

HOBART

FOOD EQUIPMENT

**4812 SERIES
MEAT CHOPPER****PERFECT FOR WHEN
YOUR CUSTOMER
REQUESTS A 1 lb.
OR 2 lb. CUSTOM
GRIND.**

The Hobart #12 chopping end provides operator protection and excellent customer service. No crushing or mashing of meat – it comes out clean cut with all its natural color and flavor.

Motor specially designed by Hobart for this machine, along with a heavy duty transmission, provides reliable performance.

High Capacity of this model assures peak production for its size.

Clean Line Design and Appearance makes it ideal to use this chopper in locations where it can be seen by your customers, plus giving all the time-saving advantages of true sanitary construction. Easy to remove stainless steel pan. Totally enclosed housing. Call your Hobart representative for a demonstration or more details.

Specifications, Details and Dimensions on Reverse Side.





SPECIFICATIONS Listed by Underwriters Laboratories Inc. and National Sanitation Foundation. USDA Listed.

MOTOR: ½ H.P., Hobart-designed, grease-packed ball bearings, expressly designed for this unit. Motor ventilation is provided through screened openings in the base, assuring cool operation. Single-phase is capacitor-start induction run type. Three phase is polyphase squirrel, induction type. Available in standard electrical specifications as shown below. Not available in direct current.

SWITCH: Conveniently mounted at back of machine (can be changed to front).
Standard switches:

1. A manual ON/OFF switch is furnished as standard equipment on all 60 Hz. and 115-50-1 machines.
2. A pushbutton stop—start switch with thermal overload protection and no-voltage release is furnished as standard equipment on all 50 Hz. machines except 115-50-1.

Optional switch:

1. A manual thermal overload switch is available at extra cost on 60 Hz. single phase machines only.

CORD AND PLUG: A 6 foot, flexible 3-wire cord and plug for grounding is furnished for 60 Hz., single-phase machines only. An I.E.C. cord is always furnished on 50 Hz. machines.

TRANSMISSION: Precision made gears and shafts mounted on ball bearings are fully enclosed in the transmission case, packed with a special grease at the factory. Smooth, quiet operation is assured for years of normal operation. Worm speed is 174 r.p.m.

CAPACITY: This unit will grind 8 pounds per minute through a 1/8" plate on first cutting, with a substantial increase in capacity when first cutting is through plates with larger holes. Operation is rapid, with a minimum of meat remaining in the cylinder. Its exceptionally fine appearance, coupled with high capacity, adapts it to "on-demand" meat chopping.

FINISH: Standard finish is chrome plated steel housing. An attractive stainless steel trim plate is provided at the attachment opening, and polished stainless steel legs, cushioned on the bottom with resilient neoprene rubber, provide clearance to keep the table clean under the chopping unit.

CHOPPING END: Hobart spiral-fluted type, with flutes of cylinder scientifically timed to speed and pitch of the chopping worm – providing the finest and cleanest cutting action yet developed. The

protective type chopping end is heavily tinned. The large rectangular feed pan is stainless steel. A *Stay-Sharp* knife, heat treated steel plate and a plastic feed stomper are provided. Unit available at extra cost with corrosion-resistant Brite Metal chopping end with chromium-plated stain finish, *Stay-Sharp* knife and *Stay-Sharp* plate, and plastic feed stomper.

All parts which contact food, including cylinder, worm, knife, plate, adjusting wheel, and feed pan, are readily and quickly removable for cleaning. The entire end can be removed by simply loosening the holding screw extending from the corner of the housing.

DEVICE NO. 4812-1A: Includes the working unit with protective type tinned chopping end, stainless steel feed pan, plastic feed stomper, one knife, and one plate. The plate has 1/8-inch diameter holes.

WEIGHT: Net weight 118 lbs. Approx. shipping wt. 144 lbs.

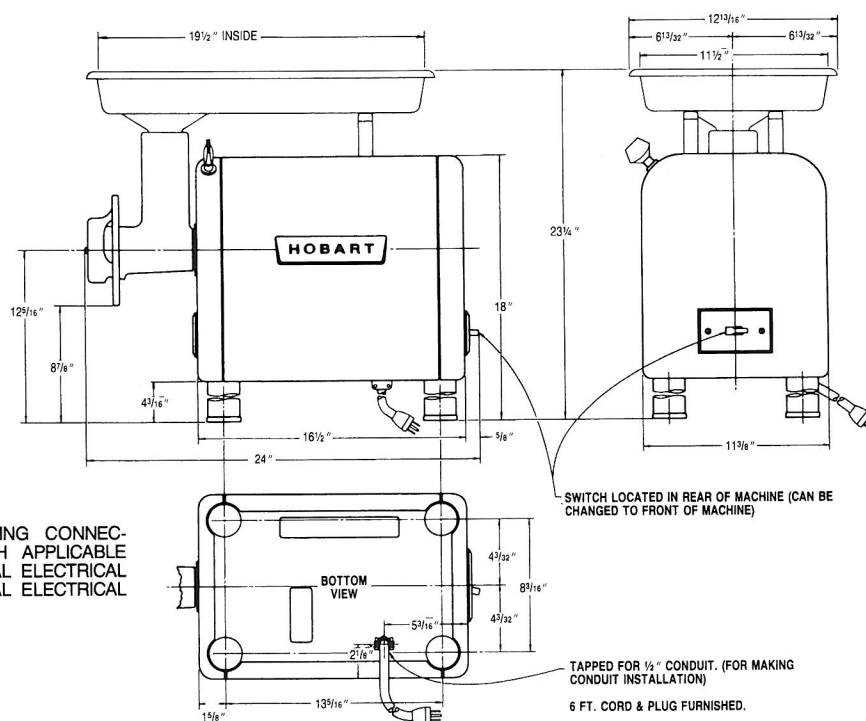
As continued product improvement is a policy of Hobart, specifications are subject to change without notice.

DETAILS AND DIMENSIONS

Std. Electric Specifications

60 Hz.		50 Hz.*	
1 PH	3 PH	1 PH	3 PH
115	200	115	220
	230		240
230	460	240	380
			415

*50 Hz. not submitted for UL Listing.



WARNING

ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH APPLICABLE PORTIONS OF THE NATIONAL ELECTRICAL CODE AND/OR OTHER LOCAL ELECTRICAL CODES.



S-65370
REV. C 12-5-79



701 RIDGE AVENUE
TROY, OHIO 45374-0001

LITHO IN U.S.A. (H-01)

FORM F-7514 (REV. 2-97)

FORM F-7527 (REV. 2-97)



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