

# 180 MIXER/GRINDER

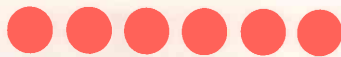


**Hollymatic 180A...**  
**The best in high-speed**  
**ground meat production.**

The Hollymatic 180A provides the muscle that gives you lightening-fast turn-over through first-grind, blending and final grind. Whether your demands are those of a high-volume supermarket or a meat wholesaler, the Hollymatic 180A is the toughest, most efficient heavy-duty grinder/mixer in the business today.

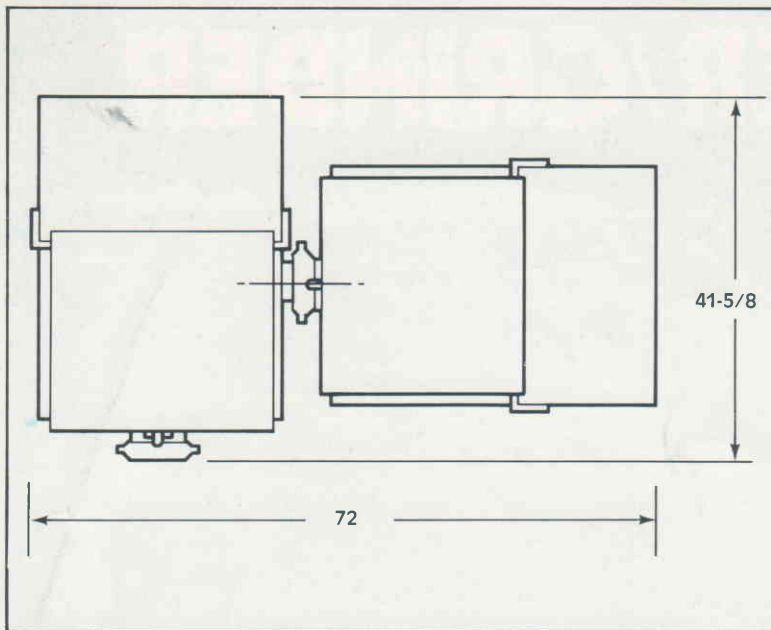
You know the importance of sanitation; that's why the 180A was designed for fast but

thorough clean up without tools. Expensive labor is significantly reduced. The one-piece tumbler can be removed in seconds. The tub swings over for fast cleaning and is self draining. The grinder head slides out for the fastest and easiest machine clean up in the industry. Special "roll-easy" locking casters provide mobility between working area and clean up station. The motor and electrical system are protected inside stainless steel panels. Hollymatic...grinder/mixers of consistent high quality and performance. For more information contact your Hollymatic dealer today!



**Hollymatic®**

Hollymatic Corporation 600 E. Plainfield Road Countryside, Illinois 60525 708/579-3700 Telex: 25-3092 Fax: 708/579-1057  
(Use 312 Area Code Until November 11, 1989.)



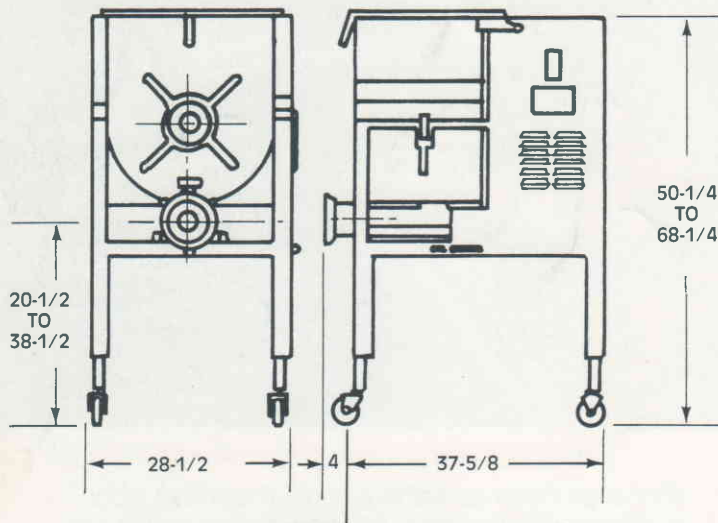
For continuous production the Hollymatic 180 is available in the Gemini system.

First grind, second grind with continuous mixing, for high production in tight spaces, it has the same ease of cleaning as the standard machine.



### A GREAT TEAM...HOLLYMATIC MIXER/GRINDER AND 120 PRECISION BULKER

The Hollymatic 180 Mixer/Grinder and 120 Precision Bulker will produce bulk portions from 8 to 32 oz. Paper is automatically dispensed under each loaf as the neat, attractive portions exit the 120 Bulker at tabletop height for easy and comfortable handling.



### SPECIFICATIONS

#### STANDARD FEATURES

7-1/2 Horsepower Motor with heavy duty starter.  
Automatic Thermal Overload.  
One piece tumbler assembly.

Hopper cover with interlock switch.  
Stainless steel sanitary meat construction.  
#42 Grinding Head.  
Heavy duty locking casters for movement to job or clean-up area.  
Casters all swivel and are adjustable.  
Adjustable height to suit other equipment.  
Single lock to release tub.  
Deflector plate.  
Right or left hand controls.  
Pierced hopper cover for easy viewing of meat level.

#### AVAILABLE VOLTAGES

Standard  
200 V., 3ph., 60 Hz  
Optional  
230 V., 3ph., 60 Hz  
460 V., 3ph., 60 Hz  
575 V., 3ph., 60 Hz

#### PERFORMANCE

Production Output: 1700 to 2400 lbs. per hour, depending on product.  
Hopper Capacity: 200 lbs.

#### OPTIONAL FEATURES

10 Horsepower Motor.  
Footswitch for one-man rosetting or bulking.  
#52 Grinding Head.

#### UNIT WEIGHT

750 lbs.

#### HOLLYMATIC WARRANTY

Exclusive Warranty. Hollymatic and your Hollymatic Dealer warrant your Hollymatic Product against any defect in materials and workmanship for six (6) months from the date of purchase or installation by your Hollymatic Dealer. Should you discover any such defect within this warranty period, you must promptly notify Hollymatic or your Hollymatic Dealer to permit verification of the defect. THIS WARRANTY IS EXCLUSIVE AND THERE ARE NO OTHER WRITTEN OR ORAL WARRANTIES, EXPRESS OR IMPLIED, INCLUDING ANY IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS FOR ANY PARTICULAR PURPOSE. HOLLYMATIC AND YOUR HOLLYMATIC DEALER SHALL HAVE NO OTHER OBLIGATIONS AND SHALL NOT BE RESPONSIBLE FOR ANY DEFECT, LATENT OR OTHERWISE, WHICH YOU HAVE NOT DISCOVERED WITHIN THIS WARRANTY PERIOD.

