

Hollymatic®

4000 Series Mixer Grinders



*Standard Height
Model 4200 Frozen*

LEADING DISTRIBUTORS OF MEAT PROCESSING MACHINERY

THE HOLLYMATIC 4000 SERIES OF MIXER GRINDERS

Used extensively in high production facilities throughout the World, the 4000 Series is renowned for its outstanding performance and reliability.

The **CONSTRUCTION** of the 4000 Series is Robust and built to last. Manufactured from **high quality Stainless Steel** a strong structured framework supports a thick gauge mixing bowl and panels that are **fully seam Welded both inside and outside the bowl.**

The standard height machines incorporate a **heavy gauge domed lid** with an open gridded section for ingredients adding or viewing of the mix cycle.

An ingredients or liquids pouring channel is also offered as an option.

The **strong built mixing paddle** manufactured from full stainless steel is standard with a choice of either **Tinned or Stainless Steel grinding heads and feedscrews.**

The **4000 Series** has been designed and developed to the high standards of safety and finish demanded by **CE / USDA and GS** regulations.

All models specifically incorporate the *****"smart design" mixing bowl and paddle** and are finished with **smooth hygienic surfaces** to panels and welds to achieve a clean bowl on product discharge and ease the cleaning down process at the end of production.

The **TRANSMISSION** drives are **independent direct drive design.** No more oily greasy chains, no more continual maintenance of pulleys and belt drives.

Smooth, compact and quiet the **heavy duty drives** are very efficient in transmitting maximum power from **large hp motors** - featuring a **standard 2 speeds** on the feedscrew drive with **High Torque** on low speed.

Both feedscrew and mixing drives have been engineered and developed over many years of research optimising RPM's and involving many varied processing applications.

The **PERFORMANCE** of the 4000 Series speaks for itself.

Time and again sausage manufacturers have commented about the processing capabilities of the 4000 machines.

****Specifically designed paddle blade angles and configurations** ("smart design") maximize the product displacement and movement within corresponding mixing bowls that have been specifically contoured to accentuate the mixing action.

Within the **reciprocating mixing paddle cycle**, product is free tumbled from top to bottom to top and from corner to corner within the bowl to deliver a very homogeneous mix within a short time period.

Sausage mix is quickly yet gently mixed and consistently amalgamated and separated.

The 4000 mixing cycle is controlled by a factory "pre-set" or easily adjusted reciprocating mix cycle that achieves a well distributed particle mix for coarse ground high definition products or emulsified evenly seasoned products.

The **56 size cutting head** (standard on the 4000 Series) or the **optional 66** (8 5/8" diameter) cutting head deliver high production rates to a variety of products from hard tempered or flaked frozen meat to light fresh mince.

Fed by feedscrew designs that have been mastered and evolved over a long history the Hollymatic 4000 delivers a constant feed to a cutting head that itself is at the cutting edge of technology - delivering a **clean cutting action.**

The mixing bowl and cutting head features all combine to offer a very **homogeneously mixed product** with a high definition cut in short mix/grind cycles, therefore limiting heat rise to the product.

Consider the following production rates - 56 head;
 8 800 lbs / hour 1/2" grind plate (145 pounds / minute)
 6 600 lbs / hour 3/16" plate (110 pounds / minute)
 4 400 lbs / hour 1/8" plate (73 pounds / minute)

or with the **OPTIONAL - 66 head;**
 9 900 lbs / hour 1/2" grind plate (165 pounds / minute)
 7 900 lbs / hour 3/16" plate (132 pounds / minute)
 6 150 lbs / hour 1/8" plate (101 pounds / minute)
(Dependent upon the product and temperature of the product)

SAFETY FEATURES on the 4000 Series are plentiful since the machine was also developed with safety as a premium concern, conforming to the high demands of local and overseas regulations.

The **safety interlocked lid** is a standard feature on all machines incorporated with a maximum stop time on the machine cycle, limiting any possibility of human interference with rotating parts.

A **safety interlocked discharge guard** is also a standard feature.

A **feedscrew ejector** can be built into the machine to reduce the risk in removing knives, plates and feedscrews. **(The feedscrew ejector is a standard feature of the CE designed machines.)**

Standard height machines are designed for ergonomic low load heights.

On the raised machines (built for 400 lb bin feed and discharge) **the inspection step and optional platform** are **safety interlocked** and offered with the lid or no lid option including the **inspection mirror** option.

OPERATOR CONTROL of the 4000 Series machines is very straightforward and **user friendly.**

From the simple 3 push button machine as a standard - to optional degrees of control:
 Variable speed dial control / Programmable pre-select speed control / or full Programmable logic control.

GEMINI SYSTEMS The connection of two Machines to incorporate a continuous system or process.



Powerful two speed grind motor with high torque direct drive transmission.

*Raised 4200 Model
 20 hp - 2 Speed Grind - 56 Head
 with Stainless Steel barrel, Feedscrew
 and Aluminum Bronze Lock Ring*



*Optional Hollymatic
 400 lb Loading
 Hoist and Bin*

Connecting a Primary Machine - Grinder or Mixer Grinder - for the Primary hole plate grind, the ground product is then fed to the Secondary machine continuously for secondary processing.

Product transfer is achieved by a safety interlocked Gemini transfer tube.

Operating as a continuous grind operation - 1st grind to 2nd grind (even double cut on the secondary machine), it can also be used as a continuous sausage mix line - 1st grind to secondary mix and final grind process.

The machines can also be as easily separated in the event that two separate processing applications may be required.

The Hollymatic gemini system allows a 4000 Series machine to be connected in tandem with multiple machines including non Hollymatic machines.

The Gemini system is an ideal solution for continuous grinding of one product at high volume production.

*Standard 4000 Model
 20hp - 2 Speed Grind - 56 Head
 Gemini Connection - available to various machines*

THE HOLLYMATIC 4200 FROZEN MIXER GRINDER

Incorporating all of the strength and features of the 4000 Series the 4200 FROZEN MIXER GRINDER has been designed and constructed to withstand the higher forces and demands of processing hard frozen product.

The Construction of the **heavy duty reinforced bowl and paddles** have been **structurally engineered** to process **tempered blocks** at 30°F. (Block dimensions 6" x 6" x 16") or Frozen pre cut pieces.

The **frozen feedscrew** is uniquely designed with an **infeed bellow** in the channel to the barrel. This Bellow incorporated with the specific flight design to the feedscrew **cuts the product** into small pieces and feeds to the **large 66 size cutting head.**

Powerful motors with high torque transmissions achieve **high production rates on coarse grind** with a hard dry product.

The 4200 frozen model is designed to break and grind the cold hard dry product - frozen meat. Built to handle the pre cut pieces of a frozen meat block the 4200F is ideal for **primary grinding** to 5/16". If grinding below this hole plate size is required then it is recommended that modifications be made to the standard 2 speed machine.

With all the benefits of the **4000 Series MIXING** system and incorporating the **2 speed grind motor** the **4200 FROZEN** model is a very versatile machine to many production requirements.

Used for **FROZEN PRE-GRINDING ON 1st SPEED** it can be as easily utilized for **HIGH PRODUCTION PROCESSING ON FRESH MINCE OR SAUSAGE EMULSION ON THE HIGHER 2nd SPEED.**

*Optional:
 Inspection Mirror*

*Optional:
 Safety Interlocked
 Step and Platform*

*Optional: Feedscrew
 Ejector (standard on
 CE machines)*

*Safety Interlocked
 Discharge Guards*

*Independent
 Direct Drives*

*Heavy Duty Leveling Pads on
 high clearance stainless steel
 stands (raised machines)*



*4200 Frozen Model (raised machine)
 20hp - 1st Speed Grind for Frozen
 20hp - 2nd Speed Grind for Fresh*



5 1/2 hp Paddle Drive



*Standard 4000 Model
 20hp - 2 Speed Grind Motor - 56 Cutting Head with Stainless Steel
 barrel, Feedscrew and Aluminum Bronze Lock Ring*

SELECTING THE RIGHT MACHINE

The strong rugged design of the 4000 Series has been developed to meet the needs of the most demanding Market Segments.

From the high volume butcher to the large wholesaler through to the largest Industrial Plants.

Low load standard height machines or raised machines (see technical specification).

Offering **bowl capacities from 330 lb to 660 lb** (fresh meat) the 4000 model best suited for your application can be selected from the following:

Models in the Series include :

4000-56 standard or raised machine - 330 lb bowl 56 Size cutting head

4200-56 standard or raised machine - 440 lb bowl 56 Size cutting head

4300-56 standard or raised machine - 660 lb bowl 56 Size cutting head

(Bowl capacities are to be used as an indicative figure only and are based upon fresh meat temperatures and trim product.)

4200 Frozen-66 standard or raised machine - 250 lb bowl 66 Size cutting head (4200 frozen bowl capacity based on frozen flake)

All machines are available with 56 or 66 cutting head options.



Optional: 66 Size Head and Safety Interlocked Discharge Guard fitted to a Stainless Steel Barrel, Feedscrew and Aluminium Bronze Lock Ring.

Production Performance lbs / hr (based on 30°F meat temp)

Machine / Model	Muscle & Trim:			Sausage Emulsion:	
	1/2" hole plate	1/4" hole plate	1/8" hole plate	1/4" hole plate	1/8" hole plate
4000 / 4200 / 4300 - 56 Cutting Head	8 800	6 600	4 400	5 900	4 400
4000 / 4200 / 4300 - 66 Cutting Head	9 900	7 900	6 150	7 000	5 500

Production rates are dependent upon the product and temperature of the product.
Hollymatic recommends SPECO knives and plates as their preferred cutting system.

Production Performance lbs / hr:

(based on 5°F Flaked to "Tempered" meat temp):

Machine / Model	1/2" hole plate	5/16" hole plate
4200 Frozen-56 or 66	6 600	5 500

Shipping Specifications:

Machine / Model	Ship Size (inches)	Ship Weight (lbs)
4000-56 (Std)	63 x 39 x 67 H	1 350
4200-56 (Std)	71 x 39 x 71 H	1 890
4300-56 (Std)	85 x 39 x 75 H	2 160
4200 Frozen-56 or 66	85 x 39 x 75 H	2 290

Options

- Variable speed drives
- Controllable mix / grind cycles
- PLC pre-set programmable control
- Product temperature readout
- Tinned or stainless steel cutting heads
- GEMINI connection / systems
- Pneumatic Lid Operation
- Vacuum
- CO2 Cooling
- Debone / Degristle System
- Feedscrew / knife & plate trolley
- Ingredients / Liquid Chute in lid
- Load Cells to Mixing Bowl
- Feedscrew Ejector

The OPTIONAL 66 SIZE HEAD

With the 66 Size head the **outstanding processing performance** and capabilities of the 4000 series machines are **further improved**.

The flared head design and the **8 5/8" diameter knives and plates** of the 66 Size **increases production** rates on fresh mince and sausage emulsions by as much as **20 %** over the 56 Size head.

The larger surface area of the 66 cutting set also makes **lighter work of the processing of harder products** - such as tempered or frozen flaked meat.

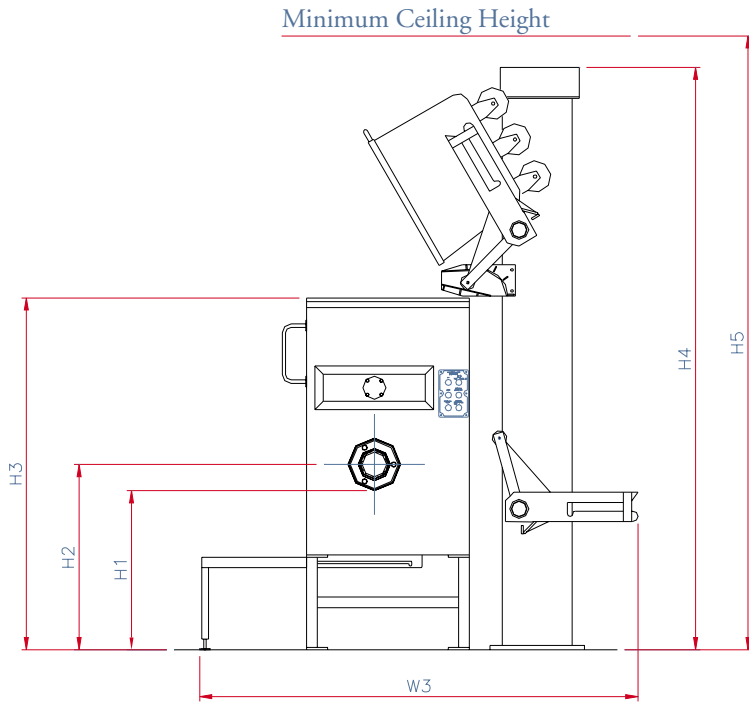
Production rates and the **definition of cut is improved** and the 66 head is **recommended** as a very favorable **option** to a STANDARD 4000 Series machine when higher demands of processing are required.

The 66 Size head compliments the powerful motors and tough direct drives of the 4000 Series offering the option of further gains in grinding capabilities.

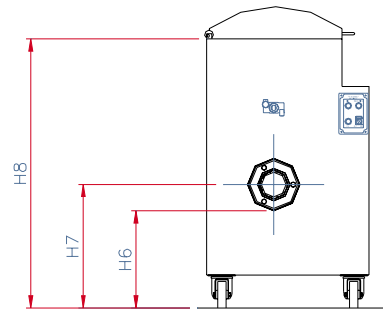
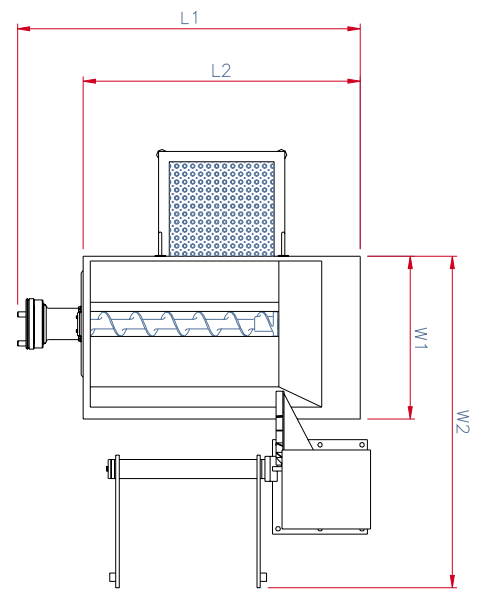
Increasing the head size to 66 (8 5/8") also assists in reducing cutting head pressures - reducing smearing possibilities and offering a very high definition of cut.

All Machines Manufactured to CE / USDA / UL / CUL and GS Regulations

4000 Series Technical Specifications



Raised Machine(s)
400 lb Bin Discharge



Standard Machine

Dimensions (inches):

Machine / Model	H1	H2	H3	H4	H5	H6	H7	H8	L1	L2	W1	W2	W3
4000-56 (Std)						18	23	50	52	39	30		
4000-56 (raised)	30	35	62	N/A					52	39	30	N/A	
4200-56 (Std)						18	23	54	62	50	30		
4200-56 (raised)	30	35	66	117	124				62	50	30	68	87
4300-56 (Std)						18	23	58	74	63	30		
4300-56 (raised)	30	35	70	117	124				74	63	30	68	87
4200-Frozen (Std)						18	23	58	74	63	30		
4200-Frozen (raised)	30	35	70	117	124				74	63	30	68	87

Dimensions may vary as in the course of development:

Technical Specifications (based on 60hz):

Machine	Bowl Capacity lbs	Mix Capacity	Mixer Motor	Grind Motor	Full Load Current (60 hz)			
					200 v	220 v	460 v	575 v
4000-56	330	330 lb (fresh trim)	2 hp	20 hp - 2 speed	60	60	32	27
4200-56	440	1 x 400 lb bin	3 hp	20 hp - 2 speed	62	62	33	28
4300-56	660	1.5 x 400 lb bin	5 1/2 hp	20 hp - 2 speed	65	65	36	30
4200 Frozen - 56	250	1 x 400 lb bin (250 lb Frozen flake - beef)	5 1/2 hp	20 hp - 2 speed or single speed	65	65	36	30
4200 Frozen - 66	250	1 x 400 lb bin (250 lb Frozen flake - beef)	5 1/2 hp	20 hp - 2 speed or single speed	65	65	36	30

**Machine Power supply to be fitted with a "D" curve motor start circuit breaker:

Overload protection to motors

(Bowl capacities are to be used as an indicative figure only and are based upon fresh meat temperatures and trim product.)



Hollymatic®

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