Hollymatic 200 Series

Hollymatic 200 Series Patty Machine User Manual

Model: 200 Series

Introduction

This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your Hollymatic 200 Series Patty Machine. Please read this manual thoroughly before operating the machine to ensure proper usage and to prevent injury or damage.

The Hollymatic 200 Series is an economical and reliable food-forming machine designed for commercial use. It features an easily interchangeable mold plate assembly, allowing for the production of various patty shapes and weights. This machine is ideal for applications in supermarkets, drive-ins, institutions, schools, and cafeterias.

Safety Information

Always observe the following safety precautions:

- Ensure the machine is unplugged before cleaning, maintenance, or when not in use.
- Keep hands and loose clothing away from moving parts during operation.
- Operate the machine only on a stable, level surface.
- Do not operate the machine with damaged cords or plugs.
- Only trained personnel should operate and maintain this equipment.
- Wear appropriate personal protective equipment (PPE) as required by your facility.

Setup

Unpacking and Inspection

Carefully remove the Hollymatic 200 Series Patty Machine from its packaging. Inspect the machine for any signs of damage that may have occurred during shipping. Report any damage to your supplier immediately.

Placement

Place the machine on a sturdy, level surface capable of supporting its weight and the weight of the product being processed. Ensure adequate clearance around the machine for ventilation and ease of operation and cleaning. The machine should be placed near a suitable electrical outlet.



Image: The Hollymatic 200 Series Patty Machine, shown here mounted on a stainless steel mobile cart, illustrating its compact design and typical operational setup. The machine features a white top housing and a black lower section with controls.

Initial Cleaning

Before first use, thoroughly clean all food-contact surfaces of the machine. Refer to the "Maintenance" section for detailed cleaning instructions.

Operating Instructions

Power Connection

Connect the machine's power cord to a grounded electrical outlet with the correct voltage and amperage as specified on the machine's rating plate.

Loading Product

Open the hopper lid and load the prepared meat or food mixture into the hopper. Ensure the product is of a consistent texture and free of bones or other hard foreign objects that could damage the machine.

Selecting Mold Plate

The Hollymatic 200 Series allows for interchangeable mold plates. Select the desired mold plate for your patty shape and weight. Refer to the manufacturer's instructions for safe and proper installation of mold plates.

Patty Forming Process

1. Ensure all safety guards are in place and the hopper lid is securely closed.
2. Turn on the machine using the designated power switch.
3. The machine will automatically feed the product from the hopper, form it into patties using the mold plate, and discharge the patties onto a conveyor or collection tray.
4. Monitor the patty output for consistency and quality.
5. When finished, turn off the machine and unplug it from the power source.

Maintenance

Daily Cleaning

Thorough cleaning after each use is crucial for hygiene and machine longevity. Always unplug the machine before cleaning.

- Disassemble removable parts such as the hopper, mold plate, and any discharge components.
- Wash all disassembled parts with warm, soapy water and a soft brush. Rinse thoroughly with clean water.
- Sanitize parts according to local food safety regulations.
- Wipe down the exterior of the machine with a damp cloth. Do not use abrasive cleaners or high-pressure water jets directly on the machine's electrical components.
- Allow all parts to air dry completely before reassembling or storing.

Regular Inspection

Periodically inspect the power cord for damage, and check all moving parts for excessive wear or looseness. Ensure all fasteners are tight. If any issues are found, contact a qualified service technician.

Troubleshooting

Problem	Possible Cause	Solution
Machine does not power on.	Not plugged in; power switch off; circuit breaker tripped; faulty power cord.	Ensure machine is plugged in; turn power switch on; reset circuit breaker; inspect power cord for damage and replace if necessary.
Patties are inconsistent in shape/weight.	Improperly installed mold plate; inconsistent product mixture; worn mold plate.	Reinstall mold plate correctly; ensure product mixture is uniform; inspect and replace worn mold plate.
Machine jams or stops during operation.	Foreign object in product; product too dense/sticky; mechanical issue.	Immediately turn off and unplug. Clear any obstructions. Adjust product consistency. If problem persists, contact service.

For issues not listed above or if solutions do not resolve the problem, contact a qualified service technician.

Specifications

Model: Hollymatic 200 Series Patty Machine

Manufacturer: Hollymatic

ASIN: B07FB2XN5Z

Date First Available: July 6, 2018

Description: Economical and reliable food-forming machine with interchangeable mold plate assembly.

Warranty and Support

For information regarding the warranty coverage for your Hollymatic 200 Series Patty Machine, please refer to the warranty documentation provided with your purchase or contact Hollymatic directly. Warranty terms and conditions may vary.

For technical support, parts, or service inquiries, please contact your authorized Hollymatic dealer or the manufacturer's

customer service department. Ensure you have your machine's model and serial number available when contacting support.

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Ask a question about this manual

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question