

HOBART701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com**4822
MEAT CHOPPER****HOBART****STANDARD FEATURES**

- 1½ H.P. motor (1¼ H.P. for 230/50/1)
- 12-20 lbs. per minute capacity
- Ideal for “On Demand” meat chopping for processing fresh, boned meat
- Can be fed at a rapid pace with continuous chopping action and no crushing or mashing of the meat
- All parts which contact food are easily accessible and readily removable for convenient cleaning without the use of tools

OPTIONS

- Funnel shaped cylinder

ACCESSORIES

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

MODEL

- 4822 – Meat Chopper

Specifications, Details and Dimensions on Reverse Side.



4822



4822 with Optional Funnel Shaped Cylinder

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SPECIFICATIONS

MOTOR: 1½ H.P. (1¼ H.P. for 230/50/1), four pole, AC induction motor. Single phase is capacitor start-capacitor run type. Three phase is poly-phase, induction type. 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 changed to front).

CORD AND PLUG: A 6 foot, flexible 3 wire cord is furnished with the following plugs: 120/60/1 – NEMA 5-15P; 208-240/60/3 – NEMA L15-20P; 230/50/1 – No Plug; 240/60/1, NEMA 6-15P.

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

The attachment hub has a double seal, designed to exclude meat juices or water from the transmission. Worm speed is 212 r.p.m. for 60 Hz, 180 rpm for 50 Hz.

CHOPPING END: 4822 has a Hobart protective type chopping end, with cylinder of the spiral-fluted design. FS option has a guarded open bowl type chopping end. A heavy cast aluminum safety guard is supported by vertical posts permanently mounted on the cylinder. The cylinder, worm and adjusting ring are all heavily tinned. A heat-treated steel knife and plate and plastic feed stomper are provided.

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.

FEED PAN: 4822 has a stainless steel feed pan — 19½" x 11½" x 2½" inside dimensions. FS option has stainless steel pan — 33" x 15¾" x 3¾" inside dimensions.

CAPACITY: 4822 will grind 16 lbs. per minute, first cutting through a ⅛" plate. FS option will grind 20 to 22 lbs. per minute, first cutting through a ⅛" plate.

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

STANDARD EQUIPMENT: 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 ⅛" diameter holes.

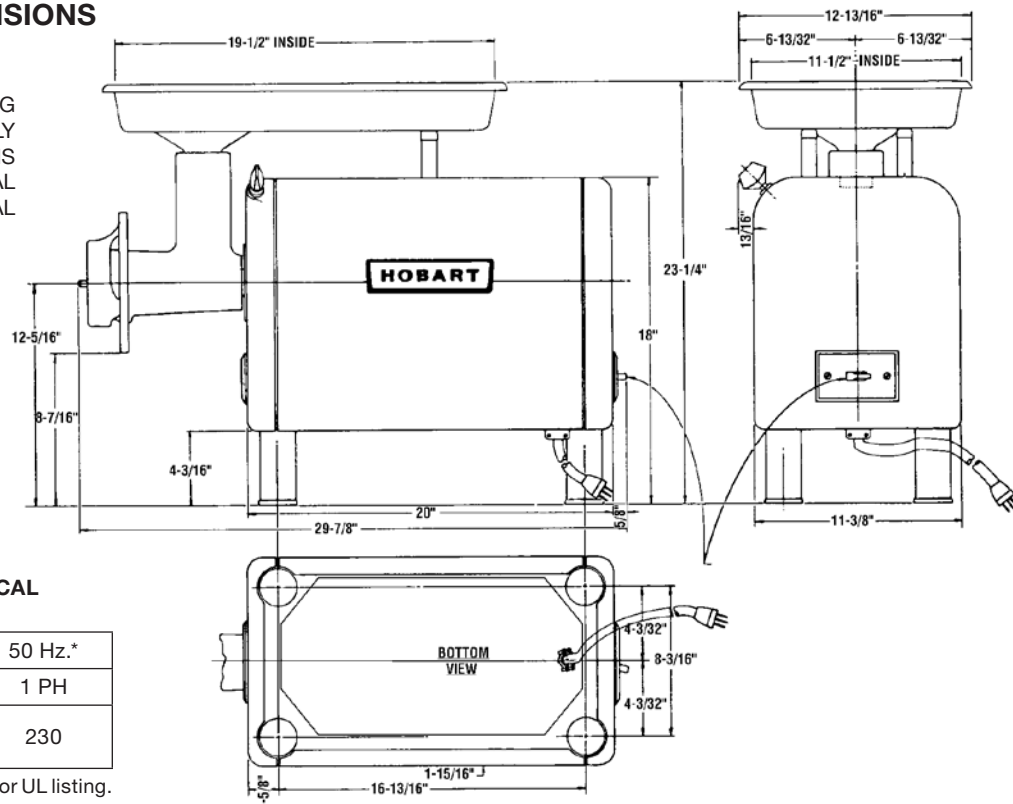
WEIGHT: The Chopper is shipped as three separate components: the base chopper unit, the chop end, and the pan. Weights for these components are:

	Net Weight	Shipping Weight
Base Unit	90 lbs.	110 lbs.
Chop End	26 lbs.	27 lbs.
Chop End, FS	31 lbs.	34 lbs.
Pan	4 lbs.	5 lbs.
Pan, FS	17 lbs.	17 lbs.

DETAILS AND DIMENSIONS

WARNING

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



STANDARD ELECTRICAL SPECIFICATIONS

60 Hz.		50 Hz.*
1 PH	3 PH	1 PH
120	208-240	230
240		

*50 Hz. machines not submitted for UL listing.

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