

60 kg Mincer Mixer



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 60kg Mincer Mixer. The 60 kg 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.

The **60kg Mincer Mixer** 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 **60kg Mincer Mixer** is **extremely versatile** and can be used for a variety of different applications, including **mincing & mixing all meat types, cheese, fruits & vegetables or nuts**.

Hall 60Kg Mincer-Mixer complies with **FSANZ, HACCP** standards and is **AS/NZS & AQIS** certified.

The **Highly Polished Interior hopper** and the **Efficient and Removable Mixing Paddle** of the 60kg Mincer Mixer 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



**Large Radius Corner ends
Removable Stainless Steel Mixing Paddle**



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



Stainless Steel Casters with Locks



Visually appealing & Long Shelf Life Mince without preservatives

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 60Kg Mincer Mixer has two **High Quality independent electric motor driven Reduction Gear Boxes** - one to drive the Mixing Paddle and the other to the drive mincer Worm. The High Efficiency Motors and Quality Gear Boxes ensure **economical, efficient and quiet operation for many years**.

Hall 60Kg Mincer Mixer does not compromise on **Quality & Safety**. A **Stainless Steel Grill type Lid** is designed for **easy & safe operation**, providing full visibility and makes it easy & safe to pour liquids into the hopper without opening the lid. The Grill type lid design cleaning with a hose quick and easy.

The Lid has two **Safety Latches** and requires both hands to open the Latches, **ensuring safe operation**. The Lid is also fitted with a **Safety Cut out Switch** which stops the machine automatically if the Lid is lifted during operation.

Unlike machines with exposed bolts on the side covers, Hall 60Kg Mincer-Mixers do not have visible bolts and have **snug, close fit panels**. Meat and other product won't get stuck onto exposed bolts and or penetrate the close fitting panel skirts or covers, **reducing the chance of foul odours and smells from unseen / hard to reach mince**.

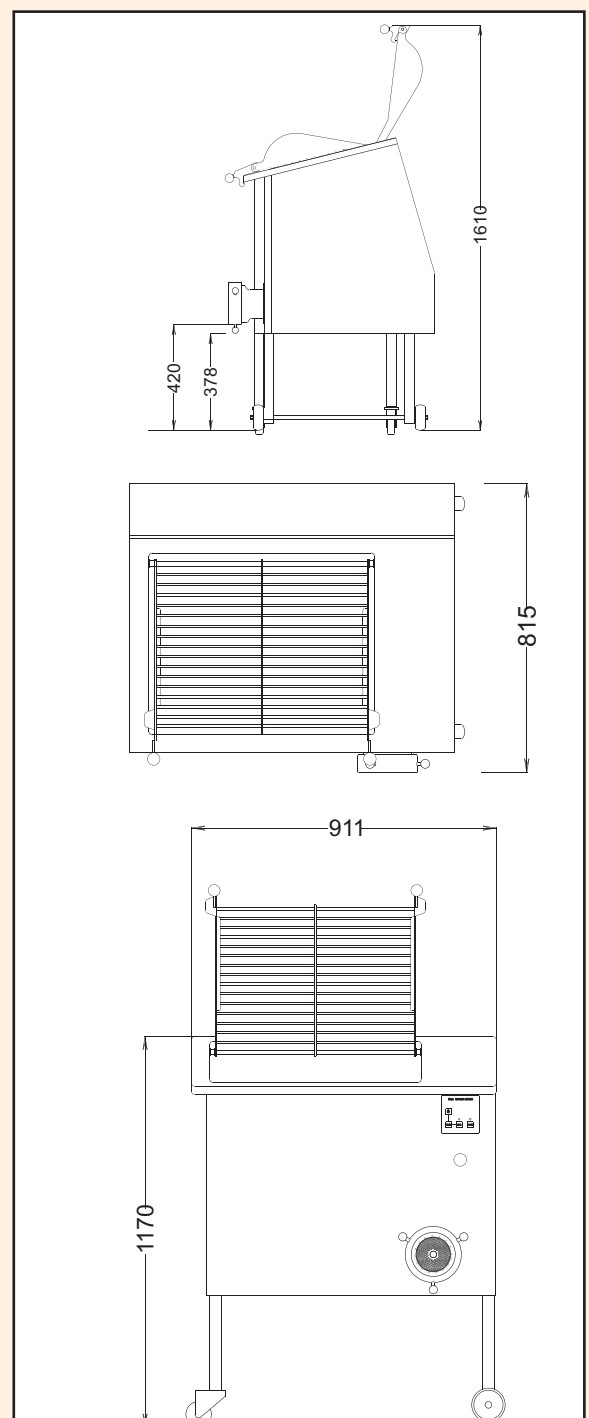
Easy clean = better hygiene

The hopper is **Highly Polished** with **large radius corner ends** TIG welded to the tub centres with highly polished, barely visible welds to minimise meat and bacteria sticking in sharp corners and or poorly finished seam welding.

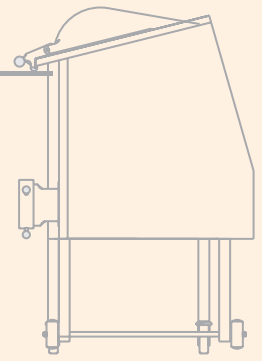
Hall Food machinery is very **Reliable & Durable** and given a bit of care will run trouble free for many years. All **Consumable Parts & Spares** for our machines are **Reasonably Priced & is Readily Available** to minimise the cost of machine maintenance & down time. **Compare our Quality, Customer Service, Spare Parts Prices and availability with other makes of machine and you would realise the benefit of choosing TRUSTED HALL FOOD EQUIPMENT**.



Stainless Steel Grill Style Lid



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
- * Flawlessly Smooth, Polished Stainless Steel tub with almost no visible welding seam
- * Removable Stainless Steel mixing arm 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
- * 24 Volt Control circuits for additional safety
- * Ergonomic design, requires minimum of floor space, can be easily wheeled through standard door
- * Supplied with 2 fixed wheels & 2 swivel Lockable Stainless Steel Castors
- * Stainless Steel grill type Lid for clear visibility, safe & easy to pour liquids without any spill
- * Advanced Safety Cut out Switch and Safety Latches on Lid
- * Supplied with complete Cutting package including 3 Plates, 2 Blades, 1 Knife & Worm Puller
- * Reduces labour costs
- * Rust proof Lockable all Stainless Steel Castors for easy movement
- * Low tub filling height
- * Easy to clean – no visible bolts on side skirts – no place for meat to stick or hide
- * Genuine full Single Cut 42 Size Cutting System with 42 Size Worm & 42 Size Plate to give best cut and high efficiency, not like some other machines with 32 worm inside but with 42 head visible in front.
- * Big 42 Size worm to handle 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 for efficient cool cut ensuring maximum product shelf life
- * Electrical parts are enclosed in an IP 65 standard watertight box for safety
- * 3 meter heavy duty power lead

TECHNICAL SPECIFICATIONS

Length	950mm	Weight	220kg (packed)		
Height	1200mm	Ship Size	1200 x 1200 x 1360 mm		
Width	815mm	Mix motor	1.1kW		
Fill height (tub height)	1030mm	Mince Motor	4kW		
Power requirements	415V, 3phase, 50Hz, 20 Amps	Tub Capacity	125 L	Mix Capacity	60Kg
Full Load	11.4 A/ph	Cutting package	3mm, 5mm & 10mm plates, 2 blades, 1 knife & worm puller		

OPTIONAL EXTRAS (must be specified with order)

- Full range of knives and plates
- Height can be changed at the time of placing order
- Foot Paddle Switch for hands free operation & with intelligent automatic safety cut-off.

Specifications are subject to change without notice.

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