

175 & 180A MIXER GRINDERS



175 Mixer/Grinder



180A Mixer/Grinder



THE BEST IN HIGH SPEED GROUND MEAT PRODUCTION

Hollymatic, the inventor of the Mixer/Grinder, offers two powerhouse models to further process a variety of meat products: the 175 and 180A Mixer/Grinders. Both units provide high production, superior mixing capabilities and an easy to clean design.

Reduce your risk of cross-species contamination with Hollymatic's quick and easy to clean Mixer/Grinders. The 175 Mixer/Grinder has a 150 pound capacity hopper that tilts or is removable for easy cleaning. The 180A Mixer/Grinder hopper can hold up to 225 pounds of product and tilts for cleaning ease. With one tool, the mixing paddle, grinding head and feed screw can be removed to sanitize. Both hoppers

come equipped with a counter-balanced lid that is safety interlocked.

The unique, easy to remove figure "8" mixing paddle blends fat to lean faster and easier with the 175 and 180A Mixer/Grinder. The minimum exposed feed screw prevents temperature rise of the product. The result...ground meat that is blended correctly and looks good longer. Both units can be purchased with a 42 or 52 grinding head assembly to fit your production needs.

Hollymatic...the name you should think of *first* for consistent, high quality and high performance Mixer/Grinders that are built to last.



Hollymatic®

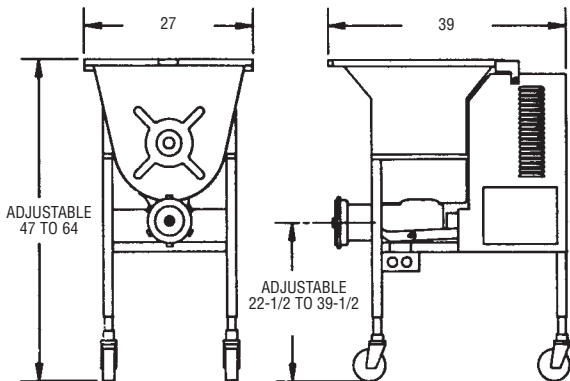
YOUR PRICE VALUE LEADER™

HOLLYMATIC 180A AND 175 MIXER/GRINDERS OFFER YOU MORE GREAT FEATURES

- Larger 225 Pound Capacity Tub (150 lb. Capacity on 175)
- Safety Interlocked Hopper. (Hopper Tilts and is Removable on the 175.)
- Complete No Tool Disassembly Provides Easier Cleanup.
- Adjustable Operating Height.
- Unique Figure "8" Mixing Paddles.
- Large Heavy Duty Swivel Casters.
- Interchangeable 42 or 52 Grinding Head.



- Safety Interlocked Counter Balanced Lid for Easier Opening.
- Stainless Steel Hopper, Lid, Skin Package, and Frame.
- Tandem (Gemini) Connections Available For Continuous 1st and 2nd Grind Systems.
- Convenient Front Right or Front Left Location of On/Off and Mix/Grind Controls.
- Pneumatically Operated Foot Switch.



175 MIXER/GRINDER

SPECIFICATIONS

175 & 180A Standard Features

- 7-1/2 H.P. motor
- #42 grinder head
- Swing open tub
- Safety interlocked lid
- Front controls
- Adjustable legs
- Meat deflector
- Inspection holes in lid
- Protected electrical system
- Automatic electrical overload reset
- 4 swivel casters with locks

- Gemini connections
- Pneumatic footswitch
- High elevation legs (180A GMG)

Performance:

- 175 GMG:** Final grind-100 lbs. per minute through #52 head
- 180A GMG:** Up to 120 lbs. per minute with #52 grinder head and 2nd grind paddles

Net Weight:

- 530 lbs. (175 GMG)
- 825 lbs. (180A GMG)

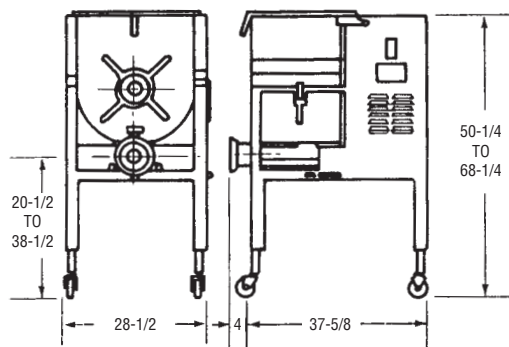
Optional Features

- 10 H.P. motor (180A GMG)
- #52 grinder head

AVAILABLE VOLTAGES

		175 GMG	180A GMG
7-1/2 H.P.	200 V, 60 Hz, 3 ph	22.9 A	25 A
	230/460 V, 60 Hz, 3 ph	19.6/9.8 A	22/11 A
10 H.P.	200 V, 60 Hz, 3 ph	N/A	31 A
	230/360 V, 60 Hz, 3 ph	N/A	28/14 A

575 V, 60 Hz, 3 ph and 220/380 V, 50 Hz, 3 ph also available.



180A MIXER/GRINDER

HOLLYMATIC WARRANTY

Six (6) months from date of purchase. Refer to warranty certificate for terms and conditions

Hollymatic Corporation,
600 E. Plainfield Road, Countryside, Illinois 60525
708/579-3700 Fax: 708/579-1057
Web Site: www.hollymatic.com
E-mail: hollyinfo@hollymatic.com



Hollymatic®

YOUR PRICE VALUE LEADER™