

HOBART701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com**4812
MEAT CHOPPER****HOBART****STANDARD FEATURES**

- ½ H.P. motor
- Manual ON/OFF or push button Stop/Start 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

MODEL

- 4812 – Meat Chopper

ACCESSORIES

- Corrosion-resistant chopping end with chromium plated finish
- Stay-Sharp* knife & plate
- Plastic feed stomper

Specifications, Details and Dimensions on Inside and Back.

**4812 MEAT CHOPPER**

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LISTED BY: UNDERWRITERS LABORATORIES INC, NATIONAL SANITATION FOUNDATION AND USDA.

SPECIFICATIONS

MOTOR: ½ H.P., Hobart-designed, grease-paced 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 ½" 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. 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.

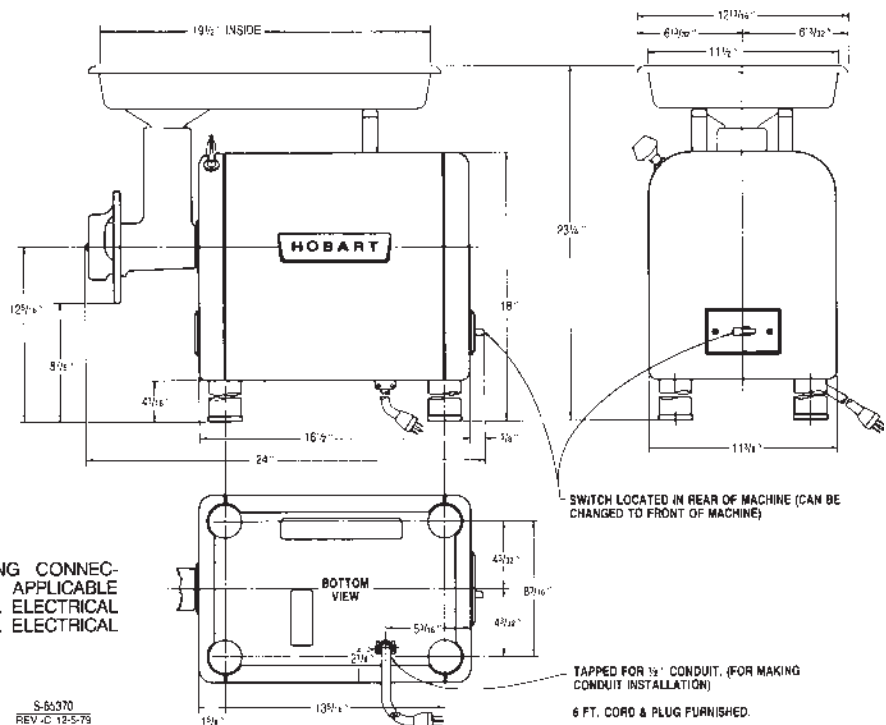
DEVICE NO. 4812-1A: Includes the working unit with protective type tinned chopping end, stainless steel feed pan, plastic feed stomper, one knife, and one plate. The plate has ½-inch diameter holes.

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

DETAILS AND DIMENSIONS

Std. Electric Specifications	
60 Hz.	50 Hz. *
1 PH	1 PH
115	115
100	230
230	—

* 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.

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REV. C 12-5-79

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