SEVEN HILLS, NSW 2147

PHONE: 02 9838 0799 FAX: 02 9838 0399

E-mail: info@hallfood.com.au

Web: www.hallfood.com.au

Hall
FOOD EQUIPMENT

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