

Thompson tough.

innovation
productivity
reliability

Global leaders in food processing machinery.
Trusted worldwide by processors for over 70 years.



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to explore our full
machine range.

For more enquiries, please call: +61 73803 6643
Email: sales@tmach.com.au
www.tmach.com.au
140 Magnesium Drive, Crestmead, QLD Australia 4132





COMMERCIAL MIXER MINCERS



8 4 0 & 9 0 0 S E R I E S



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INDUSTRIAL MIXER MINCERS



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INDUSTRIAL MIXER MINCERS

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INDUSTRIAL MIXERS



AUTO FEED GRINDERS



BANDSAWS



About Us.

Introduction

Thompson Meat Machinery, established in the 1980s in Brisbane, Australia, has become a leading name in the meat processing industry, renowned for its commitment to quality, innovation, and customer satisfaction. With over 60 years of industry experience, the company develops advanced, reliable, and safe meat processing equipment designed to enhance efficiency and productivity worldwide.

Thompson is particularly well-known for its Mixer Mincers, which are foundational to their reputation for reliability and low maintenance. Approximately 70% to 80% of meat processors in Australia utilize these machines, highlighting their prominence in the market. The extensive product line includes Mixer Mincers with capacities from 60L to 3,000L, as well as Bandsaws, Frozen Block Flakers, and Sausage Fillers, serving major clients like JBS and Cargill.



Mission & Vision.

MISSION

To empower the global meat processing industry by delivering advanced, reliable, and high-performing machinery that ensures efficiency, safety, and long-term value. We are dedicated to innovation, using quality materials, and upholding Australian manufacturing excellence to support our clients in reaching their productivity goals. At Thompson Meat Machinery, we aim to build lasting relationships by focusing on the unique needs of our customers and consistently exceeding their expectations.

VISION

To set the global standard in meat processing machinery by being the most trusted and innovative manufacturer, known for "THOMPSON TOUGH" equipment that withstands the demands of high-volume production. We envision a future where Thompson Meat Machinery continues to lead through groundbreaking technology, unmatched craftsmanship, and a commitment to sustainable growth in partnership with our clients worldwide.

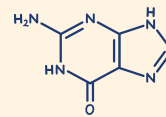
Australian Leading Meat Machinery Manufacturer

Our machines are built for strength, efficiency, and longevity, helping processors achieve top productivity with minimal downtime. From cutting-edge Mixer Mincers to specialized solutions, Thompson is the trusted choice for quality, backed by decades of innovation and a commitment to supporting our clients' success worldwide.



THOMPSON TOUGH

Thompson's commitment to durability ensures that each machine provides long-term value and reliability, supporting continuous operations with minimal interruptions



INNOVATION

With a focus on innovation, we continually refine our approach to CO₂ and N₂ applications, setting a higher standard in the industry for safe, effective meat processing.



SPARE PARTS

With fast access to reliable parts, our clients can count on minimal downtime and the long-lasting value of their Thompson equipment



STAINLESS STEEL

Thompson's expertise in stainless steel manufacturing supports a wide range of clients, from large chains to independent retailers.



Industry-Leading Machinery

Our extensive machinery range includes high-capacity Mixer Mincers, Bandsaws, Frozen Block Flakers, Pre Breakers, Sausage Fillers, and more all designed for heavy-duty performance and minimal maintenance. From smaller hopper capacities to large-scale models, our machines are made to enhance productivity without compromising quality. Thompson equipment has earned the trust of leading processors worldwide, with clients such as JBS, Cargill, Teys, and Saudi Airline Catering Services relying on our products to meet their high standards.



Our Commitment to Quality and Innovation

Thompson Meat Machinery has built a reputation for designing and manufacturing premium meat processing equipment tailored to meet the demands of the industry. Our machines are crafted with durability, efficiency, and safety in mind, ensuring that each product provides long-lasting value to our clients. We pride ourselves on continuous innovation, pushing the boundaries of technology to offer reliable solutions that help streamline operations in meat processing plants of all sizes.

World's Best Cryogenic Mixer Mincer

Independent Nozzle Control

The system features independent control for each nozzle. This design ensures that no product accumulates inside the nozzle, facilitating easy cleaning and maintenance. Traditional systems often experience product buildup, which complicates cleaning processes.

Key Benefits

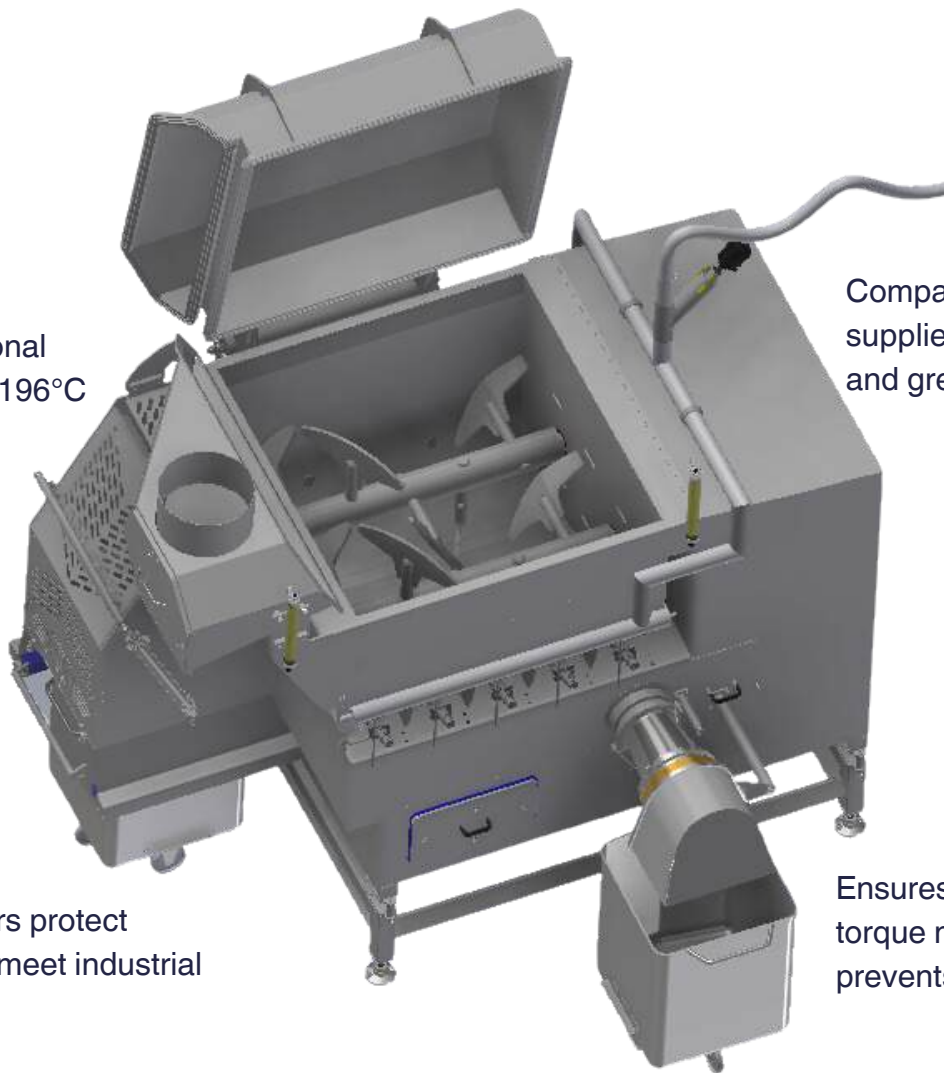
Uses 2–2.5x less nitrogen than CO₂, saving up to 5%

Advanced lagging outperforms traditional materials, even at -196°C

Compatible with any gas supplier for reduced costs and greater efficiency.

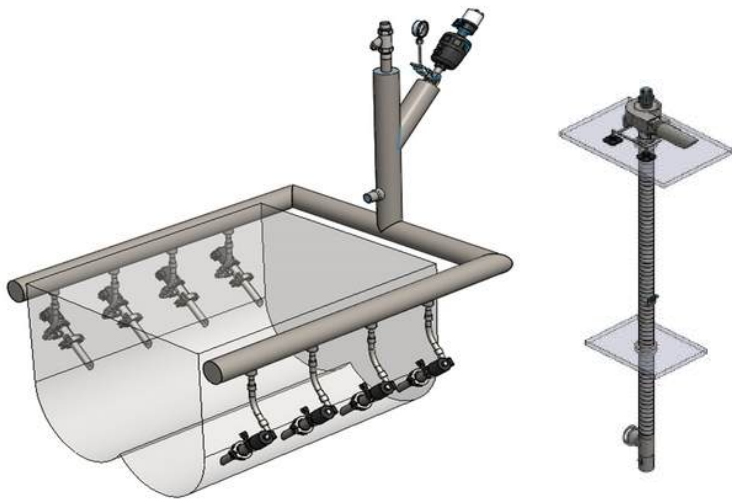
Oxygen sensors protect operators and meet industrial standards.

Ensures product quality with torque monitoring and prevents freezing damage.



World's Best Cryogenic Mixer Mincer

- The system offers advanced control capabilities, allowing precise regulation through temperature, time, or torque parameters. This ensures optimal performance and adaptability to specific operational requirements.
- An integrated automatic cleaning feature enhances convenience and reduces maintenance efforts, ensuring the system remains efficient and hygienic over extended periods.
- With sequential operation, the system significantly reduces refrigerant consumption, optimizing energy usage and minimizing costs while maintaining peak performance.
- The design guarantees product homogeneity by preventing issues such as clumping, ensuring consistent quality and reliability across all applications.
- Additionally, the system is equipped with integrated oxygen and carbon dioxide sensors, ensuring compliance with safety standards while providing real-time monitoring for enhanced operational safety and efficiency.



World's Best Cryogenic Mixer Mincer

Cryogenic gasses offer extremely low temperatures combined with high flexibility and freezing power, freezing products rapidly while exposed to the gasses. Due to this rapid freezing products the products are neglectable dehydrated while being frozen. Next to that the cryogenic gasses, used for the freezing process offer an inert protective atmosphere for your products, reducing coloration and conserve a natural taste and colour.



Nitrogen Nozzles

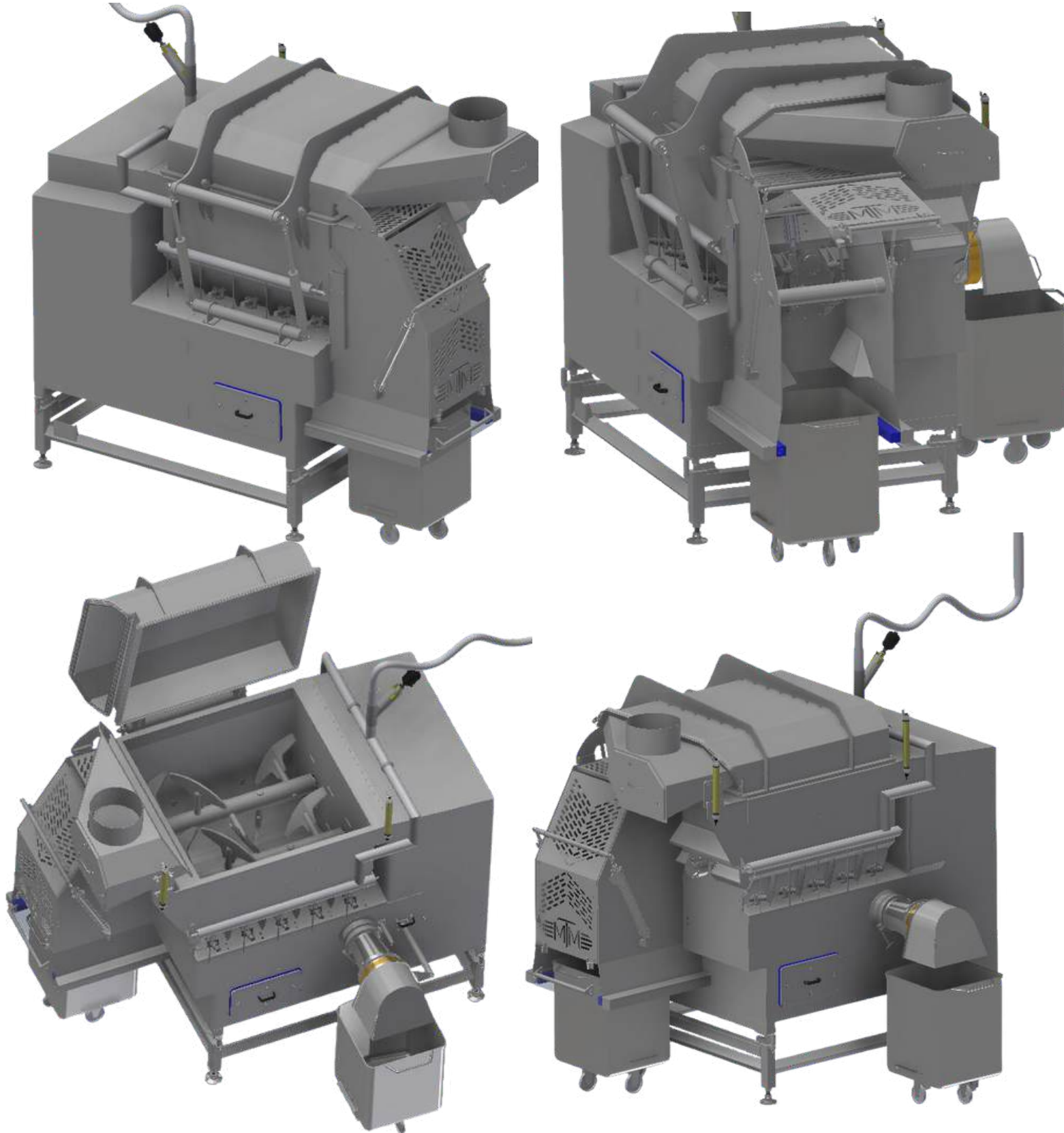
BLENDER SIZE (L)	PRODUCT CAPACITY (KG)	PRODUCT CAPACITY (LB)	NOZZLE (PCS.)
600	330	727	4
750	410	904	4
1000	550	1212	6
1500	825	1818	8
2000	1100	2424	10
3000	1650	3637	10
4600	2530	5576	12

N₂
CO₂



The system utilizes dual cooling methods for lean beef to maintain temperatures without causing meat crystallization, preventing damage and preserving quality. It ensures precise control from 5°C to -1°C, avoiding the formation of large ice crystals that can damage meat cells and emulsions.

World's Best Cryogenic Mixer Mincer



New & Improved Seals

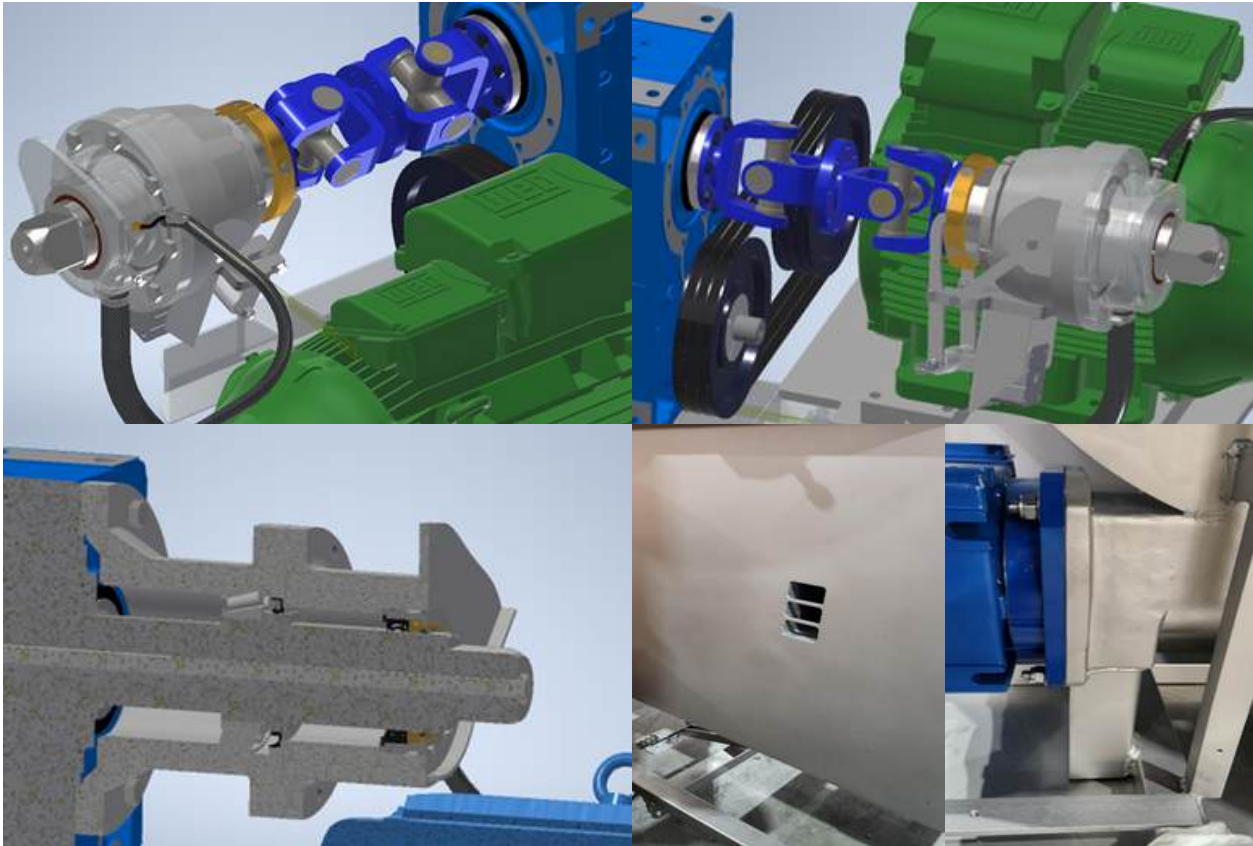


Sealed Cabinet & Quick Release Covers prevents water going into the machine

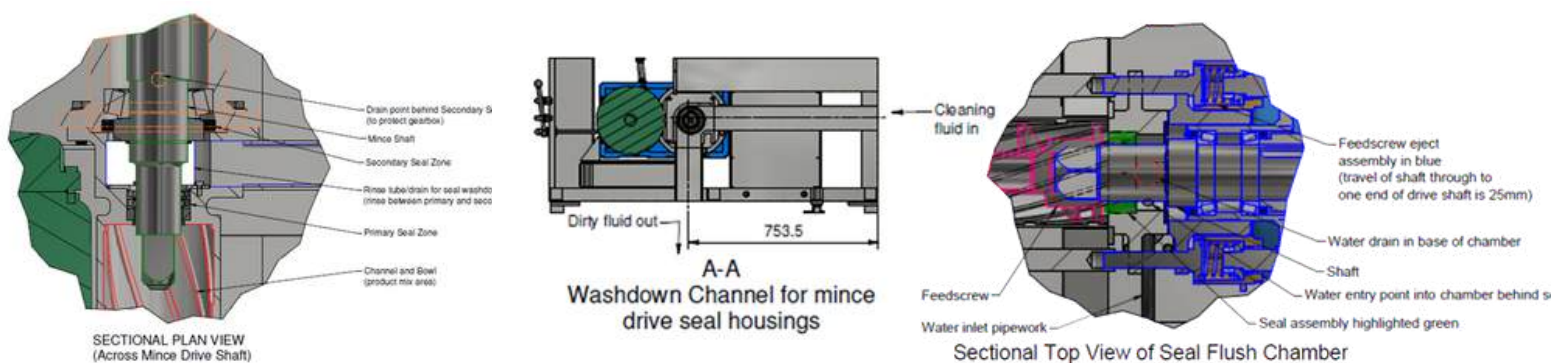
Eliminates the need for screws, increasing efficiency by reducing maintenance time.



New & Improved Washout channels



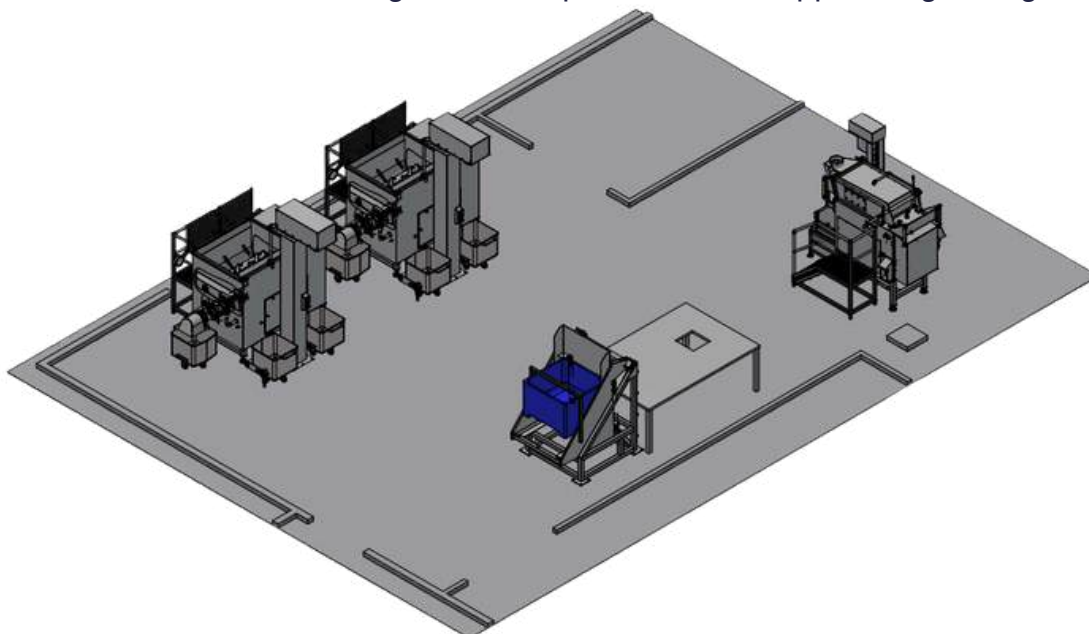
Thompson Meat Machinery have incorporated a seal flushing system for the mince driveshaft seal assembly. The system allows cleaning water to be flushed behind the seal assembly. This allows any grease or food product that manages to get past the seal assembly to be able to be washed away, preventing build up behind the seal and evacuating it when the eject assembly moves the feedscrew shaft outward to eject the feedscrew. This process minimizes product build up, potential to harbor bacteria and prolongs the life of the seal.



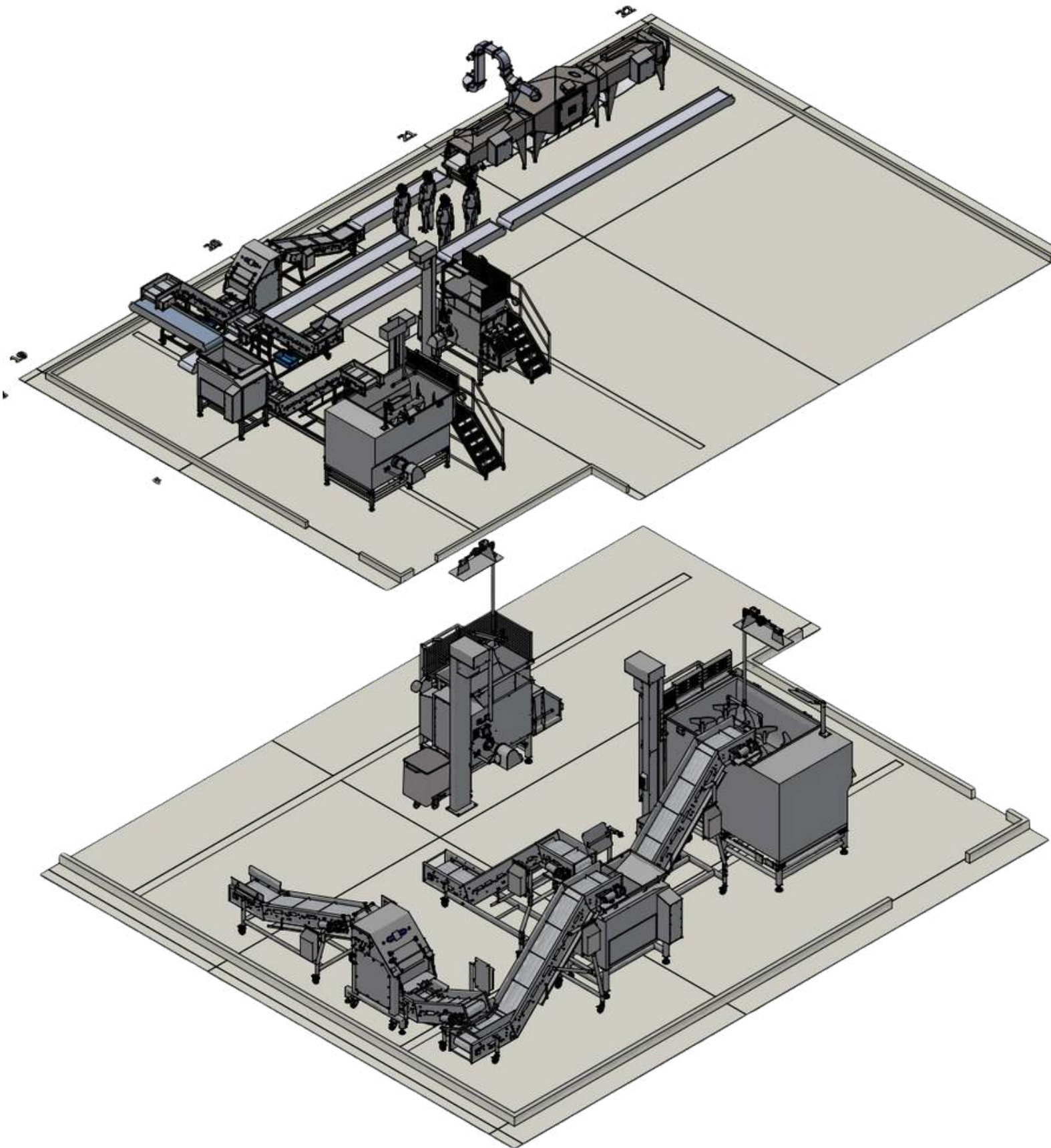


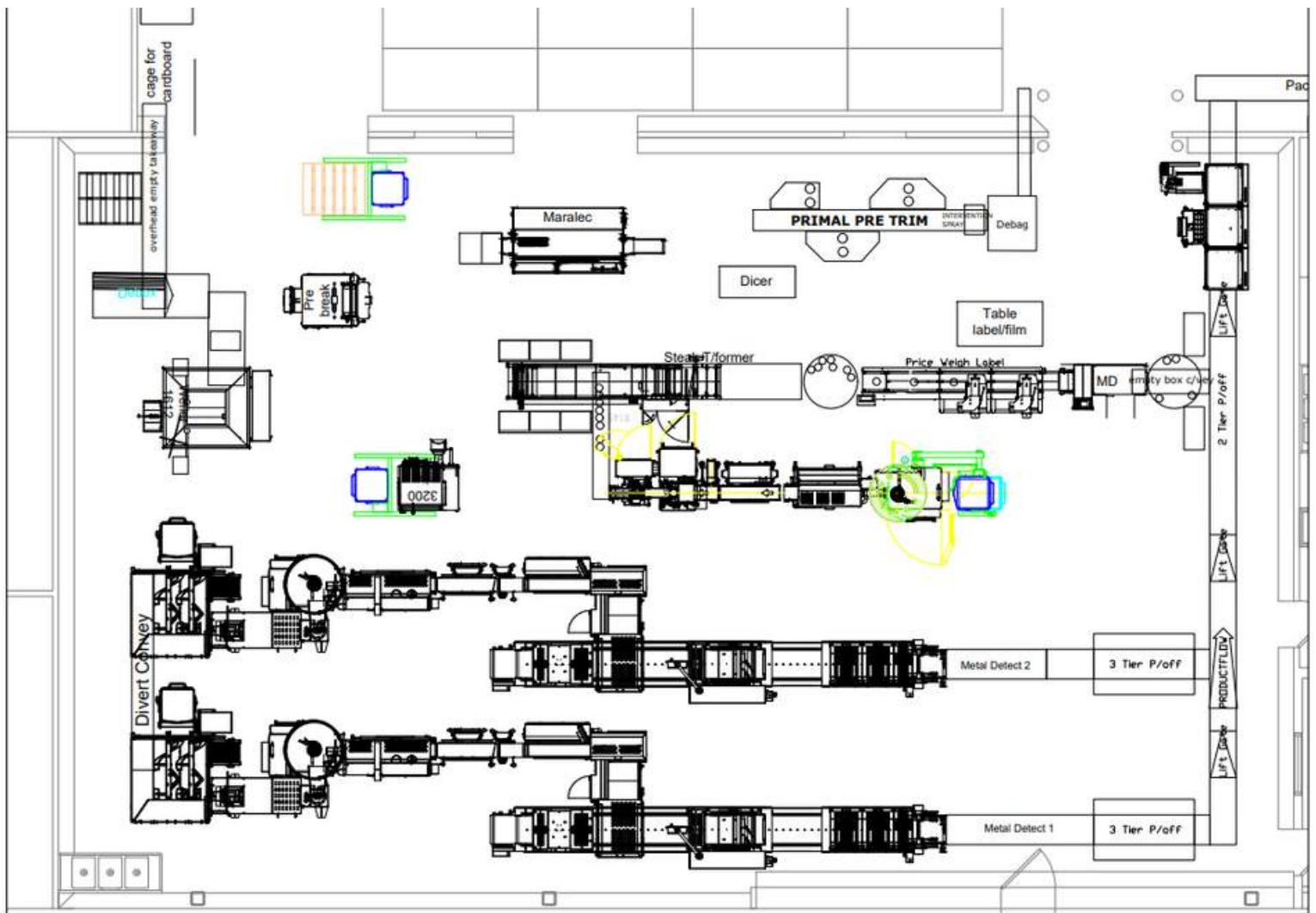
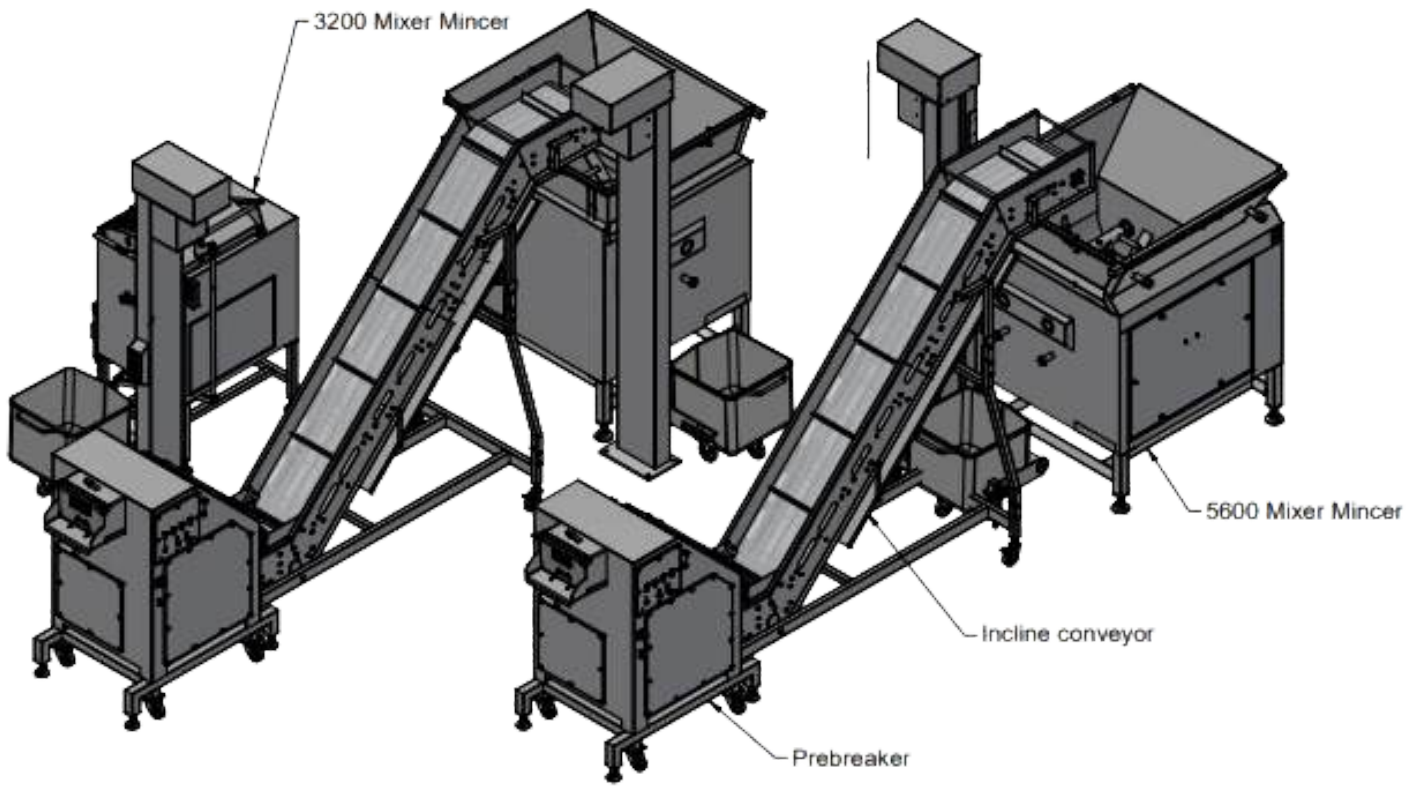
Trusted Projects Around the World

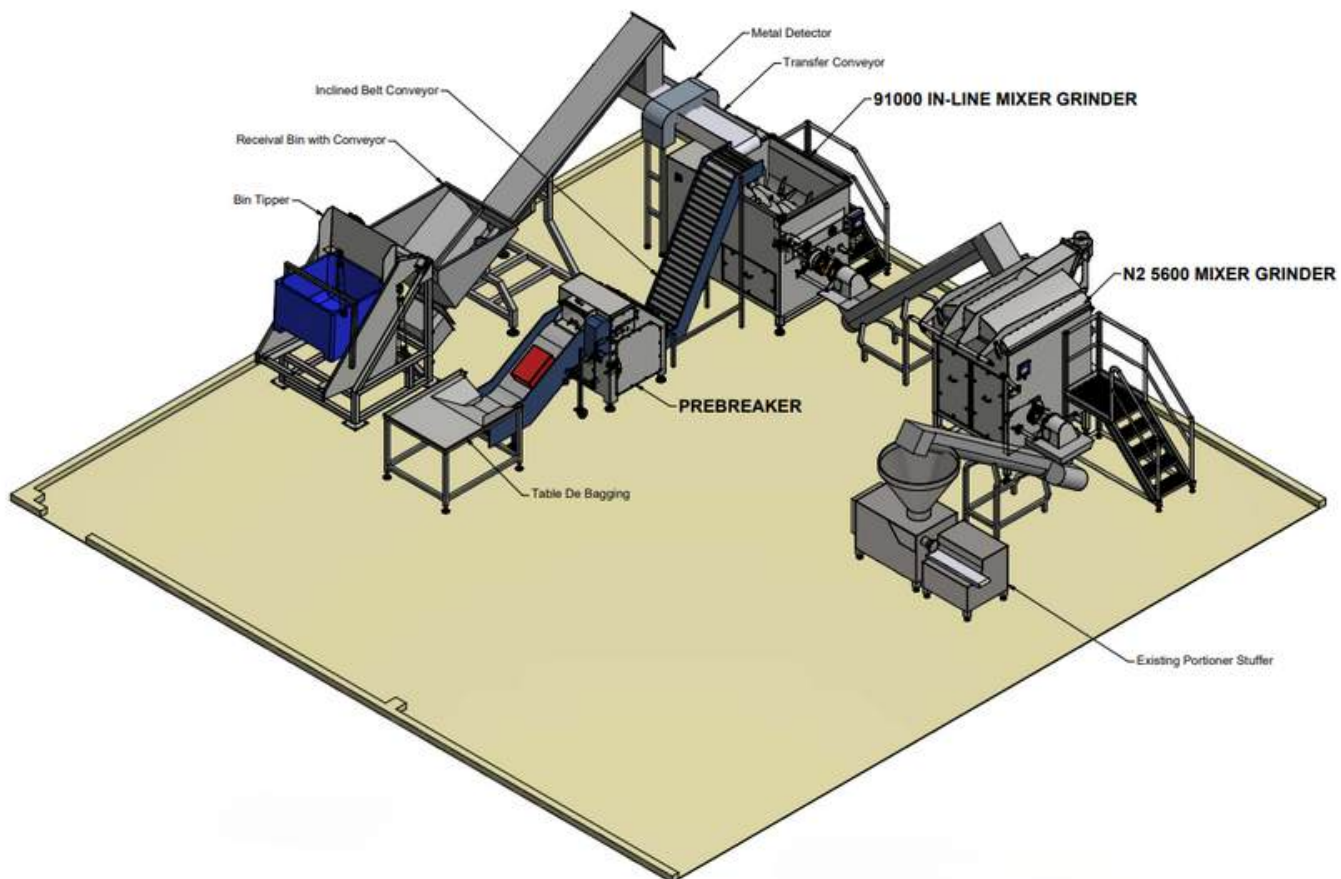
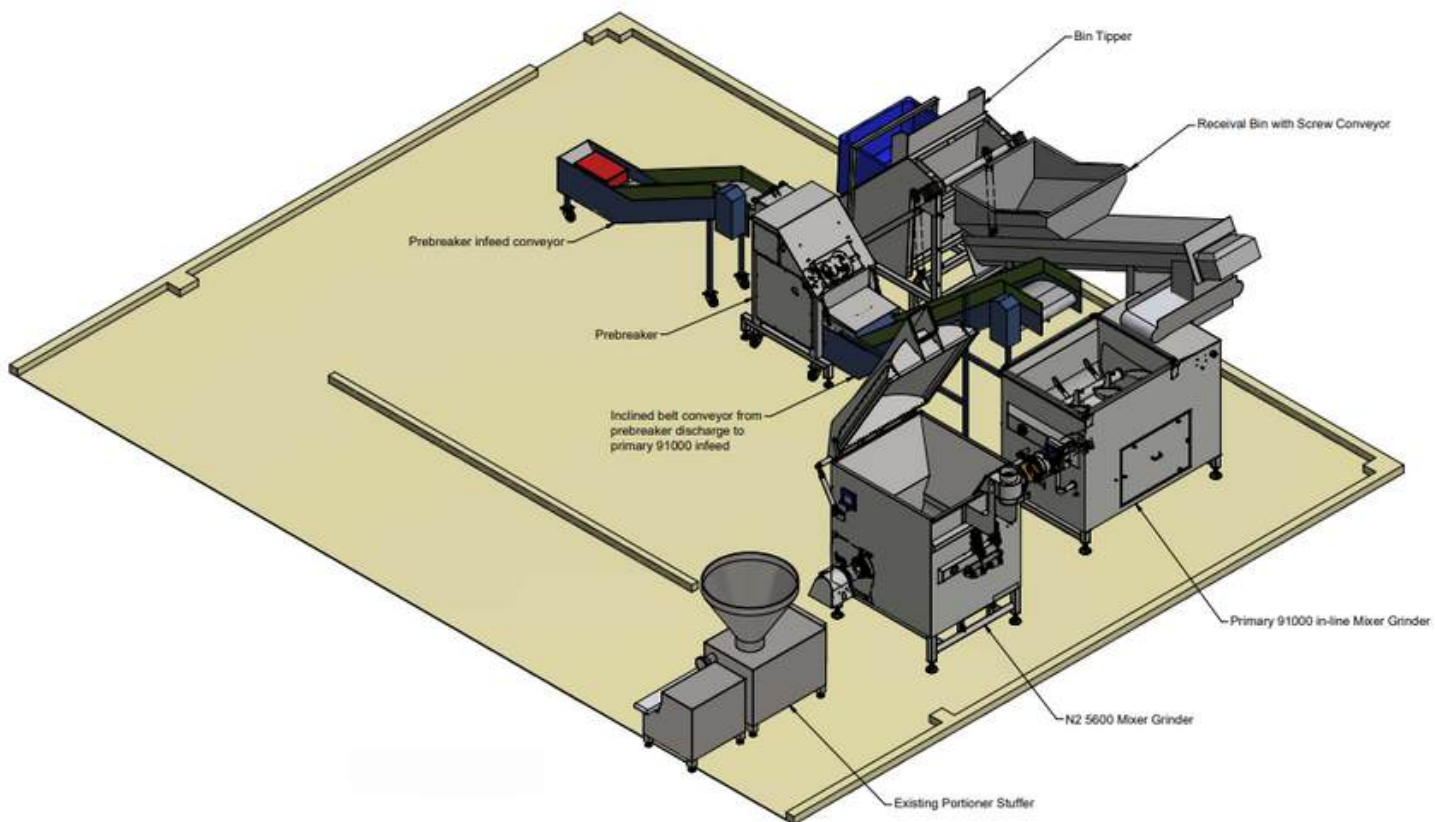
We are proud to support a wide range of projects across the globe, supplying equipment to facilities in over 20 countries, including the US, UK, Saudi Arabia, Japan, and Australia. Our commitment to quality extends beyond production; each project is backed by a dedicated support team that ensures smooth implementation and optimal performance. At Thompson, we work closely with each client to understand their needs and deliver solutions that strengthen their operations and support long-term growth.



Projects Around the World







Our Clients

Thompson Meat Machinery exports to numerous countries, including the US, Canada, Mexico, UK, Germany, the Netherlands, Scandinavia, UAE, Saudi Arabia, Bahrain, Japan, Korea, China, Malaysia, Indonesia, Singapore, and Thailand.



SAUDI AIRLINES
CATERING



BIG DOG
PET FOODS

**frontier
pets**



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