



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

4812 MEAT CHOPPER



STANDARD FEATURES

- ½ 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
- Plastic feed stomper

ACCESSORIES

- #12 Stay-Sharp knife & plates
- #12 stuffing tubes

MODEL

- 4812 – Meat Chopper

Specifications, Details and Dimensions on Reverse Side.



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SPECIFICATIONS

MOTOR: ½ 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 is furnished with the following plugs: 120/60/1 – NEMA 5-15P; 230/50/1 – No Plug; 240/60/1, 05/EXP – NEMA 6-15P; 240/60/1, Korea – CEE 7/7.

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 ¼" 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 plates 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.

STAY-SHARP KNIFE & PLATES: The Hobart Stay-Sharp knife & plates are made from an alloy steel that holds its edge longer than standard carbon steel. Stay-Sharp plates also can be resharpened many more times than regular plates. These two features allow a substantial lifetime cost benefit with the Hobart Stay-Sharp plates.

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

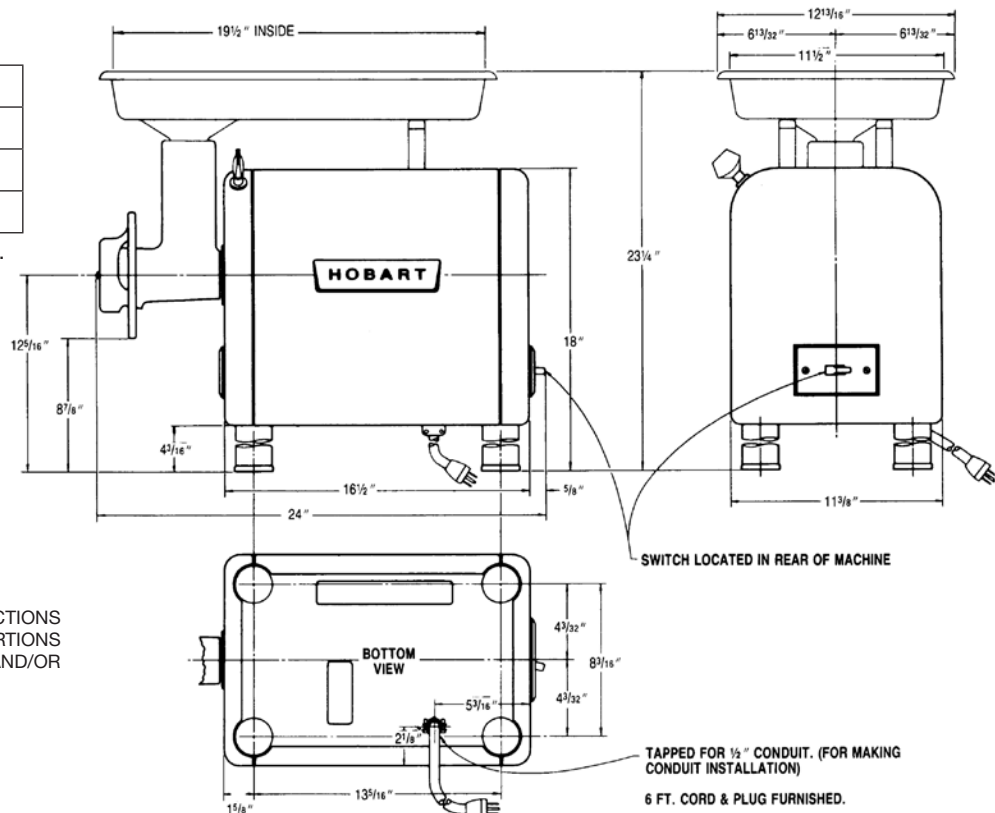
	Net Weight	Shipping Weight
Base Unit	70 lbs.	90 lbs.
Chop End	18 lbs.	19 lbs.
Pan	4 lbs.	5 lbs.

DETAILS AND DIMENSIONS

STANDARD ELECTRICAL SPECIFICATIONS

60 Hz.	50 Hz. *
1 PH	1 PH
120	—
240	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.

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