

8/65 PATTY MACHINE



Roto-Flow Fill System

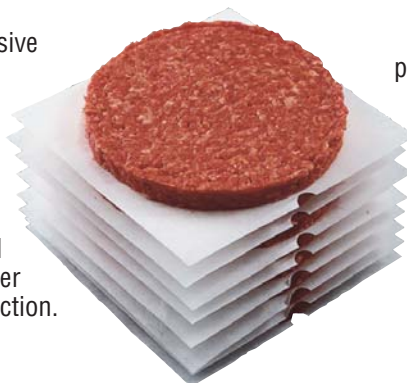


"The Customer Preferred Patty"

FEATURING THE ROTO-FLOW SYSTEM FOR THE BEST PATTIES IN THE BUSINESS

The Hollymatic 8/65, with the exclusive Roto-FLOW fill system, is designed to produce gourmet patties! The patented gear driven Roto-FLOW System forms meat columns that are gently twisted together to form the best textured patty available.

The patented, side notch paper feed system assures positive controlled paper positioning for trouble free patty production.



With state-of-the-art design, industry proven reliability and low operating costs, the 8/65 is built for production of the highest quality patties. All from the Hollymatic 8/65 Roto-FLOW patty machine.

Ask your local Authorized Hollymatic Dealer for a demonstration today!



Hollymatic®
YOUR PRICE VALUE LEADER™



Hopper and Feed Auger

The cone-shaped hopper of the 8/65 rotates and, together with the reciprocating stainless steel feed auger, duplicates hand feeding. The meat is moved gently into the compression area by the non-rotating auger in its downstroke. The auger reverse rotates out of the meat in the upstroke. Controlled feeding from the bottom of the hopper eliminates "bridging". Patties are formed, fluffier and more tender.



Mold Plates Change Quickly

The rear driven mold plate operates in a fixed clearance provided by matched spacers. The result is excellent weight control and precise patties. Easily removable parts allow access to mold plate and spacers quickly for minimal changeover time. The knock-out cup is heated with an adjustable radiant heater. Mold plate design provides (2) separate portion sizes per plate.



Compact, Rugged and Quiet

A whole line-up of rugged new features was specially designed to make the 8/65 quiet in operation. From the rear-driven mold plate to the redesigned positive-aligned, cam-driven paper feed, all motions are smooth operating and controlled. Air release during the fill cycle is accomplished through patented laser cut breather slots directly above the entire mold opening.

Exclusive Hollymatic 8/65 Fill Systems

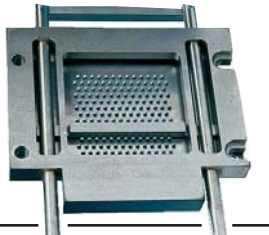
Roto-FLOW



Multi-FLOW



Ultimate System™



Roto-FLOW: Standard fill system on the 8/65. Product is filled through an array of holes in a rotating insert against a stationary knife, providing a high quality superior knitted patty.

Multi-FLOW: Product is filled through a grooved 2-piece fill system.

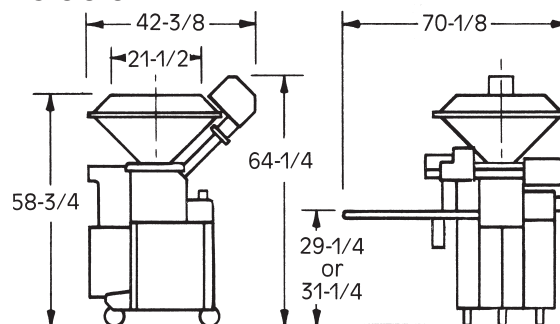
Ultimate: Product is filled through a series of angled holes in a stationary fill plate. A knife scraper cuts meat fibers and sinew, as the patty is formed.

Straight: (Not shown.) Designed for whole muscle and tough to flow products. Product is filled through an open slot that is matched to the patty diameter.

Options

- **Skor-O-Matic Option:** Scores both surfaces of each patty, or just the top surface. Includes choice of cubing, knitting or perforating knives.
- **Washrack:** Stainless steel custom rack on wheels, stores removable components for cleaning.
- **4ft. Wire Mesh Conveyor**

Dimensions



Specifications

Speed: 3900 Patties per hour.

Hopper: Automatic index feed, 200 lb. capacity.

Paper feed: 4-1/2", 5", 5-1/2", or 6" (exclusive side-notch® paper feed system).

Portion size: Standard up to 8 ounces per stroke, 5 1/2" dia. max. Roto-flow.

Mold plate: 3/16" and 1/4" metal
5/16" to 1" plastic

Hopper feed auger: Adjustable stroke

Electronic counter: Adjustable up to 5-1/2" stack height, or continuous run.

Electrical: (2HP.): 200V, 60Hz., 3Ph., 7.8A
230/460V, 60Hz., 3Ph., 6.8/3.4 A
575V, 60Hz., 3 Ph., 2.7A
220/380V, 50Hz., 3Ph., 6.9/4.0A

Machine Weight: (Roto Flow) 1,100 lbs.

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

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