

80+ years of Excellence and Trust



WITH NEXT GEN
I-DAS
INTELLIGENT
DISPLAY AND SAFETY

NG100 MINCER MIXER



Optional Foot Switch shown

HIGHER THROUGHPUT - LOW ENERGY CONSUMPTION

FASTER - SMARTER - SAFER - STRONGER

CATEGORY 3 SAFETY CERTIFIED





NG100 Mincer Mixer



WITH NEXT GEN
I-DAS
INTELLIGENT
DISPLAY AND SAFETY



The Hall NG100 Mincer Mixer is a **Compact, High-performance** machine designed and built for **gourmet butchers, small-batch processors** with **limited floor space**.

The Hall NG100 Mincer Mixer offers a **100-litre Tub capacity** with a **mixing capacity of 45 kg**. It offers a **Size #42 (130 mm) Cutting Head**, enabling **efficient Mincing and Mixing of Fresh Meat Trims** with the same **high-definition cut**. The result is **higher output, reduced labour**, and **superior product quality**.

It is also available in a **Single-Phase version**, making it suitable for **mobile butchers** or **sites without 3-phase power connection**.

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

Compared with hand-fed **mincers**, the Hall NG100 significantly **reduces processing time and labour** with **improved yield and product definition**. The NG100 is **compact, practical and affordable upgrade**.

Designed, engineered and manufactured in Australia to the **highest specifications**, the NG100 combines the **latest technologies** with **stringent safety standards**. It delivers a **Stronger - Smarter - Safer** solution for **modern meat processing**.



Tub, Mixing Paddle,
Hopper

The Hall NG100 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.

NG100 Meat Mincer Mixer - Maximum Power Consumption 3.75kW					
#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	2,250	1,900	1,700		
Secondary Cut kg/h				1,900	1,600
kWh to process 1,000 kg	1.67	1.97	2.21	1.97	2.34

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

Several **critical factors** combine to give the NG100 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 NG100 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 715 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 an **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.



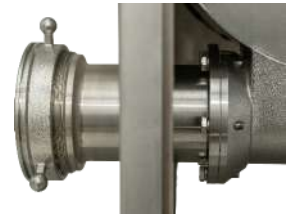
New NG i-DAS
Controller



NG i-DAS with Foot
Switch Connected

Options available

- **Single Phase 230V Machine** for where **3 phase power is not available**, ideal for **mobile butcher operation**.
- **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** allows 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.
- **Heavy-Duty Stainless-Steel Levelling Pads**, available as an **alternative to the standard Swivel castors** for applications requiring a **fixed, stable installation**.



Replacable Barrel



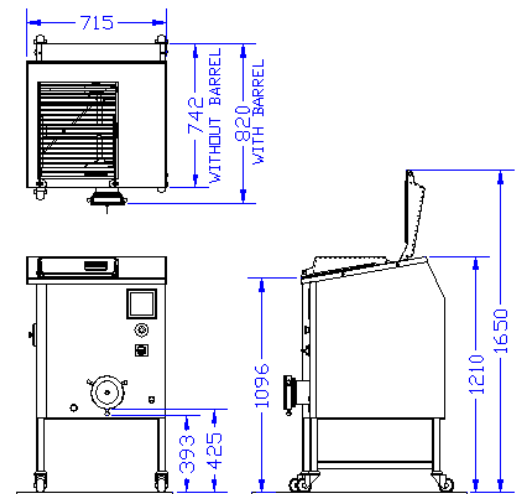
Barrel Guard



Foot Switch



Standard Inclusions



Machine Dimensions (mm)

Hall NG100-3P 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)
3	0.75	100	50	15	8.2	117 x 117 x 146	260

Hall NG100-1P Mincer Mixer Specification (230V,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)
3	0.75	100	50	32	21.7	117 x 117 x 146	280

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.



80+ years of Excellence and Trust



11 Distribution Place, SEVEN HILLS NSW 2147 Australia
 Ph:+61 2 9838 0799 Fx: +61 2 9838 0399
 E-mail: info@hallfood.com.au
 web: www.hallfood.com.au

