

*80+ years of Excellence and Trust*



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

## **NG220 MINCER MIXER**



*Optional Foot Switch shown*

**HIGHER THROUGHPUT - LOW ENERGY CONSUMPTION**

**FASTER - SMARTER - SAFER - STRONGER**

**CATEGORY 3 SAFETY CERTIFIED**





# NG220 MINCER MIXER



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I-DAS  
INTELLIGENT  
DISPLAY AND SAFETY



Tub, Mixing Paddle,  
Hopper

The Hall NG220 Mincer Mixer is a **Robust, High-performance** machine designed and built for **busy butchers, large supermarkets and smallgoods manufacturers**. It has a **220-litre Tub capacity** with a **mixing capacity of 130 kg**.

The Hall NG220 Mincer Mixer offers a **Size #42 (130 mm) Cutting Head**, enabling **efficient Mincing and Mixing** of **Fresh Meat Trim** with the same **high-definition cut** typically found only on much larger machines. The result is **higher output, reduced labour, and superior product quality**.

The Hall NG220 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 NG220 combines the **latest technologies** with **stringent safety standards**. It delivers a **Stronger - Smarter - Safer** solution for **modern meat processing**.

The Hall NG220 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.

NG220 Meat Mincer Mixer - Maximum Power Consumption 7kW					
#42 Single Cut 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	3,600	3,000	2,400		
Secondary Cut kg/h				3,000	2,700
kWh to process 1,000 kg	1.94	2.33	2.92	2.33	2.59

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

Several **critical factors** combine to give the NG220 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 NG220 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 1230 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

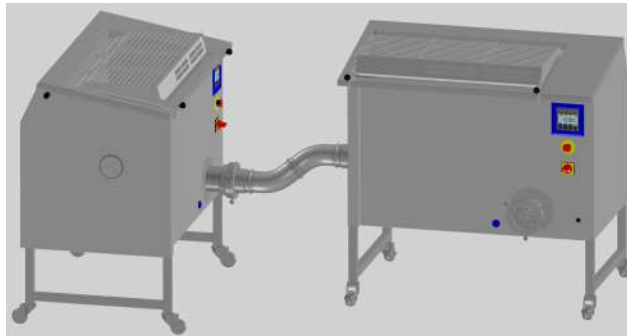


NG i-DAS with Foot  
Switch Connected

## Options available

- **The Tandem System** in meat mincing **links two machines** to create a **continuous production line** with Increased Output, **ideal for high-volume production**. This setup usually connects a **primary grinder/mixer** to a **secondary machine via a transfer tube**, enabling a first-grind to second-grind (or mix) processing **without manual handling**. **The Hall Tandem System is available in two layout options** to suit floor space availability and workflow:

### 1. Right angle layout (TR)



### 2. Parallel layout (TP)



## Tandem System Benefits

**Reduces overworking** of the product. It **minimizes exposure, temperature rise** and maintains **the product definition**. The closed system also **reduces** the need for **manual handling**, lowering the **risk of contamination**. It is designed to meet **higher hygienic (e.g. USDA/CE) standards** .

**Reduces Capital, Labour, and Maintenance costs** by eliminating the need for a second mechanical loading hoist or manual transfers. This provides **savings on labour** and increases **operational efficiency**.

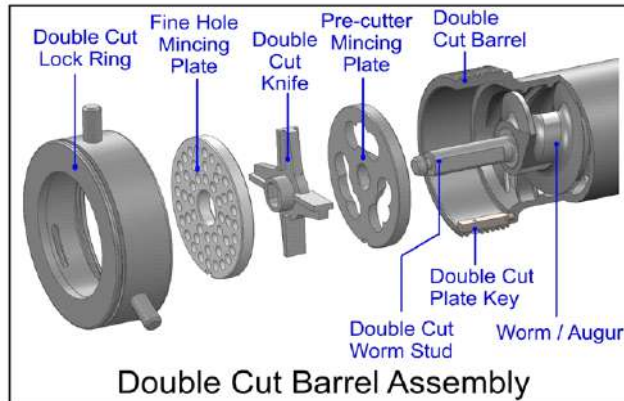
Flexible and **versatile setup** allowing the operator option of **running each machine individually or in the Tandem setup**.

Tandem Setup requires **lower power supply connection** as well as being suitable for **limited overhead clearance areas** compared to a **much larger single machine** while offering comparable or **higher throughput**.

**Lower capital outlay** as the **1st Bin Lifter is optional** and a **2nd Bin Lifter is not required** in this system.

# Options available

- **Double Cut 3 Piece System (DC):** a high performance, meat-cutting system that uses a multi-stage cutting assembly involving multiple plates and knife. A pre-cutter mincing plate, a double-sided star knife, and mincing plates—to achieve a finer, more homogeneous, and efficient grind in a single pass, thereby reducing labour and time. This system requires special Double Cut Barrel, Stud and Lock Ring, and can be ordered on a new machine or easily retrofitted “in the field”.



- **Variable Speed Drive VSD (E):** for running mincing worm at optional higher speed during Mincing operation. This is typically used for 2<sup>nd</sup> Cut mincing process to increase throughput and reduce processing time. This option can be ordered on a new machine.



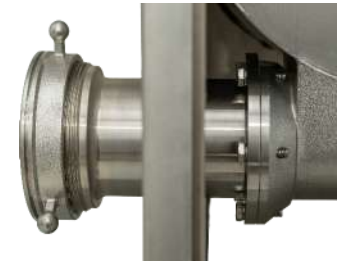
NG i-DAS with VSD Installed - Normal Speed / High Speed

Various models to suit varied requirements:

- HALL NG220 Mincer Mixer - Base Model: **NG220**
- HALL NG220 Mincer Mixer + 2nd Speed/VSD: **NG220-E**
- HALL NG220 Mincer Mixer + Double Cut System: **NG220-DC**
- HALL NG220 Mincer Mixer + 2nd Speed/VSD + Double Cut System: **NG220-E-DC**
- HALL NG220 Mincer Mixer + Tandem Right Angle Layout: **NG220-TR**
- HALL NG220 Mincer Mixer + Tandem Parallel Layout: **NG220-TP**
- HALL NG220 Mincer Mixer + 2nd Speed/VSD + Tandem Right Angle Layout: **NG220-E-TR**
- HALL NG220 Mincer Mixer + 2nd Speed/VSD + Tandem Parallel Layout: **NG220-E-TP**

## 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**, available as an **alternative to the standard Swivel castors** for applications requiring a **fixed, stable installation**.



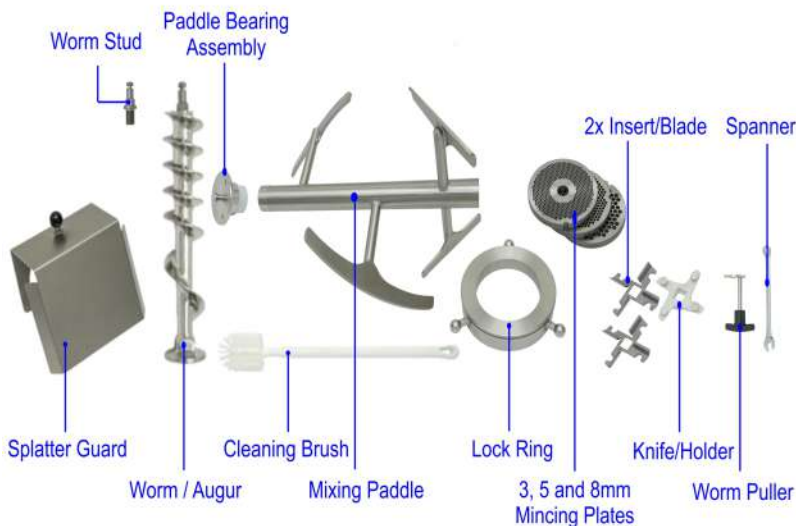
Replacable Barrel



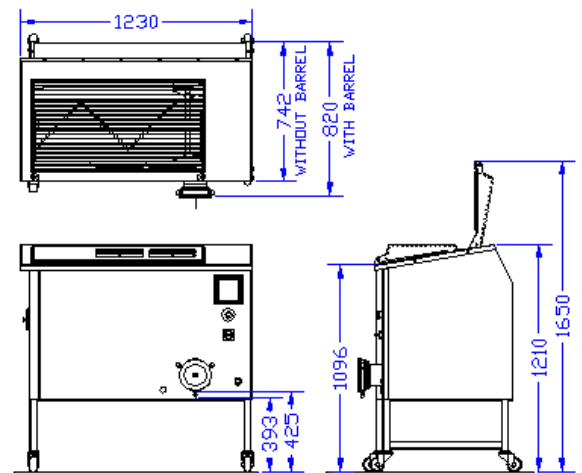
Barrel Guard



Foot Switch



Standard Inclusions



Machine Dimensions (mm)

### Hall NG220 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)
5.5	1.5	220	130	20	14	131 x 117 x 146	330

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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