Hollymatic Corporation was founded during the economic depression days of the 1930’s by Harry H. Holly who had been working as a structural iron worker when his employer was forced to close down. After searching six months for another job, he and his wife opened a hamburger shop in a small rent-free area under the back stairs of his grandmother’s home in Calumet City, Illinois, where they were living at the time.

The hamburger business grew, and it became apparent to Mr. Holly that molding hamburger patties took far too large a percentage of his time. He could never be certain if he was making or losing money, because the size of his patties was not consistent. This size variance also caused some patties to be overcooked, while others were underdone in the same time on the grill. An easier, more efficient way had to be found to make standard-sized patties. Searching for a better way, Mr. Holly built a simple yet ingenious patty machine from wood. A year later he patented the device. In 1937 he sold his restaurant business and concentrated on building steel versions of the original model. The remainder of the story is part of our lives today.

In December, 1982, the Company moved from Park Forest, Illinois to the present location in Countryside, Illinois.

Many patented improvements on the basic machine, along with additions to the product line, have been instrumental in the continued growth of the company.
MIXERS & GRINDERS

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The Hollymatic 175 Mixer / Grinder is a workhorse. The unit provides high production, superior mixing capabilities and an easy to clean design. The unique figure 8 mixing paddle blends fat to lean fast and easily. The output is ground meat that is blended correctly and looks good longer.

General Features
- Figure 8 mixing paddle
- No tool disassembly
- Heavy duty casters
- Adjustable operation height
- All stainless steel design
- Removable 150 lb. capacity tub and 42 head for easy cleaning
- Gemini system compatible
- 7.5 HP Grind Motor

Safety Features
- Safety interlocked and counterbalanced lid
- Simple push button controls
- Inspection holes in lid
- Protected electrical system
- Automatic electric overload reset
- Meat deflector

Options
- Size 32 / 42 or 52 grind head
- Pneumatically operated foot switch
- Controls are right-handed or left-handed
- Gemini connection / systems
The Hollymatic 180A Mixer / Grinder is nothing short of a powerhouse. The unit provides high production, superior mixing capabilities and an easy to clean design. The unique figure 8 mixing paddle blends fat to lean fast and easily. The output is ground meat that is blended correctly and looks good longer.

**General Features**
- Figure 8 mixing paddle
- No tool disassembly
- Heavy duty casters
- Adjustable operation height
- All stainless steel design
- Swing open 200 lb. capacity tub and 42 head for easy cleaning
- Gemini system compatible
- 10 HP Grind Motor

**Safety Features**
- Safety interlocked and counterbalanced lid
- Simple push button controls
- Inspection holes in lid
- Protected electrical system
- Automatic electric overload reset
- Meat deflector

**Options**
- Size 32 / 42 or 52 grind head
- Pneumatically operated foot switch
- Controls are right-handed or left-handed
- High elevation legs
- Gemini connection / systems
- Data logging
The rugged Mini-Matic Tabletop Mixer / Grinder was designed with you in mind. Its compact frame is small enough to fit on a countertop, yet powerful enough to handle your daily grinding needs.

**General Features**
- Figure 8 mixing paddles
- All stainless steel frame, tub and lid
- Removable 50 lb. capacity tub and 32/42 head for easy cleaning
- Small footprint

**Safety Features**
- Safety interlocked tub and lid
- Counter balanced lid
- Sits on counters or carts for ergonomic loading

**Options**
- Bolt on stainless steel cart with casters
- Pneumatically operated foot switch
900E Mixer Grinder

The 900E Mixer / Grinder offers ideal loading and unloading height, providing an ideal ergonomic work station.

Unique mixing ribbon design produces the absolute best homogenous mixture.

**General Features**

- Grind Motor: 7.5 HP
- Mix Motor: 1.5 HP
- Variable Speed Mix and Grind
- Programmable Automatic Forward / Reverse Mixing Cycle
- Open grid lid allows seasoning to be added during operation
- No tool lock ring necessary
- Conical Hopper With Mixing Ribbon
- All Stainless Steel Seamless Welded Design
- Size 42 Grind Head
- Gemini system compatible

**Safety Features**

- Safety interlocked and counterbalanced lid
- Simple push button controls
- Meat deflector

**Options**

- Pneumatically operated foot switch
- Gemini connection / systems
The 3000 Mixer / Grinder fills the gap between too big and too small. The unit is perfect for those somewhere between a supermarket and a large industrial processor. Solidly constructed, the 3000 delivers quiet, continuous, trouble-free operation.

**General Features**
- Grind Motor: 10 HP
- Mix Motor: 1.5 HP
- Variable Speed Mix and Grind
- Programmable Automatic Forward / Reverse Mixing Cycle
- Open grid lid allows seasoning to be added during operation
- No tool lock ring necessary
- Heavy duty casters
- All stainless steel design
- Size 52 Grind Head
- Gemini system compatible

**Safety Features**
- Safety interlocked and counterbalanced lid
- Simple push button controls
- Meat deflector

**Options**
- Pneumatically operated foot switch
- Gemini connection / systems
4000 Mixer Grinder

The 4000 (part of Hollymatic’s 4000 Series) is renowned for its outstanding performance and reliability. The strong rugged design has been developed to meet the needs of the most demanding market segments. Used extensively in high production facilities throughout the world, from butchers to wholesalers to industrial plants.

General Features
- Grind Motor: 20 HP
- Mix Motor: 2 HP
- Variable Speed Mix and Grind
- High torque direct drive transmission
- High-quality stainless steel
- Seam welded both inside and outside the bowl
- Heavy gauge domed lid
- Open grid lid allows seasoning to be added during operation
- Smooth hygienic surfaces for easy cleaning
- No. 56 grinding head
- Programmable Automatic Forward / Reverse Mixing Cycle
- 330 lb. Hopper Capacity
- Limits heat rise to the product
- Heavy duty casters
- Simple push button controls
- Gemini system compatible

Safety Features
- CE/USDA and GS compliant
- Safety interlocked lid
- Safety interlocked discharge guard
- Ergonomic low load weights

Options
- Controllable mix/grind cycles
- Programmable control
- Gemini connection / systems
- Stainless steel stand with levers or casters
- Debone/degristle system
- Spice loading chute
- No. 66 grinding head
4200F Mixer Grinder

Incorporating all of the strength and features of the 4000 Series, the 4200F Frozen Mixer Grinder (4200F) has been designed and constructed to withstand the higher forces and demands of processing hard frozen and flaked product.

General Features
- Grind Motor: 20 HP
- Mix Motor: 5.3 HP
- Variable Speed Mix and Grind
- High torque direct drive transmission
- High-quality stainless steel
- Seam welded both inside and outside the bowl
- Reinforced machine body
- Heavy gauge domed lid
- Open grid lid allows seasoning to be added during operation
- Smooth hygienic surfaces for easy cleaning
- No. 56 grinding head with tapered outfeed
- Programmable automatic forward / reverse mixing cycle
- Limits heat rise to the product
- Heavy duty casters
- Simple push button controls
- 400 lb. hopper capacity (approx. 200 lb. frozen flake)
- Gemini system compatible

Safety Features
- CE/USDA and GS compliant
- Safety interlocked lid
- Safety interlocked discharge guard
- Safety interlocked inspection steps
- Ergonomic low load heights

Options
- Controllable mix/grind cycles
- Programmable control
- Gemini connection / systems
- Stainless steel stand with levelers or casters
- Debone/degristle system
- Spice loading chute
- No. 66 grinding head
4300 Mixer Grinder

The 4300 (part of Hollymatic’s 4000 Series) is renowned for its outstanding performance and reliability. The strong rugged design has been developed to meet the needs of the most demanding market segments. Used extensively in high production facilities throughout the world, from butchers to wholesalers to industrial plants.

**General Features**
- Grind Motor: 20 HP
- Mix Motor: 5.3 HP
- Variable Speed Mix and Grind
- High torque direct drive transmission
- High-quality stainless steel
- Welded both inside and outside the bowl
- Heavy gauge domed lid
- Open grid lid allows seasoning to be added during operation
- Smooth hygienic surfaces for easy cleaning

**Programmable automatic forward / reverse mixing cycle**

**Options**
- Controllable mix/grind cycles
- Programmable control
- Gemini connection / systems
- Stainless steel stand with levelers or casters
- Debone/degristle system
- Spice loading chute
- No. 66 grinding head

**Safety Features**
- CE/USDA and GS compliant
- Safety interlocked lid
- Safety interlocked discharge guard
The Hollymatic 190 Automatic Feed Grinder was designed for first grind coarse ground production of whole muscle products in supermarkets and meat plants. The 190 features a compact design high strength/torque augers and can take on grind tempered meat and large fresh meat pieces with ease and speed.

**General Features**
- Self cleaning augers
- Swing open tub
- No special tool disassembly
- Heavy duty casters
- Adjustable operation height
- All stainless steel design
- Gemini system compatible
- High elevation adjustable legs
- Feed screw speed 120 RPM (15:1) or 180 RPM (10:1)
- Dual self-feeding screws

**Safety Features**
- Shut off switch when lid is opened or extension is raised
- Simple push button controls
- Inspection holes in lid
- Meat deflector
- Automatic electric overload reset

**Options**
- Hopper extension
- Feed screw speed:
  - 120 RPM (15:1)
  - 180 RPM (10:1)
- Gemini connection / systems
Model 32 Table Top Grinder

Hollymatic’s Model 32 manual feed table top grinder provides the perfect size for your operation. This powerful unit features an all stainless steel, easy to clean design.

General Features
• All food contact surfaces made of 304 stainless steel
• Easy cleaning
• Quick and easy disassembly

Safety Features
• Safety interlocked large removable feed tray
120 Bulker

The 120 Precision Bulker is a grinder attachment that portions meats precisely and consistently. Reliability and durability are insured by modern electronic controls and rugged construction.

General Features
- Automatic paper dispenser
- No-tool assembly
- Adjustable stand and conveyor
- Portion Size: 4.125” W x 1.5” H x 9.625” L
- Portion Weight: 10–32 oz.
- Fits most industry grinders

Safety Features
- Interlocked power unit
The Hollymatic 200 is an economical and reliable food-forming machine. Easily interchangeable mold plate assembly lets you select a variety of patty shapes and weights. The 200 is ideal for supermarkets, drive-ins, institutions, schools and cafeterias.

**General Features**
- Continuous 5-1/2" automatic paper interleaving system
- Adjustable patty compression
- Interchangeable mold plate assembly
- Metal and plastic finish
- Max Portion: 5.3 oz. 4.7” Ø
- 1,600 portions/hour

**Safety Features**
- One piece safety interlocked feed tray and mold plate guard

**Options**
- Stainless steel stand with casters
- 4-1/2 & 5” paper feed sizes
- 1,200 or 1,900 portions/hour
Super Patty Machine

The Super is an industry favorite for producing high quality patties. It forms and portions a wide variety of products including meat, poultry, seafood, vegetables, bakery items and more. The Super is found in more restaurants, supermarkets, drive-ins, small locker plants and institutions than any other patty machine.

**General Features**
- Continuous 5-1/2” automatic paper interleaving system
- Adjustable patty compression
- Interchangeable mold plate assembly
- Metal and plastic finish
- Max Portion: 8 oz. 5.125” Ø
- 2,100 portions/hour

**Safety Features**
- One piece safety interlocked feed tray and mold plate guard

**Options**
- Stainless steel stand with casters
- 2’ neoprene or wire mesh take away conveyor
- Stacker counter
- Wide variety of molds
- Wash down capability
- 4-1/2 & 5” paper feed sizes
- 1” thick portions
- 1,800 portions/hour
The Hollymatic Self-Feeding Model R2200 is the ideal solution for many small to medium size establishments. A multitude of various products including seasoned mixtures can be formed and portioned into many different shapes and sizes, including nuggets.

**General Features**
- Up to 4.7” diameter patties
- 2200 patties per hour
- 5” Paper Feed
- Hopper Capacity 33 lb.
- ¾” HP, 110 Volt, 60 Cycle, 1 Phase
- Neoprene Conveyor Length 13”
- Automatic Product Feeding
- Max Portion: 10 oz. 4.7” Ø

**Options**
- Hopper Extension (90 lb.)
- Hopper Extension (140 lb.)
- Conveyor Extension (2.5 feet)
- Conveyor Extension (5 feet)
- Multiple Portioning Drums
- Auto Wire Clean
- 180° production
The Hollymatic 8/65 is designed to produce gourmet patties. The gear driven ROTO-FLOW system forms meat columns that are gently twisted together to form the best textured patty available.

**General Features**
- Standard ROTO-FLOW fill system
- Continuous automatic paper interleaving system
- Rotating cone shaped hopper
- Adjustable patty compression
- Interchangeable mold plate assembly
- Metal and plastic finish
- Max Portion: 10 oz. 5.7" Ø
- 3,900 portions/hour
- Hopper capacity: 200 lb.

**Safety Features**
- Safety interlocked guards

**Options**
- 8/65E with PLC control
- Skor-O-Matic option
- Stainless steel washrack
- Wash rack
- 1-1/4" thick portions
- 4’ wire mesh take away conveyor
- Multi-flow and ultimate fill system
- 4-1/2, 5", 5-1/2" & 6" paper feed sizes
- Variable speed
PortionPro 320

The Hollymatic PortionPro 320 Hydraulic Forming and Portioning Machine forms meat columns that are gently twisted together to form the best textured patty available. The rotary fill technique ensures gentle handling of the product without any mixing effect. This allows the product to retain its structure and color throughout the process.

General Features
- All hydraulic drive system
- 20 HP motor
- Straight slot fill system
- Programmable stacker counter
- PLC controls
- Neoprene or wire mesh take away conveyor
- Oil cooling system (forced air)
- Max Portion: 14 oz. 5.5” Ø
- 7,800 portions/hour
- Hopper capacity: 400 lb.

Safety Features
- Safety interlocked guards

Options
- ROTO-FLOW fill system
- Edge guide paper interleaving system
- Oil cooling system (water)
- Custom hopper chute
- Meatball attachment
- Skinless sausage attachment
- Perforator attachment
- Water spray attachment
- Hydraulic lift loader attachment
- Washrack
- Vacuum paper feed
- 4-1/2, 5”, 5-1/2” & 6” edge guide paper feed sizes
Hydraulic Stufflers

This machine is available in three capacities - 28, 55, and 88 pounds - and is made completely in stainless steel. The footprint of the machine is one of the smallest available, which makes it ideal for the majority of meat markets and processing plants.

These stuffers are provided with features that set it apart from others and ensure its success in the market place.

**Hydraulic power unit.** This is a self-contained stainless steel oil tank with the advantage that the oil does not get contaminated and regular oil changes are not essential. The pump is also safeguarded; its working life extended and noise levels are reduced. Machines are delivered filled with oil and can be put into operation immediately.

**Stainless steel head cover** has twin-locking handles and is completely removable for ease of cleaning. An o-ring seal is also fitted to reduce any risk of leakage. The piston is fully stainless steel, is detachable, and connects to a stainless steel ram.

**Portion Control Option:** Capable of portioning from 0.7 to 17.6 ounces.

**General Features**
- Hydraulic Power Unit
- Stainless Steel Head Cover
- Self-contained oil reservoir
- Portion Control Option
- Auto Stop on Reverse
- Pull Back
Vacuum tumbling is the best way to marinate products because it creates higher profits and better products for your customers in a short period of time. The HVT-30's tumbling process increases yield, tenderizes product, reduces cooking time and evenly distributes the flavor.

**General Features**

- Built in vacuum pump
- Programmable timer
- Variable speed from 1-18 RPM
- See through processing lid
- Removable stainless steel tank with baffles
- 30 lb. capacity
Tender-Rite Tenderizer

Hygienically superior design with all stainless steel housing and inlet. Stronger tenderizing blade assemblies are built for long life.

**General Features**
- 3/4 HP motor
- Blade assembly: Tenderizing
- Oil bath, self lubricating drive mechanism
- Blade cleaning stand and brush

**Safety Features**
- Safety interlocked shutoff on lid

**Options**
- Slicer blade assembly: 10mm or 20mm
- Double Tenderizing: (2) Tenderizing assemblies in one operation
Table Top Vacuum Packaging Machines

Hollymatic Table Top Units are built-to-last, with stainless steel construction throughout and capacities to fit most installations.

Advanced and innovative software features separate Hollymatic Table Top Units from the competition.

**General Features**
- Red Meat Program
- 10 Program Storage (Sensor Controlled)
- Soft Aeration
- Pump Conditioning Program
- Diagnostic Gate System Check

**Options**
- Gas Flush
- ACS (Advanced Control System) (20 Programs)
- Boiling Point Detection
- Printer Labeling
- Cut-off Seal
- Liquid Control through Boiling Point Detection
Double Chamber & Floor Model Vacuum Packaging Machines

Hollymatic Double Chamber and Floor Model Units are designed and built for the processor, with state-of-the-art vacuum packaging technology and heavy duty reinforced chambers.

Innovative sensor controls provide features that facilitate production and allow for the very best appearance of finished packages. Hollymatic vacuum packaging machines are built to last.

General Features

- Red Meat Program
- 10 Program Storage (Sensor Controlled)
- Soft Aeration
- Pump Conditioning Program
- Diagnostic Gate System Check

Options

- Gas Flush
- ACS (Advanced Control System) (20 Programs)
- Printer Labeling with ACS
- Liquid Control through Boiling Point Detection
- Cut-off Seal
- High Lid (Polar 2-85)
Defender PC 1500

The Defender PC 1500 is designed with patented innovative stopping devices. Special conductive gloves are worn by the operator. In the event that the glove inadvertently comes in contact with the blade, a state-of-the-art electronic braking mechanism will activate, stopping the blade within 15 milliseconds.

General Features
• Powerful 2 HP servo motor
• 460V/60Hz./3 Phase, 2.0 running Amp
• 9” diameter standard cutting blade
• Nema 4X or higher IP rating, all components
• Small compact design

Safety Features
• Blade braking within 15 milliseconds

Options
• Right hand or Left hand operation
• Stainless steel 2 HP servo motor
• Custom interchangeable cutting tables
Hi-Yield 14 Meat Saw

With exclusive features for safety and ease of operation, the Hollymatic Hi-Yield 14 has features that separate it from other conventional saws.

General Features
- Swing open construction allows for easy cleaning and blade changing
- Peaked upper housing to prevent water retention
- Easily removed upper wheel speeds cleanup
- Stainless Steel upper and lower wheels (standard)
- Double flanged wheels for blade retention and tracking
- One-piece frame design improves sanitation and provides rigidity for added strength
- Space saving compact footprint

Safety Features
- Safety interlocked doors
- Double Flanged wheels
- Minimized blade coasting

Options
- Portion control meat gauge
Hi-Yield 16-5000 Saw

The Hollymatic Hi-Yield 16-5000 represents the new generation of meat saws. It is designed with the end user in mind. It is the easiest saw on the market to clean without complete disassembly. Its uniquely designed soft start ability provides maximum energy efficiency. Its maintenance free braking can stop the blade in one second. The innovative design makes this the right saw for meat, poultry, fish, vegetables and more.

General Features
- Stainless steel construction
- Blade brake
- Stainless steel wheels
- Adjustable leveling feet
- Hinged removable door for blade changing
- Tubular column design
- Removable scrap pan
- 3-speed selector switch
- Hinged swing open tables

Safety Features
- Removable upper and lower wheels, double flange
- Adjustable slide mounted blade guard
- Blade brake that stops the blade in one second
- Safety interlocked doors

Options
- Portion control meat gauge
- HD (heavy duty) upgrade
- Stainless steel scrap pan and shaft cover
Defender 16-4000

Designed with patented state of the art and innovative technology, the Defender provides features and benefits not available on other meat saws.

The Exclusive Visual Glove Detection System utilizes a camera to detect special colored gloves worn by the operator. Upon detection in a predetermined zone the system activates a processing and braking mechanism to stop the blade in less than .04 seconds, thus greatly reducing unintended or inadvertent contact with the blade.

It is important to note that the braking mechanism does not damage the blade or the saw. After a short cool down period the saw can be restarted and put back into operation. NO BLADE CHANGES ARE NECESSARY.

The Defender controller has a built in user interface which gives a total read out of the machine status, including run times, stop counts, diagnostics, maintenance schedules and more. The user interface allows management to monitor the frequency of emergency stops and help determine correct employee operation.

General Features
- Stainless steel construction
- Frame clean-out flushing port
- V-groove roller bearing, moveable table
- Custom controller
- IP69 electrical enclosures
- No maintenance direct drive train, zero backlash

Safety Features
- Coded safety interlocking sensors
- Visual glove detection system (patent pending)
- Color detection gloves
- Pneumatic auto blade guard
- LED 3-color indicator light

Options
- Precision adjustable meat gauge
- Water spray blade cleaning
- Left hand or stationary table
The Hollymatic Defender 16-4000 is a meat processing band saw equipped with visual, electronic detection, and stopping devices.

These features are intended to reduce the risk of injury from unintended and inadvertent contact with the saw blade. They should not be considered a method of stopping the machine, or a substitute for proper training and experience by the operator. Only personnel who have carefully reviewed the manual and received thorough training from qualified persons should be allowed to operate this equipment.
Hollymatic Paper

Hollymatic has paper that will fit your exact requirements. Options range from square, octagonal, roll, single waxed and laminated. All Hollymatic paper is USDA/FDA approved and wrapped in convenient sanitary packages.

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<th>Size</th>
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**General Features**

- USDA/FDA approved
- Patty papers
- Steak papers
- Interleaver sheets
- Custom sizes, color, and printing

**(Single Sheet Paper Approx. 20,000 Sheets, 18 Packs Per Case.)**

**(Double Sheet Paper Approx. 14,000 Sheets, 18 Packs Per Case.)**

**NOTE:** 2 Holes - 1 at each corner

**NOTE:** Each Roll is 4" wide w/8-3/4" approximate outer roll diameter w/a 2-3/8" core. 4 rolls per case / 1650’ per roll.

**White Cartons** 10"L x 5" W x 5-1/4"H (200 Empties Per Carton.)

**NOTE:** Minimum order quantities may apply.
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<td>Southeastern Butcher Supply</td>
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<td>ALASKA</td>
<td>Hollymatic West Coast</td>
<td>909-946-5577</td>
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<tr>
<td>ARIZONA</td>
<td>Arizona Bakery Sales &amp; Service</td>
<td>480-968-7470</td>
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<td>ARKANSAS</td>
<td>Hollymatic Corporation</td>
<td>708-579-3700</td>
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<td>Hollymatic West Coast</td>
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<td>COLORADO</td>
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<td>FLORIDA</td>
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**Canada**

**Alberta**
- Hollyberk Sales 403-556-7177

**Ontario**
- Aggressive Food Equipment 519-503-3196
- Trimen Food Service Equipment 416-744-3313

**Quebec**
- Bertoldi’s 450-688-6868
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