Item # _____

Quantity _____

C.S.I. Section 11400

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HOBART

701 S Ridge Avenue, Troy, OH 45374 1-888-4HOBART • www.hobartcorp.com

4812 MEAT CHOPPER

STANDARD FEATURES

- ¹/₂ H.P. motor
- Manual ON/OFF switch
- 6 foot cord & plug
- 174 RPM transmission
- Stainless steel housing
- Stainless steel legs with rubber feet
- Spiral-fluted chopping end
- Stay-Sharp knife
- Steel plate
- Plastic feed stomper

ACCESSORIES

- #12 knife & plates
- #12 stuffing tubes

MODEL

4812 – Meat Chopper

Specifications, Details and Dimensions on Reverse Side.





4812 MEAT CHOPPER

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SPECIFICATIONS

MOTOR: ¹/₂ H.P, four pole, capacitor start-capacitor run, AC induction motor. Motor ventilation is provided through screened openings in the base, assuring cool operation. Available in standard electrical specifications shown below.

SWITCH: Conveniently mounted at back of machine (can be switched to the front).

CORD AND PLUG: A 6 foot, flexible 3-wire cord and plug for grounding is furnished for 60 Hz., single-phase machines only.

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. for 60 Hz, 150 rpm for 50 Hz.

CAPACITY: This unit will grind 8 pounds per minute through a $\frac{1}{6}$ " 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 a stainless 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.

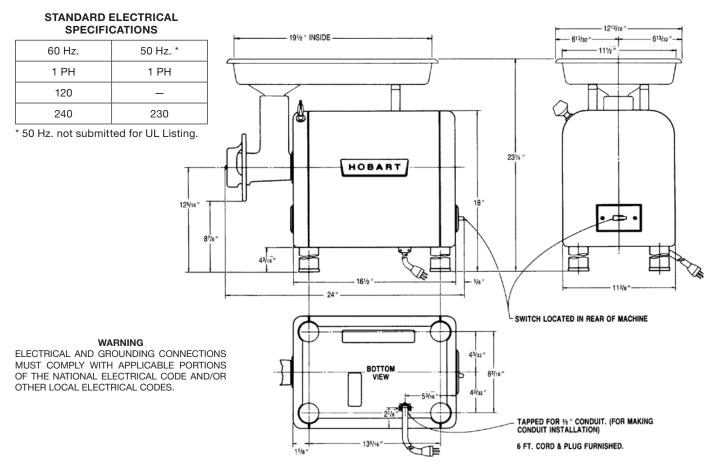
CHOPPING END: Hobart spiral-fluted type, with flutes of cylinder scientifically timed to speed and pitch of the chopping worm – providing the finest and cleanest cutting action yet developed. The protective type chopping end is heavily tinned. The large rectangular feed pan is stainless steel. A *Stay-Sharp* knife, heat treated steel plate and a plastic feed stomper are provided.

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.

WEIGHT: The Chopper is shipped as three separate components: the base chopper unit, the chop end, and the pan. Weights for these components are:

	Net Weight	Shipping Weight
Base Unit	70 lbs.	90 lbs.
Chop End	18 lbs.	19 lbs.
Pan	4 lbs.	5 lbs.

DETAILS AND DIMENSIONS



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

Kerekes Bakery & Rest. Eqmt.

F7527 – 4812 Meat Chopper LITHO IN U.S.A. (H-01) The Printed On Recycled Paper