

Hollymatic Model 8/65 and 8/65 E Forming and Portioning Machine

The Hollymatic 8/65 exclusive Roto-FLOW Fill System is designed for commercial production of gourmet patties! Columns of meat are gently twisted together to form the best textured patty on the market.

Roto-FLOW Portions are customer preferred because they:

- ▶ Cook faster
- ▶ Shrink less
- ▶ Retain their shape
- ▶ Are more tender



**Roto-FLOW Patties
Better than handmade!**



Roto-FLOW Fill System



Mold Plates Change Quickly

Innovative double hole mold plate design allows for (2) separate sizes on the same thickness plate.



Hopper and Feed Auger

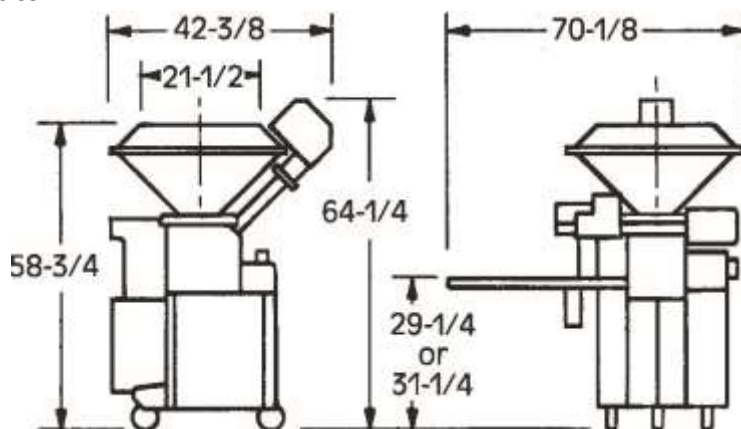
Rotating hopper and reciprocating auger gently control the feed of product through the fill system into the mold plate.

optional

- ④ Multi-FLOW Fill System
- ④ Ultimate Fill System™
- ④ Straight Slot, Back Fill System
- ④ 4 ft. Wire Mesh Conveyor
- ④ Stainless Steel Wash Rack on Casters

MoDeL 8/65e With pLc contRoLS

- ④ Easy to operate touch pad controls
- ④ Variable speed from 30-70 cycles per minute
- ④ Program portion stack count, delay and run time and conveyor advance without stopping the machine.
- ④ Control Roto-FLOW fill disc rotation.
- ④ Control fill time to facilitate hard to form products.
- ④ PLC functionality allows for easy troubleshooting and diagnostics.



SpecificationS

Speed: 3900 Patties per hour

Hopper: Automatic index feed, 200 lb. capacity. **paper feed:** 4½", 5", 5½", or 6" (Automatic paper interleaving system) **poRtion SiZe:** Standard up to 8 ounces per stroke, 5½" diameter max. Roto-FLOW.

MoLD pLate:

3/16" and 1/4" metal

5/16" to 1-1/4" plastic

Hopper feed aUGeR: Adjustable stroke.

eLectRonic coUnteR: Adjustable up to 5½" stack height or continuous run. **eLectRical:**

200V, 60Hz., 3-Phase, 7.8A

230/460V, 60Hz., 3-Phase., 6.8/3.4A

575V, 60Hz., 3-Phase, 2.7A

220/380V, 50Hz., 3Ph., 6.9/4.0A

MaChine WeiGht: (Roto-FLOW) 1,100 lbs.