



MINCE MASTER[®]

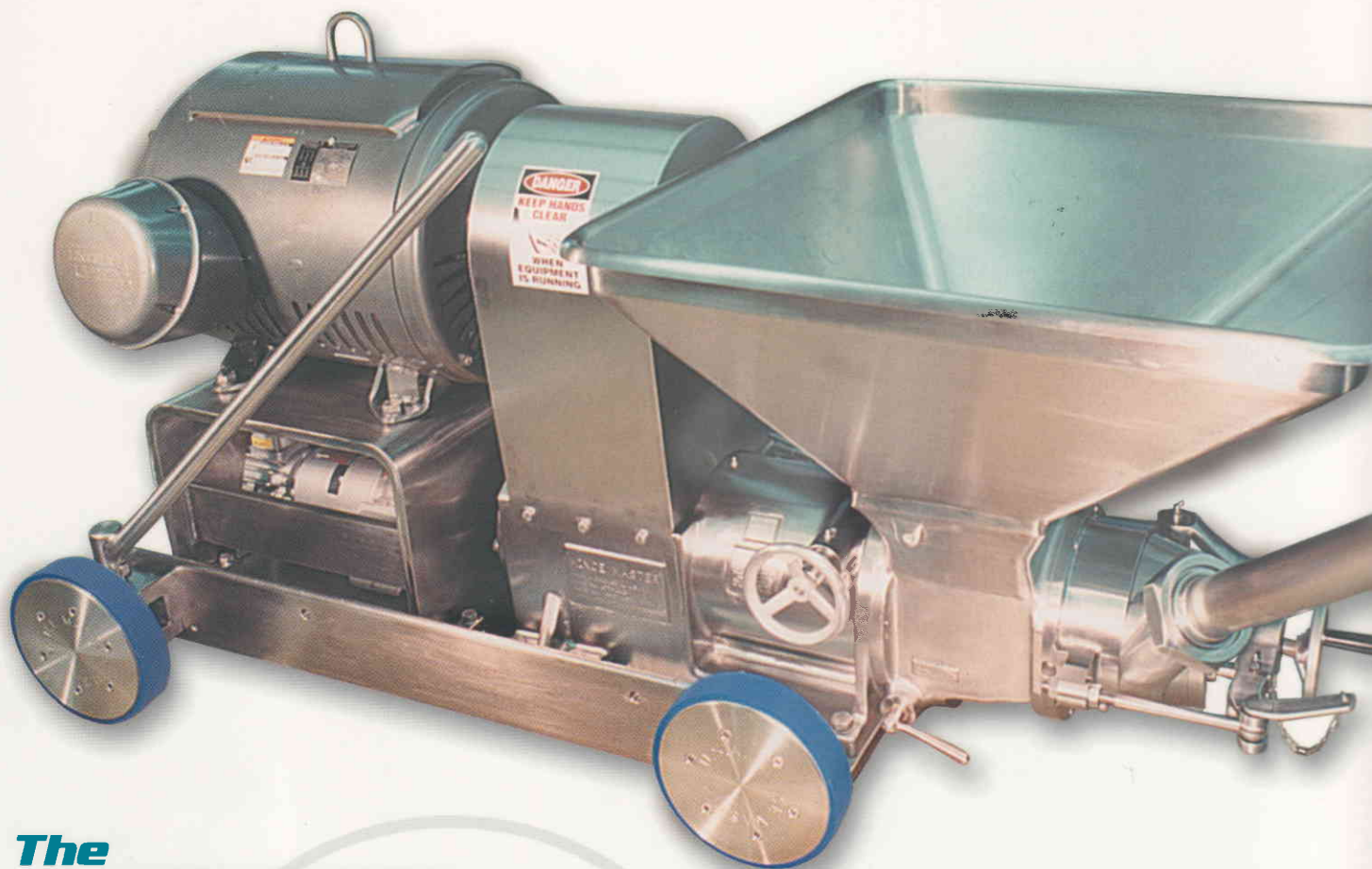
Timeless Quality.

COME VISIT
MINCE MASTER
BOOTH #0124



A Division Of **2M**
TOOL CO., INC.

MODEL 477-1000



The MINCE MASTER®

Unmatched as an emulsifier of foods, the MINCE MASTER® produces a finer and creamier whipped mass than any other equipment used in food processing. The MINCE MASTER® produces an emulsification of higher viscosity, with brighter color, and without separation of solids.

MINCE MASTER® is the gold standard in many industries including the production of high volume sausage, pet/animal feed, fish processing, vegetable, bakery, dairy, egg, poultry, and lard rendering. MINCE MASTER® is known for the highest standard of quality, and often higher yields.

Originally designed and engineered for comminuting and emulsifying meat products, MINCE MASTER® is the secret to producing sausage that stuffs tighter - sets up firmer - slices smoother - yet is more tender - looks and sells better, because it is better!

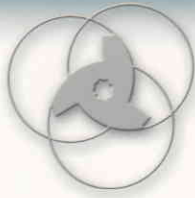
HOW DOES THE MINCE MASTER OPERATE?

Blended chopped meats and other batch formula ingredients are fed into the hopper of the MINCE MASTER®. Instantly the meat is sheared against lugs in the lug rings - finely cut by the bottom edge of knives that whirl at high speeds over perforated plates - drawn through holes in the plates by vacuum suction, energized by the revolving ejector in the chamber behind the plate - to be discharged as a creamy superfine emulsion.

Time and time again the MINCE MASTER® has been proven to be a high quality and dependable machine. When you need increased output with less labor, and a higher quality product, MINCE MASTER® is the solution. MINCE MASTER® is ready to bring your production into the next century!

www.mincemaster.com

1-888-MINCE MASTER



MINCE MASTER

MODEL 477-1000 225mm Dual Plate Emulsifier

TECHNICAL DATA

MOTOR	100/125 H.P. Lincoln Multiguard® 230/460 volt - 3 phase - 60hz
MOTOR SPEED	1770 RPM
CUTTING SHAFT SPEED	3200 RPM
HOPPER CAPACITY	350 Lbs
PLATE SIZE	225 mm diameter, hole sizes 1.0 mm to 18 mm
NET WEIGHT	2,700 Lbs
MACHINE DIMENSIONS	35" H x 42" W x 74" L

PRODUCTION CAPACITY If used as a single unit, processing a typical wiener or bologna formula, the production rate with 3.0mm and 1.7mm plates will be 350-500 pounds per minute. If used as a finishing machine, in a tandem production line, this machine can process up to 600 pounds per minute.

IMPROVEMENTS

All Stainless Dual Plate Emulsifier with advanced engineering and sanitary features:

- * Stainless steel machine and motor bases with curved sides for strength and easier clean up
- * Stainless steel wheels with replaceable USDA approved polyurethane outer ring
- * Heavy duty bearing design
- * Reinforced cutting unit
- * Improved front closing section
- * Redesigned heavy gauge hopper with easy flow features
- * Stainless steel belt and pulley cover
- * Customizations to fit your needs are available!



BENCH MODEL MINCE MASTER

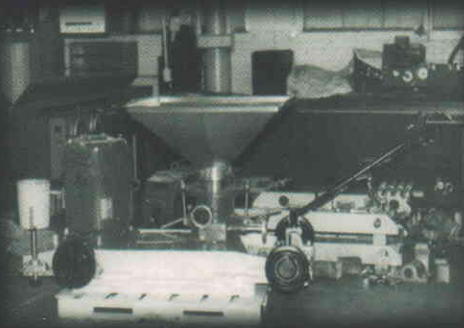
MODEL 535-1000 86mm Emulsifier

TECHNICAL DATA

MOTOR:	5 H.P. Lincoln 230/240 volt 3 phase - 60hz T.E.F.C.
MOTOR SPEED:	3600 RPM - No Load
CUTTING SHAFT SPEED:	5710 RPM
HOPPER CAPACITY:	50 lbs. (1 cu. ft. volume)
PLATE SIZE:	86mm dia., hole sizes 1.4 to 4.0 mm
NET WEIGHT:	225 lbs.
MACHINE DIMENSIONS:	28.5" H x 12" W x 27" L (Approx 4 sq. ft.)
PRODUCTION CAPACITY:	Production rate with a .067 (1.7mm) dia. hole plate will process 30-45 lbs. of a typical wiener or bologna formula per minute



Refurbishing Service



When a new machine is not an option for our clients, MINCE MASTER® is pleased to offer a complete refurbishing service.

In our thorough process only the main castings are reused. The machine is completely disassembled, treated, repainted, and reassembled with new interior parts. This includes a new shaft, bearings, belts, seals, and a complete new set of cutting parts.

Knife Mounts



Our knife mounts are machined from aerospace quality stainless steel. Each knife mount is heat treated for strength and highly polished for better product flow, easier cleanup, and buildup resistance.

Hole Plates Insert Blades



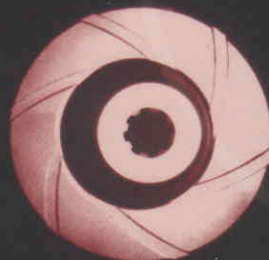
MINCE MASTER® takes pride in offering superior products. Plates and insert blades are the newest addition to our high quality line of spare parts. Our research and design department has improved upon existing technology — and it was well worth the wait! The material used in our plates is a custom alloy created per our specifications providing the optimal combination of hardness and toughness, along with superior wear and abrasion resistance.

Knife Sharpener



One of the most important tools used with the MINCE MASTER® is the knife sharpener. Sharp insert blades increase the overall efficiency and productivity of your emulsifier, providing optimal plate and blade contact, thus extending the life of these parts. With correct usage, this small, custom designed machine will provide you with a sharp and properly angled insert every time.

Innovation



At MINCE MASTER®, we take pride in our ability to improve on existing technology. Our staff has been expertly trained to provide you with the highest quality client support — from listening to your concerns to providing reliable solutions when you need them. Many of our new innovative ideas have come from clients themselves. These include changing the construction of some parts to improve cleanup, add strength, and improve wear. Our most recent product innovation is the revolutionary patented discharge rotor - pictured left.

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