

Hollymatic



Hollymatic®

FOOD PROCESSING EQUIPMENT SINCE 1937

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Product Catalog

HollyMATIC

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 grandmothers 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.



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FOOD PROCESSING EQUIPMENT SINCE 1937

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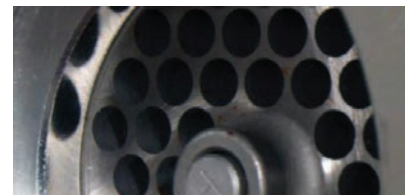
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175 Mixer Grinder



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 150lb. 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

180A Mixer Grinder

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 200lb. capacity tub and 42 head for easy cleaning
- Gemini system compatible
- 10 HP Grind Motor

Safety Features

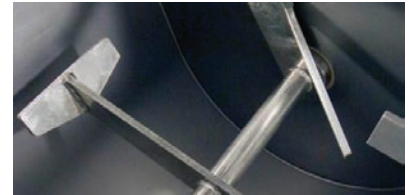
- Safety interlocked and counterbalanced lid
- Simple push button controls
- Inspection holes in lid
- Protected electrical system
- Automatic electric overload reset
- Meat deflector

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

Mini-Matic

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

- Variable speed forward and reverse mixing paddles
- All stainless steel frame, tub and lid
- Removable 50lb. capacity tub and 42 head for easy cleaning
- Separate feed screw/mix motors
- 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

3000 Mixer Grinder

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

- Open grid allows product to be added during operation
- Grind Motor: 10 HP
- Mix Motor: 1.5 HP
- Variable Speed Mix and Grind
- Programmable Automatic Forward / Reverse Mixing Cycle
- 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 grill for adding ingredients or viewing mix cycle
- Smooth hygienic surfaces for easy cleaning
- No. 56 grinding head
- Programmable Automatic Forward / Reverse Mixing Cycle
- 330 lb Hopper Capacity
- Limits to 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
- Pneumatic lid operation
- Debone/degristle system
- Ingredients/liquid chute in lid
- 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 grill for adding ingredients or viewing mix cycle
- 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. 200lb 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
- Pneumatic lid operation
- Debone/degristle system
- Ingredients/liquid chute in lid
- No. 66 grinding head

4300 Mixer Grinder



Shown with optional 400 lb. Loading Hoist and Bin

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 grill for adding ingredients for viewing mix cycle
- Smooth hygienic surfaces for easy cleaning
- Programmable automatic forward / reverse mixing cycle

- Limits heat rise to the product
- Heavy duty casters
- Simple push button controls
- 660 lb hopper capacity
- Gemini system compatible
- No. 56 grinding head

Safety Features

- CE/USDA and GS compliant
- Safety interlocked lid
- Safety interlocked discharge guard

Options

- Controllable mix/grind cycles
- Programmable control
- Product temperature readout

- Tinned or stainless steel cutting heads
- Gemini connection / systems
- Stainless steel stand with levelers or casters
- Pneumatic lid operation
- Debone/degristle system
- Feedscrew/knife and plate trolley
- Ingredients/liquid chute in lid
- Feedscrew ejector
- Vertical lift for 400lb cart
- No. 66 grinding head

190 Automatic Feed Grinder

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

Table Top & Floor Grinders

Hollymatic's full range of manual feed table top and floor grinders provide the right size for any operation. Available in models 12, 22L, 32 and 52 sizes. These powerful units feature 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
- Heavy duty gear drive grinding system

Safety Features

- Safety interlocked large removable feed tray (models 12, 22L and 32)

Options

- Most models available in single or three phase

Model 22 Refrigerated

Introducing the Hollymatic 22 Refrigerated Grinder. This machine has built in refrigeration that will keep your product cold throughout. Use the patty attachment for patties 1/3 to 3/4 lbs!



General Features

- High power self contained cooling system
- 37.5 F constant auto-regulated temperature
- All stainless steel construction
- Adjustable patty attachment forms patties from 1/3 to 3/4 lbs.
- Refrigerated meat tray and finish ground product storage compartment
- Removable grinding barrel and feed screw for easy cleaning.

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: 8–32 oz.
- Fits most industry grinders

Safety Features

- Interlocked power unit



200 Gourmet Patty Machine

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" edge guide, automatic paper feed
- 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" edge guide 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" edge guide, automatic paper feed
- Adjustable patty compression
- Interchangeable mold plate assembly
- Metal and plastic finish
- Max Portion: 8 oz. 5.125" Ø
- 2,100 portions/hour

Safety Features

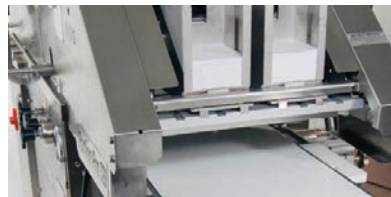
- One piece safety interlocked feed tray and mold plate guard

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" edge guide paper feed sizes
- 1" thick portions
- 1,800 portions/hour

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 lbs.

Safety Features

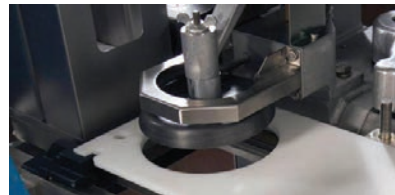
- Safety interlocked guards

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

8/65 Patty Machine

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 edge guide, automatic paper feed
- 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 lbs.

Safety Features

- Safety interlocked guards

Options

- 8/65E with PLC control
- Skor-O-Matic option
- Stainless steel washrack

- 4' wire mesh take away conveyor
- Multi-flow and ultimate fill system
- 4-1/2", 5", 5-1/2" & 6" edge guide paper feed sizes
- Variable speed
- Wash rack
- 1-1/4" thick portions

R2200 Portioning Machine

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 Lbs.
- ¾" H.P., 110 Volt, 60 Cycle, 1 Phase
- Neoprene Conveyor Length 13"
- Automatic Product Feeding
- Max Portion: 10 oz. 4.7" Ø

Options

- Hopper Extension (65 lb.)
- Hopper Extension (90 lb.)
- Hopper Extension (140 lb.)
- Conveyor Extension (5 feet)
- Multiple Portioning Drums
- Auto Wire Clean
- 180° production

Hydraulic Stuffers

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
- Self-contained oil reservoir
- Auto Stop on Reverse
- Stainless Steel Head Cover
- Portion Control Option
- Pull Back

HVT-30 Vacuum Tumbler

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.

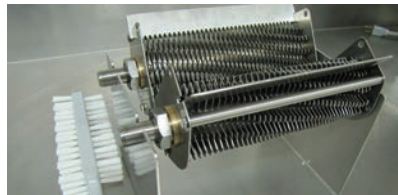


General Features

- 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

Safety Features

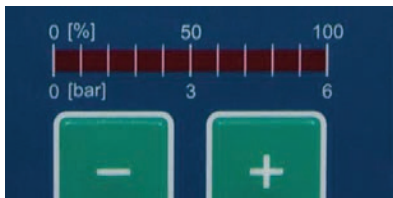
- Safety interlocked shutoff on lid

Options

- Slicer blade assembly: 10mm or 20mm

Tender Cut Delinker

Wherever and however the sausages are delivered to the Tender-Cut, they are cut into perfect single units. The Tender-Cut works with both uncooked natural and collagen casings.



General Features

- Stainless steel design
- 72 plastic guided knives with inox blades
- Drum supported on rollers
- Perforated inlet chute
- Control touch panel

Safety Features

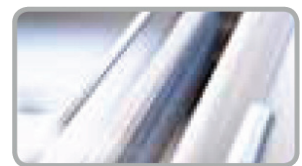
- Emergency switch

Mini Max Table Top



The Max series comes in a space-saving, compact design. The controlled vacuum and sealing process provides quality eye-appealing packages. With stainless steel construction throughout and state-of-the-art technology, Hollymatic vacuum packaging machines are built to last.

Other Table Top, Floor Model
and Double Chamber Machines
available upon request



General Features

- Time-controlled Z 1000 digital control with large vacuum display and easy-to-clean surfaces
- Quick Stop for handy packaging of liquids
- Double-seam and cut-off sealing as standard, excess bag length can be torn off
- Plug-in system for the sealing bars, secure fastening without cables
- Robust technology in satin finish made of extremely high-quality stainless steel
- Fill plates for level adjustment, satin finish with rounded corners made of food-grade PE materials
- Acrylic lid with silicone lip seal and sealing mechanism
- High-quality Busch vacuum pump

Options

- Special accessories upon request
- Inclined orientation for packaging of liquids
- Extra-high lid

Max DD Table Top

The Max series comes in a space-saving, compact design. The controlled vacuum and sealing process provides quality eye-appealing packages. With stainless steel construction throughout and state-of-the-art technology, Hollymatic vacuum packaging machines are built to last.



Other Table Top, Floor Model and Double Chamber Machines available upon request

General Features

- Time-controlled Z 2000 digital control with large vacuum display and easy-to-clean surfaces
- Quick Stop for handy packaging of liquids
- Double-seam and cut-off sealing as standard, excess bag length can be torn off
- Plug-in system for the sealing bars, secure fastening without cables
- Robust technology in satin finish made of extremely high-quality stainless steel
- Fill plates for level adjustment, satin finish with rounded corners made of food-grade PE materials
- Continuous operation service button
- Acrylic lid with silicone lip seal and sealing mechanism
- High-quality Busch vacuum pump

Options

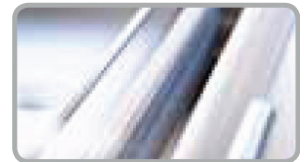
- Gas flush device for protective gas atmosphere
- Mobile machine support made of stainless steel with bag compartment
- Special accessories upon request
- Inclined orientation for packaging of liquids

Max 42 Table Top



The Max series comes in a space-saving, compact design. The controlled vacuum and sealing process provides quality eye-appealing packages. With stainless steel construction throughout and state-of-the-art technology, Hollymatic vacuum packaging machines are built to last.

Other Table Top, Floor Model
and Double Chamber Machines
available upon request



General Features

- Time-controlled Z 2000 digital control with large vacuum display and easy-to-clean surfaces
- Quick Stop for handy packaging of liquids
- Double-seam and cut-off sealing as standard, excess bag length can be torn off
- Plug-in system for the sealing bars, secure fastening without cables
- Robust technology in satin finish made of extremely high-quality stainless steel
- Fill plates for level adjustment, satin finish with rounded corners made of food-grade PE materials
- Continuous operation service button
- Acrylic lid with silicone lip seal and sealing mechanism
- High-quality Busch vacuum pump

Options

- Gas flush device for protective gas atmosphere
- Mobile machine support made of stainless steel with bag compartment
- Special accessories upon request
- Inclined orientation for packaging of liquids

Max-F 46 Floor Model

The single-chamber, floor model machine series Max is made up of mobile, ready-to-use units with a wide variety of options. The controlled vacuum and sealing process provides quality, eye-appealing packages. With stainless steel construction throughout and state-of-the-art technology, Hollymatic vacuum packaging machines are built to last.



Other Table Top, Floor Model and Double Chamber Machines available upon request

General Features

- Z 3000 sensor control with 99 program memories in splashproof design
- Visual clarity by open view of individual parameters
- Quick Stop for handy packaging of liquids
- Sensor-controlled process control for maximum cost-effectiveness
- Sensor-controlled gas flush control for consistently high quality
- Evaporating point recognition for the automatic packaging of liquid products; flexibly adjustable to customer requirements
- Additional sealing bar on right
- Double-seam and cut-off sealing as standard, excess bag length can be torn off
- Plug-in system for the sealing bars, secure fastening without cables
- High-pressure sealing, for reliable sealing even with thick bag thicknesses
- Robust technology in satin finish made of extremely high-quality stainless steel
- Fill plates for level adjustment, satin finish with rounded corners made of food-grade PE materials
- Step vacuum function for high-outgassing products
- Red meat program for longer shelf life and better presentation
- Single adjustment of contact pressure, cool down time and re-ventilation
- Service function: promotes the long life of the machine and optimizes service intervals
- Acrylic lid with silicone lip seal and sealing mechanism
- High-quality Busch vacuum pump

Options

- Gas flush device for protective gas atmosphere
- Inclined orientation for packaging of liquids
- Slow air release
- Special accessories upon request

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 frozen meat, poultry, fish and vegetables.



General Features

- Stainless 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
- Adjustable slide mounted blade guard
- Blade brake that stops the blade in one second
- Safety interlocked doors

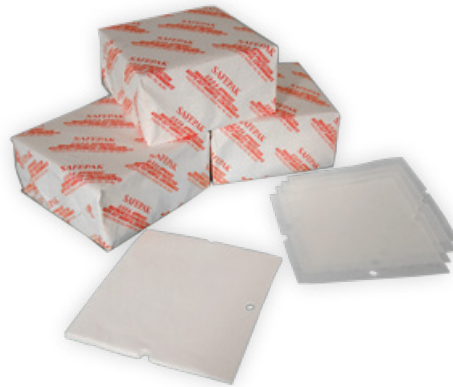
Options

- Portion control meat gauge
- HD (heavy duty) upgrade

Hollymatic Paper

Part Number	Size	Cartons per Skid
Hollymatic Edge Guide Single Sheet		
EG 11100	EG S 4 1/2	60
EG 11140	EG S 5	50
EG16140ECO	EG S 5 ECO	50
EG 11200	EG S 5 1/2	40
EG16200ECO	EG S 5 1/2 ECO	40
EG 11600	EG S 4 1/2 OCT	60
EG 11640	EG S 5 OCT	50
EG 11700	EG S 5 1/2 OCT	40
Hollymatic Edge Guide Double Sheet		
EG 12100	EG H 4 1/2	60
EG 12140	EG H 5	50
EG 12200	EG H 5 1/2	40
EG 12600	EG H 4 1/2 OCT	60
EG 12640	EG H 5 OCT	50
EG 12700	EG H 5 1/2 OCT	40
Hollymatic Universal Single Sheet		
U9550001	U S 4 1/2	60
U9550002	U S 5	50
U9550003	U S 5 1/2	40
U9550004	U S 6	35
U9550021	U S 4 1/2 OCT	60
U9550024	U S 5 OCT	50
U9550005	U S 5 1/2 OCT	40
Hollymatic Universal Double Sheet		
U9550010	U H 4 1/2	60
U9550011	U H 5	50
U9550012	U H 5 1/2	40
U9550013	U H 6	35
U9550020	U H 4 1/2 OCT	60
U9550022	U H 5 OCT	50
U9550023	U H 5 1/2 OCT	40
Hollymatic Slotted Double Sheet		
9514126	HO H S 4 1/2	60
9515366	HO H S 5 3/16	40
9900002	HOLLY JR. ECONOMY	40
1201114	BULKER, SINGLE	48
9450001	PATTY PAKS / 5 lb. Plain	24

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.



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.

United States

ALABAMA

Southeastern Butcher Supply
205-663-7653

ALASKA

Hollymatic West Coast
909-946-5577

ARIZONA

Arizona Bakery Sales & Service
480-968-7470

ARKANSAS

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HAWAII

Charles Patty Company
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IDAHO

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Creative Food Equipment
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Dewig Meats Equipment Co.
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Schmidt Equipment and Supply
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INDIANA

Dewig Meats Equipment Co.
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Indiana Food Equipment
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Mike's Food Equipment
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IOWA

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OHIO

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Holly Sales and Service
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Huwa Sales and Service
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