

PortionPro™

320



FAST, ACCURATE AND DEPENDABLE HYDRAULIC FORMING AND PORTIONING MACHINE FROM HOLLYMATIC



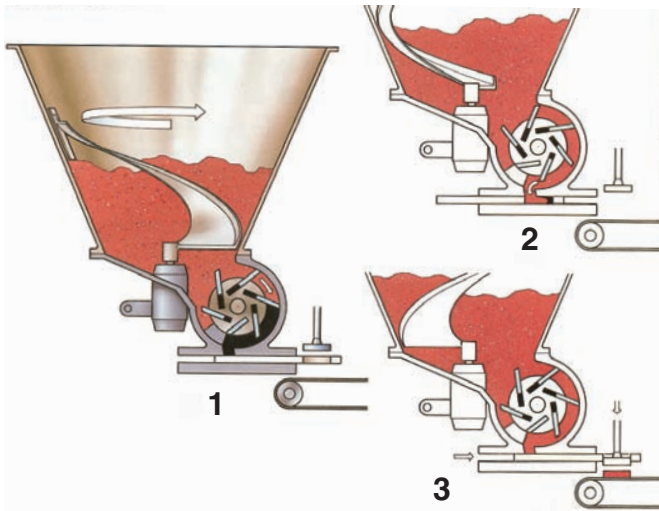
The Hollymatic PortionPro 320 Hydraulic Forming and Portioning Machine can portion meat, poultry, fish and a variety of other food products up to a capacity of 7,800 patties or 3520 lbs. per hour. The 320 is available with the optional Roto-Flow fill system. This system forms meat columns that are gently twisted together producing the best textured gourmet patties on the market. The rotary fill technique also ensures gentle handling of the product without any mixing effect. This allows the product to retain its structure and color throughout the entire process.

For more information contact Hollymatic or your local Hollymatic dealer today.

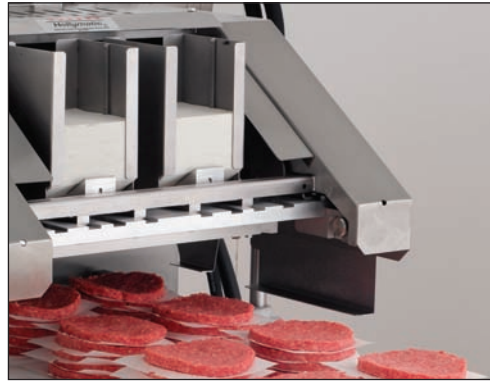


PortionPro™ 320

STATE OF THE ART ROTOR FILLING SYSTEM



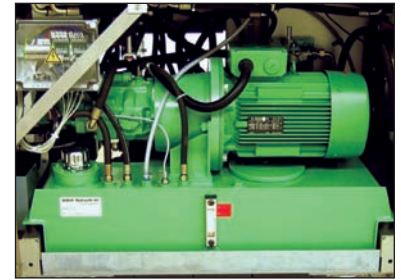
1. The spiral arm in the hopper gently move the product to the rotor. **2.** The mold plate moves under the rotor. The program controlled rotor starts fast and fills the mold plate with product until the fill pressure for that product is reached. Back flow is eliminated. **3.** The mold plate is pushed forward and the portions are knocked out of the mold plate. Patented side notch paper feed system automatically interleaves paper between each portion.



The patented Side Notch paper feeding system assures consistently interleaved patty stacks. The unique design allows the entire 2 – hole Paper feed assembly to be changed for a different size in minutes.



The Exclusive 2 – Hole Roto-Flow Fill System provides a gourmet patty that is second to none. The Roto Flow fill system forms meat columns that are gently twisted together providing a patty that is more tender, cooks faster, and retains its shape better than standard patties.



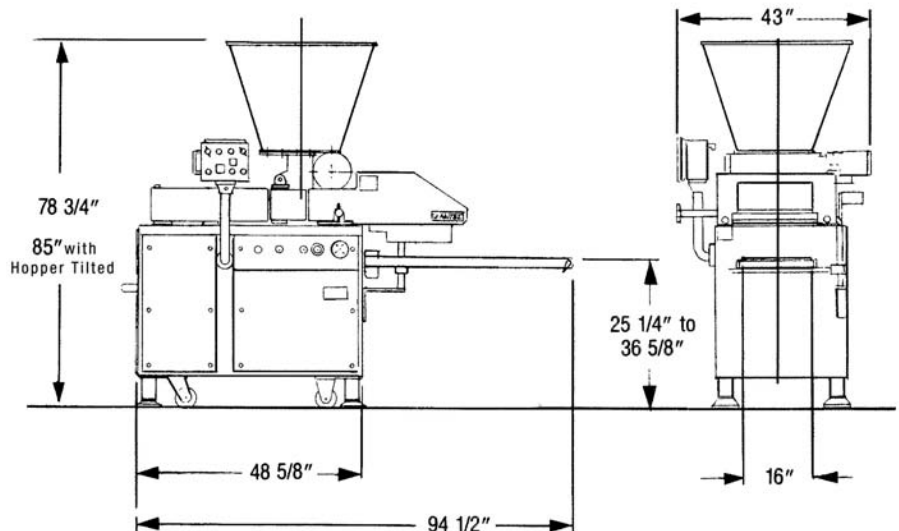
At the Heart of the PortionPro 320 is the 20 H.P. all Hydraulic drive system. This system which is micro processor controlled gives the operator precise adjustment capability over all of the basic machine functions.

PortionPro 320 Standard features:

- All Hydraulic drive system 20HP
- Straight Slot – Fill System
- Maximum patty diameter: (2-hole) 5 1/2" Roto-Flow, 6" Standard
- Mold plate thickness 3/16" - 1 1/4"
- Speed: 15-65 cycles per minute (variable)
- Hopper: 400LB capacity
- Fill System: Standard straight slot
- Programmable stacker counter
- PLC controls
- Take away conveyor, neoprene or wire mesh
- Oil Cooling system (forced air)

PortionPro 320 Options:

- Roto-Flow Fill System
- Side Notch paper interleaving system
- (2) hole 4 1/2", 5", 5 1/2", or 6"
- Oil Cooling system (water)
- Custom hopper chute for column lift loader
- Meatball attachment
- Skinless Sausage attachment
- Perforator attachment
- Water Spray attachment
- Hydraulic lift loader attachment (400LB bin)
- Washrack



HOLLYMATIC WARRANTY

(12) months from date of purchase or (2,000 hours) of operation. Whichever comes first. Refer to warranty certificate for terms and conditions 6065M
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Hollymatic Corporation,
600 E. Plainfield Road, Countryside, Illinois 60525
708/579-3700 Fax: 708/579-1057
WebSite: www.hollymatic.com
E-mail: Hollyinfo@hollymatic.com