

Hollymatic



Hollymatic®

FOOD PROCESSING EQUIPMENT SINCE 1937

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Product Catalog



HollyMATIC

Hollymatic Corporation was founded during the economic depression days of the 1930's by Harry H. Holly who had been working as a structural iron worker when his employer was forced to close down. After searching six months for another job, he and his wife opened a hamburger shop in a small rent-free area under the back stairs of his grandmother's home in Calumet City, Illinois, where they were living at the time.

The hamburger business grew, and it became apparent to Mr. Holly that molding hamburger patties took far too large a percentage of his time. He could never be certain if he was making or losing money, because the size of his patties was not consistent. This size variance also caused some patties to be overcooked, while others were underdone in the same time on the grill. An easier, more efficient way had to be found to make standard-sized patties. Searching for a better way, Mr. Holly built a simple yet ingenious patty machine from wood. A year later he patented the device. In 1937 he sold his restaurant business and concentrated on building steel versions of the original model. The remainder of the story is part of our lives today.

In December, 1982, the Company moved from Park Forest, Illinois to the present location in Countryside, Illinois.

Many patented improvements on the basic machine, along with additions to the product line, have been instrumental in the continued growth of the company.





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175 Mixer Grinder



The Hollymatic 175 Mixer / Grinder is a workhorse. The unit provides high production, superior mixing capabilities and an easy to clean design. The unique figure 8 mixing paddle blends fat to lean fast and easily. The output is ground meat that is blended correctly and looks good longer.



General Features

- Figure 8 mixing paddle
- No tool disassembly
- Heavy duty casters
- Adjustable operation height
- All stainless steel design
- Removable 150 lb. capacity tub and 42 head for easy cleaning
- Gemini system compatible
- 7.5 HP Grind Motor

Safety Features

- Safety interlocked and counterbalanced lid
- Simple push button controls
- Inspection holes in lid
- Protected electrical system
- Automatic electric overload reset
- Meat deflector

Options

- Size 32 / 42 or 52 grind head
- Pneumatically operated foot switch
- Controls are right-handed or left-handed
- Gemini connection / systems

180A Mixer Grinder

The Hollymatic 180A Mixer / Grinder is nothing short of a powerhouse. The unit provides high production, superior mixing capabilities and an easy to clean design. The unique figure 8 mixing paddle blends fat to lean fast and easily. The output is ground meat that is blended correctly and looks good longer.



General Features

- Figure 8 mixing paddle
- No tool disassembly
- Heavy duty casters
- Adjustable operation height
- All stainless steel design
- Swing open 200 lb. capacity tub and 42 head for easy cleaning
- Gemini system compatible
- 10 HP Grind Motor

Safety Features

- Safety interlocked and counterbalanced lid
- Simple push button controls
- Inspection holes in lid
- Protected electrical system
- Automatic electric overload reset
- Meat deflector

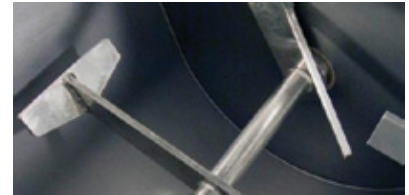
Options

- Size 32 / 42 or 52 grind head
- Pneumatically operated foot switch
- Controls are right-handed or left-handed
- High elevation legs
- Gemini connection / systems
- Data logging

Mini-Matic



The rugged Mini-Matic Tabletop Mixer / Grinder was designed with you in mind. Its compact frame is small enough to fit on a countertop, yet powerful enough to handle your daily grinding needs.



General Features

- Figure 8 mixing paddles
- All stainless steel frame, tub and lid
- Removable 50 lb. capacity tub and 32/42 head for easy cleaning
- Small footprint

Safety Features

- Safety interlocked tub and lid
- Counter balanced lid
- Sits on counters or carts for ergonomic loading

Options

- Bolt on stainless steel cart with casters
- Pneumatically operated foot switch

900E Mixer Grinder

The 900E Mixer / Grinder offers ideal loading and unloading height, providing an ideal ergonomic work station.

Unique mixing ribbon design produces the absolute best homogenous mixture.



Gemini Systems

General Features

- Grind Motor: 7.5 HP
- Mix Motor: 1.5 HP
- Variable Speed Mix and Grind
- Programmable Automatic Forward / Reverse Mixing Cycle
- Open grid lid allows seasoning to be added during operation
- No tool lock ring necessary
- Conical Hopper With Mixing Ribbon
- All Stainless Steel Seamless Welded Design
- Size 42 Grind Head
- Gemini system compatible

Safety Features

- Safety interlocked and counterbalanced lid
- Simple push button controls
- Meat deflector

Options

- Pneumatically operated foot switch
- Gemini connection / systems

3000 Mixer Grinder



The 3000 Mixer / Grinder fills the gap between too big and too small. The unit is perfect for those somewhere between a supermarket and a large industrial processor. Solidly constructed, the 3000 delivers quiet, continuous, trouble-free operation.



General Features

- Grind Motor: 10 HP
- Mix Motor: 1.5 HP
- Variable Speed Mix and Grind
- Programmable Automatic Forward / Reverse Mixing Cycle
- Open grid lid allows seasoning to be added during operation
- No tool lock ring necessary
- Heavy duty casters
- All stainless steel design
- Size 52 Grind Head
- Gemini system compatible

Safety Features

- Safety interlocked and counterbalanced lid
- Simple push button controls
- Meat deflector

Options

- Pneumatically operated foot switch
- Gemini connection / systems

4000 Mixer Grinder

The 4000 (part of Hollymatic's 4000 Series) is renowned for its outstanding performance and reliability. The strong rugged design has been developed to meet the needs of the most demanding market segments. Used extensively in high production facilities throughout the world, from butchers to wholesalers to industrial plants.



General Features

- Grind Motor: 20 HP
- Mix Motor: 2 HP
- Variable Speed Mix and Grind
- High torque direct drive transmission
- High-quality stainless steel
- Seam welded both inside and outside the bowl
- Heavy gauge domed lid
- Open grid lid allows seasoning to be added during operation
- Smooth hygienic surfaces for easy cleaning
- No. 56 grinding head

- Programmable Automatic Forward / Reverse Mixing Cycle
- 330 lb. Hopper Capacity
- Limits heat rise to the product
- Heavy duty casters
- Simple push button controls
- Gemini system compatible

Safety Features

- CE/USDA and GS compliant
- Safety interlocked lid
- Safety interlocked discharge guard
- Ergonomic low load weights

Options

- Controllable mix/grind cycles
- Programmable control
- Gemini connection / systems
- Stainless steel stand with levers or casters
- Debone/degristle system
- Spice loading chute
- No. 66 grinding head

4200F Mixer Grinder

Incorporating all of the strength and features of the 4000 Series, the 4200F Frozen Mixer Grinder (4200F) has been designed and constructed to withstand the higher forces and demands of processing hard frozen and flaked product.



General Features

- Grind Motor: 20 HP
- Mix Motor: 5.3 HP
- Variable Speed Mix and Grind
- High torque direct drive transmission
- High-quality stainless steel
- Seam welded both inside and outside the bowl
- Reinforced machine body
- Heavy gauge domed lid
- Open grid lid allows seasoning to be added during operation
- Smooth hygienic surfaces for easy cleaning

- No. 56 grinding head with tapered outfeed
- Programmable automatic forward / reverse mixing cycle
- Limits heat rise to the product
- Heavy duty casters
- Simple push button controls
- 400 lb. hopper capacity (approx. 200 lb. frozen flake)
- Gemini system compatible

Safety Features

- CE/USDA and GS compliant
- Safety interlocked lid
- Safety interlocked discharge guard

- Safety interlocked inspection steps
- Ergonomic low load heights

Options

- Controllable mix/grind cycles
- Programmable control
- Gemini connection / systems
- Stainless steel stand with levelers or casters
- Debone/degristle system
- Spice loading chute
- No. 66 grinding head

4300 Mixer Grinder

The 4300 (part of Hollymatic's 4000 Series) is renowned for its outstanding performance and reliability. The strong rugged design has been developed to meet the needs of the most demanding market segments. Used extensively in high production facilities throughout the world, from butchers to wholesalers to industrial plants.



General Features

- Grind Motor: 20 HP
- Mix Motor: 5.3 HP
- Variable Speed Mix and Grind
- High torque direct drive transmission
- High-quality stainless steel
- Welded both inside and outside the bowl
- Heavy gauge domed lid
- Open grid lid allows seasoning to be added during operation
- Smooth hygienic surfaces for easy cleaning

- Programmable automatic forward / reverse mixing cycle
- Limits heat rise to the product
- Heavy duty casters
- Simple push button controls
- 660 lb. hopper capacity
- Gemini system compatible
- No. 56 grinding head

Safety Features

- CE/USDA and GS compliant
- Safety interlocked lid
- Safety interlocked discharge guard

Options

- Controllable mix/grind cycles
- Programmable control
- Gemini connection / systems
- Stainless steel stand with levelers or casters
- Debone/degristle system
- Spice loading chute
- No. 66 grinding head

190 Automatic Feed Grinder

The Hollymatic 190 Automatic Feed Grinder was designed for first grind coarse ground production of whole muscle products in supermarkets and meat plants. The 190 features a compact design high strength/ torque augers and can take on grind tempered meat and large fresh meat pieces with ease and speed.



General Features

- Self cleaning augers
- Swing open tub
- No special tool disassembly
- Heavy duty casters
- Adjustable operation height
- All stainless steel design
- Gemini system compatible
- High elevation adjustable legs
- Feed screw speed 120 RPM (15:1) or 180 RPM (10:1)
- Dual self-feeding screws

Safety Features

- Shut off switch when lid is opened or extension is raised
- Simple push button controls
- Inspection holes in lid
- Meat deflector
- Automatic electric overload reset

Options

- Hopper extension
- Feed screw speed:
 - » 120 RPM (15:1)
 - » 180 RPM (10:1)
- Gemini connection / systems

Model 32 Table Top Grinder

Hollymatic's Model 32 manual feed table top grinder provides the perfect size for your operation. This powerful unit features an all stainless steel, easy to clean design.



General Features

- All food contact surfaces made of 304 stainless steel
- Easy cleaning
- Quick and easy disassembly

Safety Features

- Safety interlocked large removable feed tray

120 Bulker

The 120 Precision Bulker is a grinder attachment that portions meats precisely and consistently. Reliability and durability are insured by modern electronic controls and rugged construction.



General Features

- Automatic paper dispenser
- No-tool assembly
- Adjustable stand and conveyor
- Portion Size:
4.125" W x 1.5" H x 9.625" L
- Portion Weight: 10-32 oz.
- Fits most industry grinders

Safety Features

- Interlocked power unit



200 Gourmet Patty Machine



The Hollymatic 200 is an economical and reliable food-forming machine. Easily interchangeable mold plate assembly lets you select a variety of patty shapes and weights. The 200 is ideal for supermarkets, drive-ins, institutions, schools and cafeterias.



General Features

- Continuous 5-1/2" automatic paper interleaving system
- Adjustable patty compression
- Interchangeable mold plate assembly
- Metal and plastic finish
- Max Portion: 5.3 oz. 4.7" Ø
- 1,600 portions/hour

Safety Features

- One piece safety interlocked feed tray and mold plate guard

Options

- Stainless steel stand with casters
- 4-1/2 & 5" paper feed sizes
- 1,200 or 1,900 portions/hour

Super Patty Machine

The Super is an industry favorite for producing high quality patties. It forms and portions a wide variety of products including meat, poultry, seafood, vegetables, bakery items and more. The Super is found in more restaurants, supermarkets, drive-ins, small locker plants and institutions than any other patty machine.



General Features

- Continuous 5-1/2" automatic paper interleaving system
- Adjustable patty compression
- Interchangeable mold plate assembly
- Metal and plastic finish
- Max Portion: 8 oz. 5.125" Ø
- 2,100 portions/hour

Safety Features

- One piece safety interlocked feed tray and mold plate guard

Options

- Stainless steel stand with casters
- 2' neoprene or wire mesh take away conveyor
- Stacker counter
- Wide variety of molds
- Wash down capability
- 4-1/2 & 5" paper feed sizes
- 1" thick portions
- 1,800 portions/hour

R2200 Portioning Machine

The Hollymatic Self-Feeding Model R2200 is the ideal solution for many small to medium size establishments. A multitude of various products including seasoned mixtures can be formed and portioned into many different shapes and sizes, including nuggets.



General Features

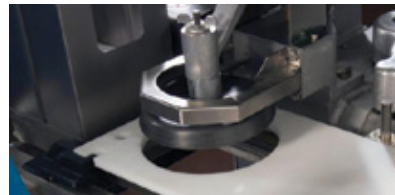
- Up to 4.7" diameter patties
- 2200 patties per hour
- 5" Paper Feed
- Hopper Capacity 33 lb.
- ¾" HP, 110 Volt, 60 Cycle, 1 Phase
- Neoprene Conveyor Length 13"
- Automatic Product Feeding
- Max Portion: 10 oz. 4.7" Ø

Options

- Hopper Extension (90 lb.)
- Hopper Extension (140 lb.)
- Conveyor Extension (2.5 feet)
- Conveyor Extension (5 feet)
- Multiple Portioning Drums
- Auto Wire Clean
- 180° production

8/65 Patty Machine

The Hollymatic 8/65 is designed to produce gourmet patties. The gear driven ROTO-FLOW system forms meat columns that are gently twisted together to form the best textured patty available.



General Features

- Standard ROTO-FLOW fill system
- Continuous automatic paper interleaving system
- Rotating cone shaped hopper
- Adjustable patty compression
- Interchangeable mold plate assembly
- Metal and plastic finish

- Max Portion: 10 oz. 5.7" Ø
- 3,900 portions/hour
- Hopper capacity: 200 lb.

Safety Features

- Safety interlocked guards

Options

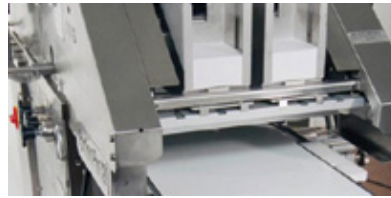
- 8/65E with PLC control
- Skor-O-Matic option
- Stainless steel washrack

- 4' wire mesh take away conveyor
- Multi-flow and ultimate fill system
- 4-1/2, 5", 5-1/2" & 6" paper feed sizes
- Variable speed
- Wash rack
- 1-1/4" thick portions

PortionPro 320



The Hollymatic PortionPro 320 Hydraulic Forming and Portioning Machine forms meat columns that are gently twisted together to form the best textured patty available. The rotary fill technique ensures gentle handling of the product without any mixing effect. This allows the product to retain its structure and color throughout the process.



General Features

- All hydraulic drive system
- 20 HP motor
- Straight slot fill system
- Programmable stacker counter
- PLC controls
- Neoprene or wire mesh take away conveyor
- Oil cooling system (forced air)
- Max Portion: 14 oz. 5.5" Ø
- 7,800 portions/hour
- Hopper capacity: 400 lb.

Safety Features

- Safety interlocked guards

Options

- ROTO-FLOW fill system
- Edge guide paper interleaving system
- Oil cooling system (water)
- Custom hopper chute
- Meatball attachment
- Skinless sausage attachment
- Perforator attachment
- Water spray attachment
- Hydraulic lift loader attachment
- Washrack
- Vacuum paper feed
- 4-1/2", 5", 5-1/2" & 6" edge guide paper feed sizes

Hydraulic Stuffers

This machine is available in three capacities - 28, 55, and 88 pounds. The footprint of the machine is one of the smallest available, which makes it ideal for the majority of meat markets and processing plants.

These stuffers are provided with features that set it apart from others and ensure its success in the market place.

Hydraulic power unit. This is a self-contained stainless steel oil tank with the advantage that the oil does not get contaminated and regular oil changes are not essential. The pump is also safeguarded; its working life extended and noise levels are reduced. Machines are delivered filled with oil and can be put into operation immediately.

Stainless steel head cover has twin-locking handles and is completely removable for ease of cleaning. An o-ring seal is also fitted to reduce any risk of leakage. The piston is fully stainless steel, is detachable, and connects to a stainless steel ram.

Portion Control Option: Capable of portioning from 0.7 to 17.6 ounces.



General Features

- Hydraulic Power Unit
- Self-contained oil reservoir
- Auto Stop on Reverse
- Stainless Steel Head Cover
- Portion Control Option
- Pull Back

HVT-30 Vacuum Tumbler

Vacuum tumbling is the best way to marinate products because it creates higher profits and better products for your customers in a short period of time. The HVT-30's tumbling process increases yield, tenderizes product, reduces cooking time and evenly distributes the flavor.

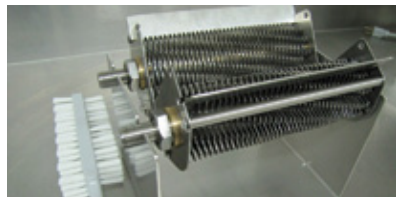


General Features

- Built in vacuum pump
- Programmable timer
- Variable speed from 1-18 RPM
- See through processing lid
- Removable stainless steel tank with baffles
- 30 lb. capacity

Tender-Rite Tenderizer

Hygienically superior design with all stainless steel housing and inlet. Stronger tenderizing blade assemblies are built for long life.



General Features

- 3/4 HP motor
- Blade assembly: Tenderizing
- Oil bath, self lubricating drive mechanism
- Blade cleaning stand and brush

Safety Features

- Safety interlocked shutoff on lid

Options

- Slicer blade assembly: 10mm or 20mm
- Double Tenderizing: (2) Tenderizing assemblies in one operation

Table Top Vacuum Packaging Machines

Hollymatic Table Top Units are built-to-last, with stainless steel construction throughout and capacities to fit most installations.

Advanced and innovative software features separate Hollymatic Table Top Units from the competition.



BOXER 52



BOXER 42XL



BOXER 35

General Features

- Red Meat Program
- 10 Program Storage (Sensor Controlled)
- Soft Aeration
- Pump Conditioning Program
- Diagnostic Gate System Check

Options

- Gas Flush
- ACS (Advanced Control System) (20 Programs)
- Boiling Point Detection
- Printer Labeling
- Cut-off Seal
- Liquid Control through Boiling Point Detection

Double Chamber & Floor Model Vacuum Packaging Machines



MARLIN 52

Hollymatic Double Chamber and Floor Model Units are designed and built for the processor, with state-of-the-art vacuum packaging technology and heavy duty reinforced chambers.

Innovative sensor controls provide features that facilitate production and allow for the very best appearance of finished packages. Hollymatic vacuum packaging machines are built to last.



POLAR 2-75



POLAR 2-85 & POLAR 2-95

General Features

- Red Meat Program
- 10 Program Storage (Sensor Controlled)
- Soft Aeration
- Pump Conditioning Program
- Diagnostic Gate System Check

Options

- Gas Flush
- ACS (Advanced Control System) (20 Programs)
- Printer Labeling with ACS
- Liquid Control through Boiling Point Detection
- Cut-off Seal
- High Lid (Polar 2-85)

Defender PC 1500



The Defender PC 1500 is designed with patented innovative stopping devices. Special conductive gloves are worn by the operator. In the event that the glove inadvertently comes in contact with the blade, a state-of-the-art electronic braking mechanism will activate, stopping the blade within 15 milliseconds.



General Features

- Powerful 2 HP servo motor
- 460V/60Hz./3 Phase, 2.0 running Amp
- 9" diameter standard cutting blade
- Nema 4X or higher IP rating, all components
- Small compact design

Safety Features

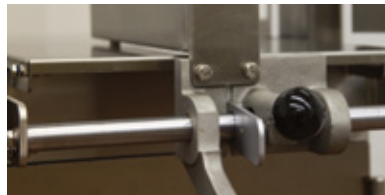
- Blade braking within 15 milliseconds

Options

- Right hand or Left hand operation
- Stainless steel 2 HP servo motor
- Custom interchangeable cutting tables

Hi-Yield 14 Meat Saw

With exclusive features for safety and ease of operation, the Hollymatic Hi-Yield 14 has features that separate it from other conventional saws.



General Features

- Swing open construction allows for easy cleaning and blade changing
- Peaked upper housing to prevent water retention
- Easily removed upper wheel speeds cleanup
- Stainless Steel upper and lower wheels (standard)

- Double flanged wheels for blade retention and tracking
- One-piece frame design improves sanitation and provides rigidity for added strength
- Space saving compact footprint

Safety Features

- Safety interlocked doors
- Double Flanged wheels
- Minimized blade coating

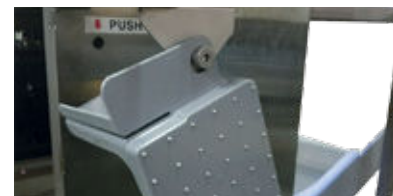
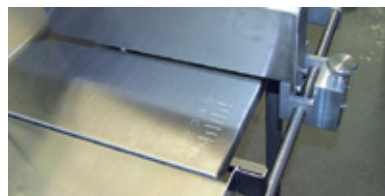
Options

- Portion control meat gauge

Hi-Yield 16-5000 Saw



The Hollymatic Hi-Yield 16-5000 represents the new generation of meat saws. It is designed with the end user in mind. It is the easiest saw on the market to clean without complete disassembly. Its uniquely designed soft start ability provides maximum energy efficiency. Its maintenance free braking can stop the blade in one second. The innovative design makes this the right saw for meat, poultry, fish, vegetables and more.



General Features

- Stainless steel construction
- Blade brake
- Stainless steel wheels
- Adjustable leveling feet
- Hinged removable door for blade changing
- Tubular column design
- Removable scrap pan
- 3-speed selector switch
- Hinged swing open tables

Safety Features

- Removable upper and lower wheels, double flange
- Adjustable slide mounted blade guard
- Blade brake that stops the blade in one second
- Safety interlocked doors

Options

- Portion control meat gauge
- HD (heavy duty) upgrade
- Stainless steel scrap pan and shaft cover

Defender 16-4000



Designed with patented state of the art and innovative technology, the Defender provides features and benefits not available on other meat saws.

The Exclusive Visual Glove Detection System utilizes a camera to detect special colored gloves worn by the operator. Upon detection in a predetermined zone the system activates a processing and braking mechanism to stop the blade in less than .04 seconds, thus greatly reducing unintended or inadvertent contact with the blade.



It is important to note that the braking mechanism does not damage the blade or the saw. After a short cool down period the saw can be restarted and put back into operation. NO BLADE CHANGES ARE NECESSARY.

The Defender controller has a built in user interface which gives a total read out of the machine status, including run times, stop counts, diagnostics, maintenance schedules and more. The user interface allows management to monitor the frequency of emergency stops and help determine correct employee operation.

General Features

- Stainless steel construction
- Frame clean-out flushing port
- V-groove roller bearing, moveable table
- Custom controller
- IP69 electrical enclosures
- No maintenance direct drive train, zero backlash

Safety Features

- Coded safety interlocking sensors
- Visual glove detection system (patent pending)
- Color detection gloves
- Pneumatic auto blade guard
- LED 3-color indicator light

Options

- Precision adjustable meat gauge
- Water spray blade cleaning
- Left hand or stationary table



Coded safety interlocking sensors.



Visual Glove detection system (patent pending).



Frame clean-out flushing port.



V-groove roller bearing, moveable table.



Water Spray pre-attached blade cleaning system.



LED 3-color Indicator light.



Pneumatic Auto Blade Guard.



Custom Controller.



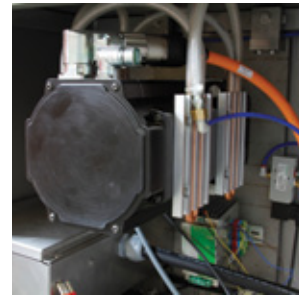
Double Flange Wheels.



IP69 Electrical Enclosures.



Color detection Gloves.



No maintenance direct drive train, zero backlash.



Swing open hinged table and door design provides superior cleanability. All components stay attached to the saw which minimize the loss and damage of parts.

DISCLAIMER: The Hollymatic Defender 16-4000 is a meat processing band saw equipped with visual, electronic detection, and stopping devices.

These features are intended to reduce the risk of injury from unintended and inadvertent contact with the saw blade. They should not be considered a method of stopping the machine, or a substitute for proper training and experience by the operator. Only personnel who have carefully reviewed the manual and received thorough training from qualified persons should be allowed to operate this equipment.

Hollymatic Paper

Hollymatic has paper that will fit your exact requirements. Options range from square, octagonal, roll, single waxed and laminated. All Hollymatic paper is USDA/FDA approved and wrapped in convenient sanitary packages.



Part Number	Size	Cartons per Skid
Hollymatic Edge Guide Single Sheet		
EG 11100	EG S 4 1/2	60
EG 11140	EG S 5	50
EG 11200	EG S 5 1/2	40
Hollymatic Edge Guide Double Sheet		
EG 12100	EG H 4 1/2	60
EG 12140	EG H 5	50
EG 12200	EG H 5 1/2	40
EG 15640	EG H 5 OCT	50
Hollymatic Universal Single Sheet		
U9550001	U S 4 1/2	60
U9550002	U S 5	50
U9550003	U S 5 1/2	40
U9550004	U S 6	35
U9550021	U S 4 1/2 OCT	60
U9550024	U S 5 OCT	50
U9550005	U S 5 1/2 OCT	40
Hollymatic Universal Double Sheet		
U9550010	U H 4 1/2	60
U9550011	U H 5	50
U9550012	U H 5 1/2	40
U9550013	U H 6	35
U9550020	U H 4 1/2 OCT	60
U9550022	U H 5 OCT	50
U9550023	U H 5 1/2 OCT	40
Hollymatic Slotted Double Sheet		
9514126	HO H S 4 1/2	60
9515366	HO H S 5 3/16	40
9900002	HOLLY JR. ECONOMY	40
1201114	BULKER, SINGLE	48
9450001	PATTY PAKS / 5 lb. Plain	24

General Features

- USDA/FDA approved
- Patty papers
- Steak papers
- Interleaver sheets
- Custom sizes, color, and printing

(Single Sheet Paper Approx. 20,000 Sheets, 18 Packs Per Case.)

(Double Sheet Paper Approx. 14,000 Sheets, 18 Packs Per Case.)

NOTE: 2 Holes - 1 at each corner

NOTE: Each Roll is 4" wide w/8-3/4" approximate outer roll diameter w/a 2-3/8" core. 4 rolls per case / 1650' per roll.

White Cartons 10"L x 5" W x 5-1/4"H (200 Empties Per Carton.)

NOTE: Minimum order quantities may apply.

United States

ALABAMA

Southeastern Butcher Supply
205-663-7653

ALASKA

Hollymatic West Coast
909-946-5577

ARIZONA

Arizona Bakery Sales & Service
480-968-7470

ARKANSAS

Hollymatic Corporation
708-579-3700

CALIFORNIA

Hollymatic West Coast
909-946-5577

Norcal Sales and Service
209-833-9976

Verne Maranda and Son
916-685-4000

COLORADO

Right Stuff Equipment
303-327-4704

CONNECTICUT

Horizon Bradco New England
978-657-5500

DELAWARE

Globe Restaurant
410-665-1900

Winter Scale and Equipment
888-808-3611

FLORIDA

Applied Technical Advantage
863-337-5568

Mann Holly Sales and Service
305-685-6261

Southeastern Butcher Supply
205-663-7653

GEORGIA

Applied Technical Advantage
863-337-5568

Southeastern Butcher Supply
205-663-7653

HAWAII

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IOWA

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KANSAS

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The Workers
920-886-1008

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Hollymatic Corporation
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Hollyberk Sales
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