

## Grinding System

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Company's grinding systems combine two reliable mixer/grinders to create a continuous process. The system is for use of continuous grinding of a product at a high volume production. There is no need to change knives and plates, nor the need to load and reload. Product is available with hopper capacities and grinding head sizes to fit your needs. Product is designed to reduce the risk of cross-species contamination. The figure 8 mixing paddle blends fat to lean quickly. The output is ground meat that is blended correctly. The grinders are designed for first grind coarse ground production of whole muscle products in supermarkets and meat plants.

**Hollymatic** [www.hollymatic.com](http://www.hollymatic.com) [1]

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[1] <http://www.hollymatic.com>