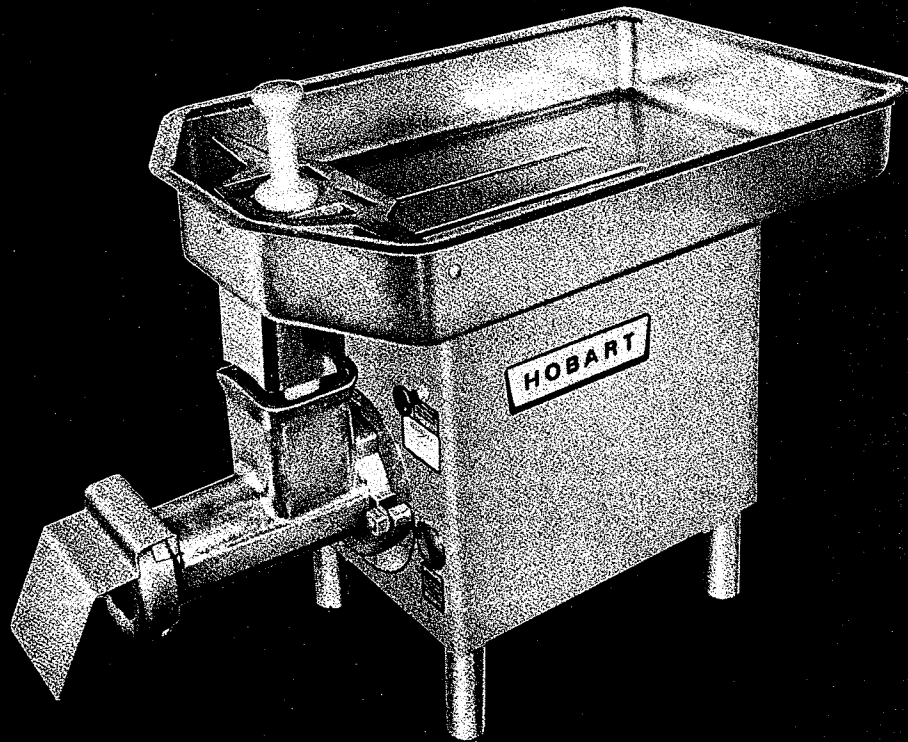


HOBART

FOOD EQUIPMENT

4632 - 4732
MEAT
CHOPPERS



4632 - 4732 MEAT CHOPPERS

FREE FEEDING . . . FAST GRINDING

The Models 4632 and 4732 Meat Choppers, designed and built by Hobart, are "Customer Planned" from the easy feed pan and safety guard to the high production chopping end. The 4632 with its two horsepower motor for fast grinding of fresh meat, or the three horsepower 4732 for tempered frozen, brings fast "feeding freedom" with a totally different concept of feed pan and guard design. The wide mouth chopping end with its straight throat features a modern approach to

meat handling. Easy to remove - loosen the two nuts, rotate slightly and the cylinder is free to clean.

Standard choppers are bench models as illustrated; floor models with longer legs are available at extra cost.

You'll want to see these choppers in action . . . ask your Hobart man for a demonstration.

Specifications, Details and Dimensions on Reverse Side

WORLD HEADQUARTERS, TROY, OHIO 45374

**4632 - 4732
MEAT
CHOPPERS**

SPECIFICATIONS

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

GENERAL: The Model 4632, standard duty, is for chopping fresh meat. Model 4732, heavy duty, is for chopping fresh or tempered frozen meat (above 24° F). These choppers are designed for the fast, clean cutting of meat where high-quality chopped products are of prime importance. The smooth, attractive appearance of the design permits easy cleaning for maintaining sanitary operation.

MOTOR: Hobart designed and built, 2 H.P., (3 H.P. Model 4732) ball bearing, in a sealed enclosure. Front bearing lubricated by transmission, rear bearing is grease packed, sealed for life. Available in electrical specifications of 200-60-1, 230-60-1, 200-60-3, 230-60-3 and 460-60-3, also 220-50-1, 220-50-3, 380-50-3, and 415-50-3. Not furnished in 115 volts AC or Direct Current specifications.

MOTOR CONTROLLER: Magnetic-type contactor mounted inside of housing controlled by start-stop switches actuated by a pull-push rod located on the right side of front as standard for right-to-left operation; can be mounted on left side if requested. Model 4732 provided with thermal overload protection as standard. Model 4632 provided with thermal overload protection at extra cost. For operation at voltages above 250 volts and, when ordered, for voltages under 250 volts, a transformer is furnished to reduce voltage to operate the control circuit.

TRANSMISSION: Double reduction, oil-lubricated hardened helical cut steel gears. Worm speed is only 151 RPM. Thrust from chopper worm is taken by a tapered roller bearing mounted in attachment hub on face of transmission housing. Double lip seal prevents loss of oil or entrance of moisture.

CAPACITY: The Models 4632 and 4732 have a fresh meat capacity of 35 to 40 pounds per minute, first cutting, through a 1/8" plate – and 25 to 30 pounds of beef per minute on second cutting through a 1/8" plate.

CHOPPING END: These choppers are supplied with wide-mouth straight throat chopping ends. The cylinder is mounted to the transmission by means of two studs. It can be easily removed by loosening two square nuts and rotating the cylinder until the mounting flange clears the nuts. The feed pan is not disturbed when removing the chopping end. The cylinder is a spiral fluted type, equipped with chopper worm and is designed for standard No. 32 knives and plates. The chopping end, worm, and adjusting ring are heavily tinned cast iron.

FEED PAN: Feed pan featuring large capacity and angled end, measures 34" long, 21" wide and 4 15/16" deep inside. It is furnished in heavily tinned 16 gauge steel – or available (at extra cost) in 16 gauge stainless steel. Small cast aluminum guard is permanently mounted to the sides of the pan with hardened steel drive screws. The high, wide guard opening assures ease of feeding along with operator safety. The pan is secured to the top of the housing with screws. It is separated from the motor area by a heavy sheet of insulating polystyrene to block transfer of heat from the motor compartment to the meat.

LEGS: Leg length on these standard table models provides 8" clearance between table and lowest point on adjusting ring. Legs in three different lengths (15", 18" and 21") are available at extra cost to convert machine into a floor model. One leg on the floor model is adjustable for leveling.

STANDARD EQUIPMENT: Consists of working power unit, magnetic-type contactor wired to water-proof junction box on rear of machine; chopping end; tinned feed pan (available in stainless steel at extra cost) with guard; tinned steel meat deflector mounted to chopping end; plastic feed stomper; cylinder wrench (for loosening cylinder nuts, adjusting ring, or removing worm); legs cushioned on the bottom with resilient neoprene feet.

FINISH: The housing is available in durable Hobart metallic gray epoxy finish or (at extra cost) in stainless steel.

SANITATION: The motor and transmission are totally enclosed by housing, feed pan and base plate. All machine parts that have direct contact with the product are easily removed for cleaning or easily cleaned in place. The machine surfaces are smooth and free from unnecessary edges, cracks, and screwheads to simplify cleaning.

Specifications for the 4632A and 4732A are the same as detailed above for standard models, except as follows:

REMOVABLE FEED PAN: 16 gauge stainless steel standard, equipped with mechanical interlock. (Not available with tinned finish.)

WEIGHT: Model 4632 – Net 291 lbs. Shipping 304 lbs.
Model 4732 – Net 305 lbs. Shipping 318 lbs.

As continued product improvement is a Hobart policy, specifications may be changed without notice.

DETAILS AND DIMENSIONS

Electrical and grounding connections must comply with the applicable portions of the National Electrical Code and/or other local electrical codes.

