

Hollymatic Hi•Yield 16-5000

ALL STAINLESS STEEL

EXCLUSIVE FEATURES FOR SAFETY AND EASE OF OPERATION

The Hollymatic Hi•Yield 16-5000 has features that separate it from other conventional saws.

- ▶ Swing open construction allows for easy cleaning and blade changing.
- ▶ Quick stop brake stops blade within one (1) second.
- ▶ Maintenance-free braking.
- ▶ Double flanged wheels for blade retention and tracking.
- ▶ 3-speed operation for flexibility, ease of operation and higher yields with different products.
- ▶ Unique design provides a soft start feature and automatically maintains optimum energy efficiency.
- ▶ Safety interlocked doors.
- ▶ Enclosed electrical system.

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



Hollymatic®

FOOD PROCESSING EQUIPMENT SINCE 1937

STANDARD FEATURES FOR SAFETY AND EASE OF OPERATION

- **Stainless Steel upper and lower wheels** are designed with blade retaining double flanges for safety.
- Fully adjustable side mounted blade guard allows visibility while cutting.
- Exclusive, two-piece swing open stationary table for easy blade change and clean-up.
- **Blade brake stops within one (1) second.**
- Exclusive slide bar movable table with lock swings open for easy cleaning.
- Powerful 3 H.P. motor coupled with double V-belt drive.
- External grease zerk to lubricate lower wheel.
- All legs are adjustable to conform to floor irregularity.



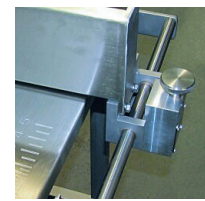
- Convenient to use handle adjustment with visual indicator makes setting blade tension easy.
- Safety interlocked door.
- Hinged and removable door for changing blades, easy clean-up and maintenance.
- Exclusive heavy-duty tubular column provides one-piece rigid support.
- Rigid Meat Gauge.
- **Easiest saw on the market to clean up without complete disassembly.**
- Safety interlocked lower wheel enclosure doubles as a removable light-weight scrap container for easy cleaning.



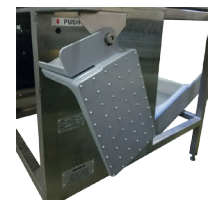
3-speed selector switch for flexibility

SPECIFICATIONS

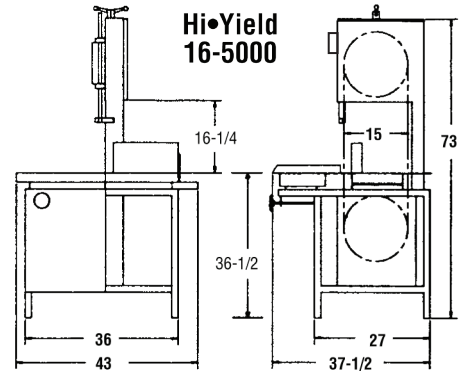
- MOTOR:** 3 H.P. 200-240 Volt, 50/60 Hz., 3-Phase Drip Proof (Soft Start).
- SPEED:** 3-Speed Selector Switch 3240, 3885, 5000 Blade ft./min. (BFM)
- BLADE BRAKE:** Blade Stops Within 1 Second.
- BLADE:** High Quality Hardened Steel Blade. 5/8" x 126" (Included).
- BLADE SCAPER/WHEEL CLEANER:** Complete Assemblies, Are Removable Without the Use of Tools.
- WHEELS:** Stainless Steel.
- BLADE GUIDES:** Carbide Steel.
- DRIVE:** Double V-Belt Pulley, Grease Packed Ball Bearings, Waterproof Housing
- SWITCH:** Waterproof Enclosure.
- SAFETY INTERLOCK:** Power Automatically Shuts Off When Upper or Lower Doors Are Opened.
- CUTTING CLEARANCE:** 16" High x 15-1/2" Wide.
- CUTTING TABLE:** Two Piece Swing Open Back Table 38" Wide x 21" Deep
- MOVABLE TABLE:** 22" Wide x 16" Deep With Stainless Steel Ball Bearings
- MOTOR OPTIONS:**
 - 3 H.P. 460 Volt, 60 Hz., 3-Phase
 - 3 H.P. 575 Volt, 60 Hz., 3-Phase
 - 3 H.P. 380 Volt, 50 Hz., 3-Phase
 - 3 H.P. 200-240 Volt, 50/60 Hz., 1-Phase
- OPTIONS:**
 - Stainless Steel Covers
 - Portion Control Meat Gauge (Micro Adjustable)



Portion Control Meat Gauge



Product Pusher



Hollymatic Warranty: Six (6) months from date of purchase. Refer to warranty certificate for terms and conditions.
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