

PRECISION MEAT BULKING



HOLLYMATIC MODEL 120 PRECISION BULKER... PRECISE, CONSISTENT, GROUND MEAT LOAVES

The Hollymatic 120 Precision Bulker portions ground meat precisely and consistently from 8 to 32 ounces. And the 120 fits most grinders. Reliability and durability are insured by modern electronic controls and rugged construction.

The Precision Bulker (pictured above with the Model 175 mixer/grinder) produces a loaf with clean, squared corners on each meat portion for a neat, attractive, appearance which can easily be stacked in

the meat case or freezer. Paper is automatically dispensed under each portion enhancing meat color and extending life.

The adjustable stand with conveyor easily matches with the output level of the grinder providing a comfortable working height for the operator. Another conveyor can be fed for further processing.

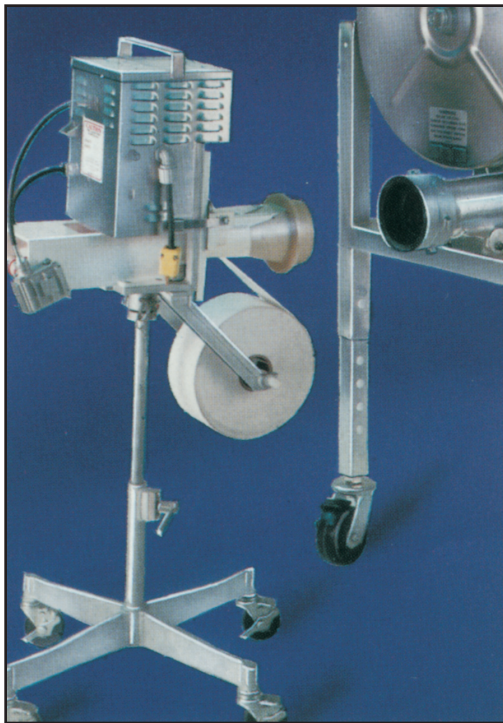
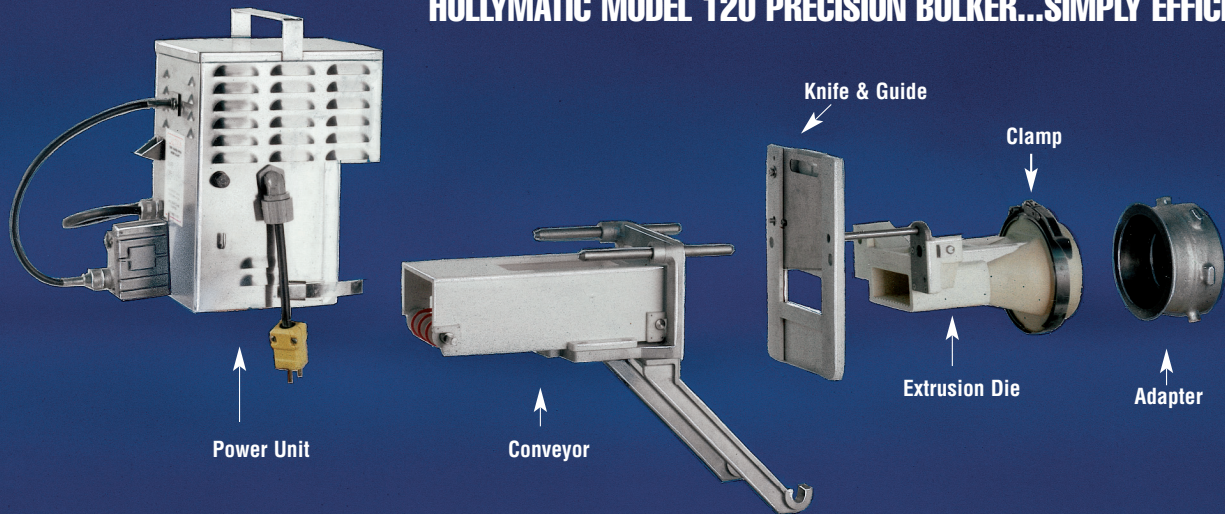
For more information contact Hollymatic or your local authorized Hollymatic Dealer today!



Hollymatic®

YOUR PRICE VALUE LEADER™

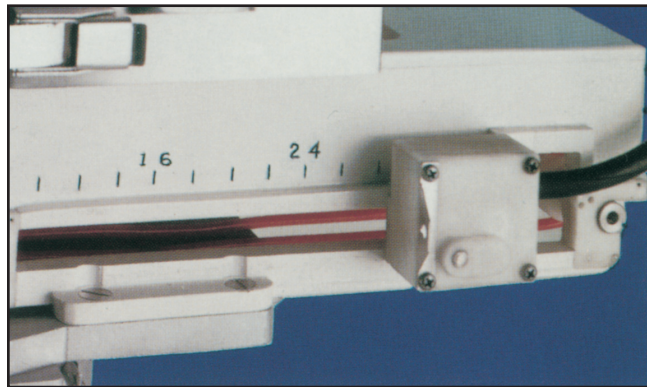
HOLLYMATIC MODEL 120 PRECISION BULKER...SIMPLY EFFICIENT



No tools required for disassembly. Unclamp from the grinder and roll your bulker to the sink (or store it) on its convenient mobile stand. Large paper roll means less down time.

NO-TOOL ASSEMBLY

Just spin the adapter onto your grinder head and clamp the extrusion die to the adapter. The knife, conveyor, and power unit slide into place. That's it! The knife is automatically engaged by the power unit. There's no need for bolting or aligning.



Exact portions to the weight required. Simply slide the trigger to the desired ounce setting.

SIMPLE TO USE

Plug the Precision Bulker into your electrical outlet, drop the paper in place and switch the power on. You're ready! The foot-switch on your grinder controls the output and leaves both hands free for the meat portions.

EASY TO CLEAN

After you've unplugged the power and pulled off the power unit (an interlock switch is provided for safety), just slide out the conveyor and knife, unclamp the extruder, spin the adapter off and the unit is ready for the sink.

A CONTINUING PAY-OFF

The simple-to-use and easy to clean Model 120 is a valuable time and labor savings tool.

CONSISTENT, ACCURATE PORTIONS

Consistently accurate portions, longer shelf life and attractive appearance make your meat section more profitable.

SPECIFICATIONS

Power Unit-115V., 1PH., 60 Hz., 2.5 Amps

Portion Size-4-1/8" wide (105 mm) x 1-1/2" thick (39 mm); 4-3/8" (112 mm) to 9-5/8" (245 mm) long

Net weight-40 pounds (19 kg)

Paper roll-10" Dia. Roll will process over 4,000 pounds (1,820 kgs) of meat

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

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