

*80+ years of Excellence and Trust*



WITH NEXT GEN  
**I-DAS**  
INTELLIGENT  
DISPLAY AND SAFETY

## **NG150 MINCER MIXER**



*Optional Foot Switch shown*

**HIGHER THROUGHPUT - LOW ENERGY CONSUMPTION**

**FASTER - SMARTER - SAFER - STRONGER**

**CATEGORY 3 SAFETY CERTIFIED**





# NG150 MINCER MIXER



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**I-DAS**  
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DISPLAY AND SAFETY



Tub, Mixing Paddle,  
Hopper

The **Hall NG150 Mincer Mixer** is a **Robust, High-performance** machine designed and built for **butchers and supermarkets**.

The Hall NG150 Mincer Mixer has a **150-litre Tub capacity** with a **mixing capacity of 80 kg**.

The Hall NG150 Mincer Mixer offers a **Size #42 (130 mm) Cutting Head**, enabling **efficient Mincing and Mixing** of **Fresh Meat Trims** with the same **high-definition cut** typically found only on much larger machines. The result is **higher output, reduced labour, and superior product quality** in a **compact footprint**.

The Hall NG150 Mincer Mixer is Certified to **AS4024.1501-2015 Category 3 Safety Standards** - a level of certification that is **often absent from competing machines** in this category.

An **Optional Foot Switch** is ideal for **direct packing onto trays**.

**Designed, engineered and manufactured in Australia** to the **highest specifications**, the NG150 combines the **latest technologies** with **stringent safety standards**. It delivers a **Stronger - Smarter - Safer** solution for **modern meat processing**.

The Hall NG150 Mincer Mixer **consumes Less Electricity** with **Higher Output**. **Energy efficiency** of Meat Mincing can simply be calculated by **Energy consumption per hour divided by Throughput per hour = Energy consumed per kg of product processed**. Table below provides kWh (unit of electricity) consumption if the equipment is operating continuously at maximum load.

NG150 Meat Mincer Mixer - Maximum Power Consumption 5.1kW					
#42 Grinding Head Product Performance and Energy Consumption					
Product Fresh Trim	13mm Hole Plate	10mm Hole Plate	8mm Hole Plate	5mm Hole Plate	3mm Hole Plate
Primary Cut kg/h	3,000	2,500	2,000		
Secondary Cut kg/h				2,500	2,300
kWh to process 1,000 kg	1.70	2.04	2.55	2.04	2.22

*Performance rates depend on the product and its temperature. Figures do not include loading and mixing time.*

Several **critical factors** combine to give the NG150 its **outstanding Energy efficiency**:

- **Optimal Gearbox ratio, precisely matched motor size, RPM** and the resultant **Torque**.
- **Advanced design of the Worm (Auger), Barrel and Grinding system**.

These elements work together to achieve **maximum throughput without overworking the product** - delivering a clean, cool-cut with **reduced processing time and energy consumption**.

**Important Note: A larger, oversized gearbox and motor is NOT always the best solution.**

**Oversizing wastes** electricity, increases **running cost by thousands of dollars** over the machine's life, and creates **hidden penalties** like **higher heat generation** (which **shortens product shelf life**), **higher maintenance cost, larger floor space** and a **more costly power connection**.

## Features of Hall NG150 Mincer Mixer

- **Independent direct drive high efficiency, low energy consumption Mincing and Mixing Gearmotors** for powerful performance and trouble-free operations.
- **Hygienic Premium Fully Polished finish** on tub and exterior (**NOT Bead Blasted**) for faster and easier cleaning.
- **New and improved High Efficiency Cutting Head System**, providing **higher throughput** and **clean, cool cut** that **minimises product squashing** or pulping, resulting in **superior appearance, extended shelf life, and reduced energy Consumption**.
- **Size #42 (130 mm) Cutting Head System** with matching **worm** for **optimal performance**.
- **Solid Stainless Steel Mincing Worm (Feed screw)**, **mirror polished** for smooth **product flow** and **effortless cleaning**.
- **Replaceable Barrel is standard**, allowing the machine to **pass through narrow doorways** during installation when required or **upgrade to Double Cut System**.
- **Grille-style Flat-Top Lid with Safety Interlock switch**, enabling **easy viewing, quick cleaning,** and safe **addition of ingredients** effectively **without interrupting the mixing process**.
- **Compact footprint requiring only 930 mm x 742 mm of floor space** (excluding barrel).
- **Low Loading Height of 1096 mm**, for easier and safer product loading.
- **Quick and Easy fit Splatter Guard** supplied as **standard** with every machine.
- **Easy to remove Mixing Paddle, designed for superior strength and more efficient** in mixing and feeding the product into the mincing hopper.
- **Heavy-Duty Paddle Bearing** with an **Improved, robust design** for enhanced reliability.
- **New custom designed Mixing Paddle Drive Shaft Seal** for **quick and easy replacement**.
- **Four Heavy Duty Stainless Steel Lockable Swivel Castors** for easy manoeuvring into confined spaces.
- **Cutting edge Hall NextGen NG i-DAS (Intelligent Display and Safety) System** featuring a **4.5" full Colour LCD Screen** with **animated Graphic Display** for easy intuitive operation and **clear function Information**.
- Certified to **Category 3 Safety Standards** - a certification **not commonly offered by other brands** of machines in this size category.
- **Computer Controlled Automatic reciprocating cycle** with **adjustable mixing timer (1 to 15 minutes)** for **consistent, efficient mixing**. A **Countdown Timer** with audible **beep** notifies the operator when **the cycle is complete**.
- **Continuous Real-time Status Monitoring** for all **Safety Interlock Switches, Emergency Stop Switch, Foot Switch, Contactors** and **Overloads**.
- **Advanced Electric Fault Detection and Information system** - in the rare event of an electrical fault, the **i-DAS System** displays a **clear error code with message**, enabling **quicker troubleshooting** and **identification** of any **faulty electrical component or connection issue** prior to calling a **service technician** to **reduce downtime** and **multiple service call-outs**.
- **Built-in Motor Overload protection** and **24V Signal circuitry** for **enhanced safety**.
- **Emergency Stop Switch** and **Isolator Switch** are Standard.



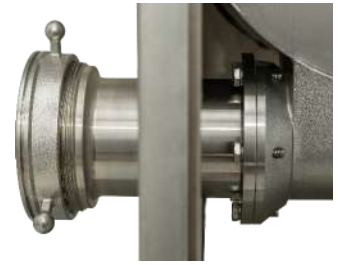
New NG i-DAS  
Controller



NG i-DAS with Foot  
Switch Connected

## Options available

- **Barrel Guard with Safety Interlock switch**, mandatory for safe operation when using mincing plates with hole sizes larger than 8mm. This guard can be ordered with new machine or retrofitted easily “in the field”.
- **“Plug and Play” Foot Switch** - provides convenient, hands free control for small batch production and **packing directly onto trays**. Simply **plugs into** the dedicated **socket** already fitted on the front of every machine.
- **Bone Collection (Gristle Extraction) System** - eliminates bone, gristle, and other undesirable particles from minced product.
- **Mincing Plates** with various hole sizes are available to suit specific product and texture requirement.
- **Spider Plate** to allow the tub to be **emptied after mixing without further mincing**.
- **Custom Machine Height** can be accommodated at the time of order (subject to feasibility) to better suit individual customer requirements and workflow.
- **Heavy-Duty Stainless-Steel Levelling Pads**, offered as an alternative to the standard Swivel castors for applications requiring a fixed, stabled installation.



Replacable Barrel



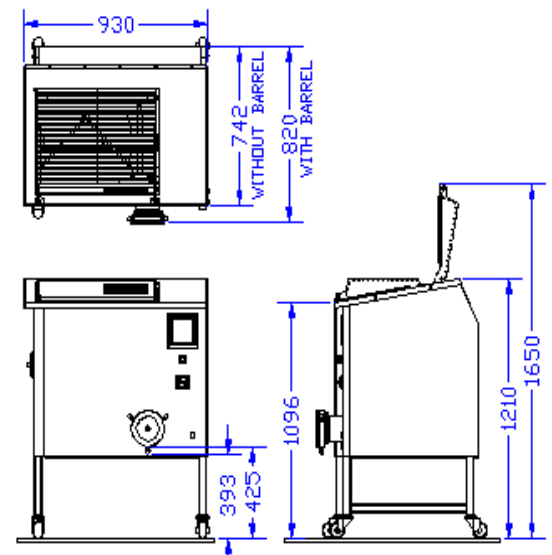
Barrel Guard



Foot Switch



Standard Inclusions



Machine Dimensions (mm)

### Hall NG150 Mincer Mixer Specification (415V,50Hz)

Mince Motor (kW)	Mix Motor (kW)	Tub Capacity (Liters)	Fresh Trim (kg)	Power Supply (Amps)	Current (Amps)	Ship Size (cm) L x W x H	Ship Weight (kg)
4	1.1	150	80	20	11.4	117 x 117 x 146	290

Technical data is to be used as a guide only and is subject to change without notice. Dimensions and weights may vary in the course of development.



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