

Hall

FOOD EQUIPMENT

Triple S Mincer



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, Burger Press, Chopping Blocks, Preparation Tables & Pickle Pumps.**

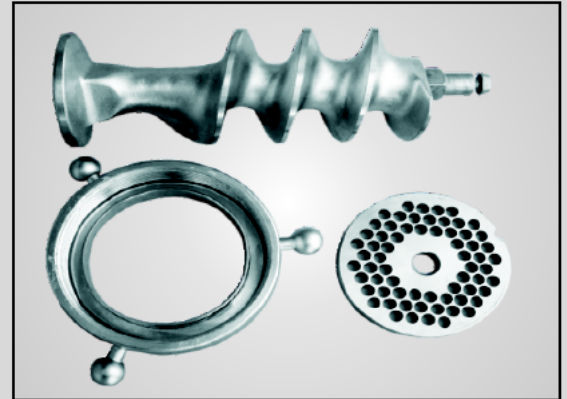
We pride ourselves on applying smart design, with quality built, durable high finished machines that will last for many years.

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 Triple S Mincer. Hall 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.

Hall Triple S Mincer 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.

Hall Triple S Mincer is extremely versatile and can be used for a variety of different applications, including mincing all



**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

meat types, cheese, fruits, vegetables and nuts.

Hall Triple S Mincer complies with FSANZ, HACCP standards and is AS/NZS & AQIS Certified.

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 Triple S Mincer stops meat 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 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.

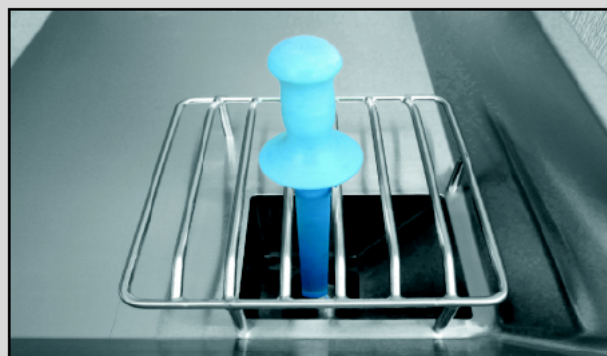
Hall Triple S Mincer does not compromise on **quality & safety**. **Stainless steel grill type Guard & specially designed Mincer Dolly** are designed to prevent operators' hands from reaching the worm and ensure safe and easy operation. Further, it is much easier to keep the Grill type guard clean.

Easy clean = Better Hygiene

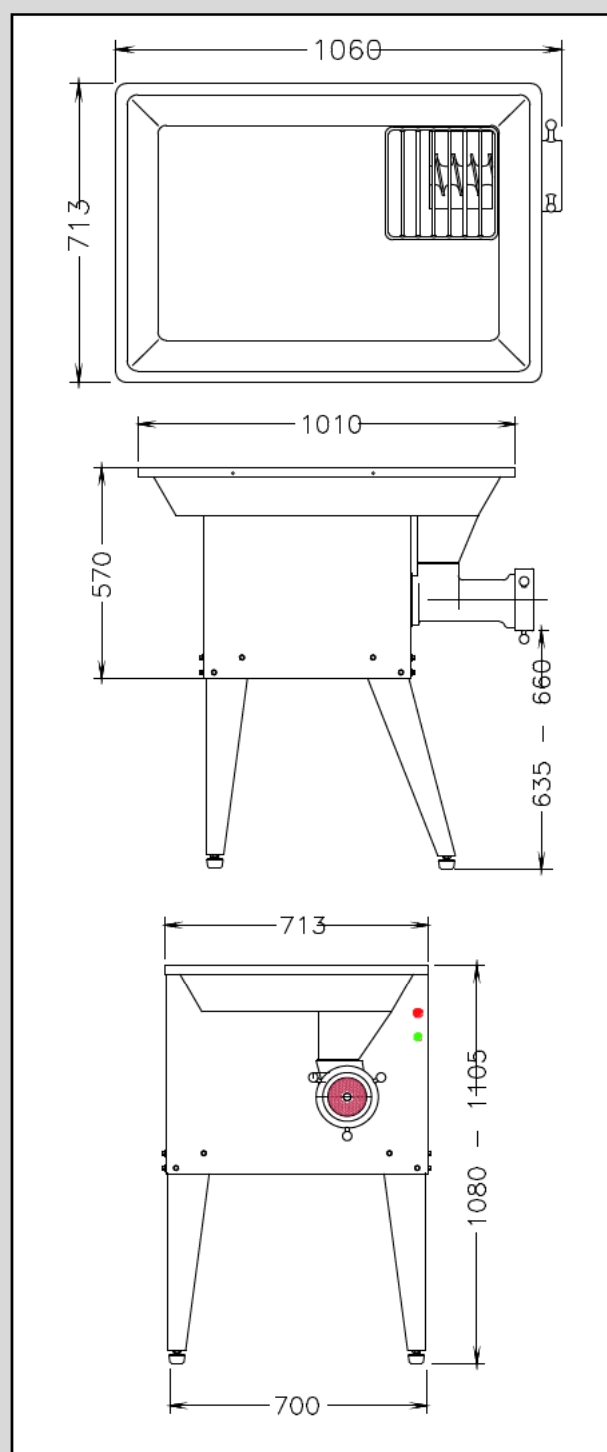
Hall Food machinery is very **Reliable & Durable** and given a bit of care will run trouble free for many years. All **consumable parts & spares** for our machines are reasonably priced & is readily available to minimise the cost of machine maintenance & down time.

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.

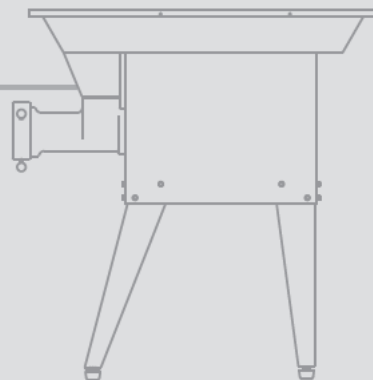


Stainless Steel Grill Style Guard with Special Mincer Dolly



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 the 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 to give best cool cut and high yield, not like some other machines with 32 worm inside but with 42 head visible in front
- ◇ 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 metre heavy duty power lead



TECHNICAL SPECIFICATIONS

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Length	1010 mm	Weight	95 kg (packed)
Height	1045 mm + Adjustable Feet	Ship Size	1300 x 720 x 700 mm
Width	750 mm	Motor	4 kW 3 phase
Power requirements	415 V, 3 phase, 50 Hz, 20 Amp	Tray Capacity	60 kg
		Full Load	7 A/ph
Standard inclusions:- 1 x 3mm #42 Mincer Plate,1 x 5mm #42 Mincer Plate,1 x 10mm #42 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">■ Select from a full range of knives and plates■ Stainless Steel lockable Castor Wheels			

Specifications are subject to change without notice.

Manufactured and distributed by:

Hall Food Equipment

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