

Hollymatic 175 & 180A Mixer Grinders

HIGH QUALITY HIGH PERFORMANCE 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, **now available with stainless steel components throughout**, has a hopper that 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 an counter-balanced lid that is safety interlocked.



180A Mixer Grinder



175 Mixer Grinder

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®

FOOD PROCESSING EQUIPMENT SINCE 1937

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. (Stainless Steel 180A No. 52)
- 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

STANDARD FEATURES

- #52 grinder head (Stainless Steel 180A)
- 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

OPTIONAL FEATURES

- 7 ½ H.P. motor (180A GMG)
- #42 grinder head
- Variable speed (180A GMG)
- Gemini connections
- Pneumatic footswitch
- High elevation legs (180A GMG)

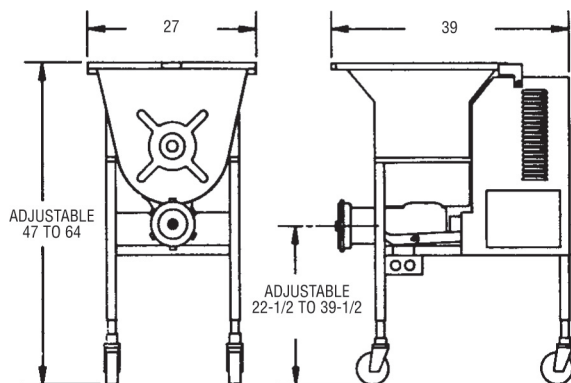
SPECIFICATIONS

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

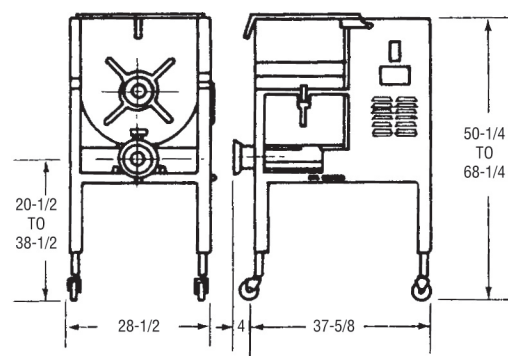
AVAILABLE VOLTAGES

		175 GMG	180A GMG
7 ½ 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
	230/460 V, 60 Hz, 3 ph	N/A	24/14 A

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



175 Mixer Grinder



180A Mixer Grinder