



Project _____
 AIA # _____ SIS # _____
 Item # _____ Quantity _____ C.S.I. Section 114000



4146 Meat Grinder

4146 MEAT GRINDER



SPECIFIER STATEMENT

Specified unit will be an NSF rated Hobart meat grinder with 5 HP motor. Unit features a waterproof junction box, stainless steel deflector and stainless steel finish. This unit is supplied with a #46 wide-mouth grinding end with a separate cast-iron bowl. Unit processes 60-65 pounds per minute and includes #32 Stay-Sharp knife and 7/8" diameter grind plate. Additional grind plate sizes can be purchased separately.

MODEL

- 4146 Meat Grinder

STANDARD FEATURES

- + 5 HP motor
- + Magnetic starter
- + 215 RPM transmission
- + No. 46 wide-mouth grinding end
- + 14 gauge tinned steel feed pan
- + Waterproof junction box
- + Stainless steel finish
- + High back
- + Stainless steel deflector
- + Plastic feed stomper
- + Wrench

OPTIONS

- Multiple leg lengths

ACCESSORIES

- 14 gauge stainless steel feed pan
- #32 Stay-Sharp knives & plates
- #32 stuffing horns
- Grinding end

Approved by _____ Date _____ Approved by _____ Date _____

SOLUTIONS/BENEFITS

PERFORMANCE

Stay-Sharp Knife & Plates

- + Hardened, alloy steel holds its edge longer than standard carbon steel
- + Can be resharpened many more times than regular plates

EASE OF USE

Knife, Plate, and Plastic Stomper Included

- + Everything you need to start working

SANITATION & CLEANING

Heavily Tinned Cylinder, Worm, and Adjusting Ring

- + Protects against oxidation
- + Provides easy-to-clean finish

Stainless Steel Finish

- + Easy to clean and exceptionally durable

OPERATOR ASSURANCE

Cast Aluminum Guard

- + Permanently mounted to the sides of the pan
- + Protects from accidental contact with the worm

Electrical Interlock System

- + Prevents the machine from running or being started when the bowl and pan are not in their proper operating locations

SPECIFICATIONS

Electrical: 200/60/3; 20.6 amps, 230/60/3; 19.5 amps – UL listed. 380/50/3; 7.8 amps, 208/60/3 – not submitted for UL listing.

Motor: 5 HP. front ball bearing receives oil lubrication from transmission. Rear ball bearing is grease packed, sealed for life. Ventilation is provided through screened openings in base.

Motor Controller: Magnetic starter featuring automatic resetting bimetallic thermal overload protection. Starter is mounted inside machine enclosure and actuated by rubber-capped pushbuttons located on right side of machine for standard right-to-left operation.

Transmission: Geared, double reduction, consisting of oil-lubricated hardened helical cut steel gears. Worm speed is 215 RPM. Thrust from grinder worm is taken by a large tapered roller bearing mounted in attachment hub on face of transmission housing. Double seals prevent loss of oil or entrance of moisture.

Cord and Plug: A power cord is not furnished on any models.

Grinder End: This unit is supplied with a No. 46 wide-mouth grinding end with a separate cast-iron bowl. The cylinder is removable when the pan is unclamped and raised to rest on a support provided to hold it in a tilted position. The grinding end is mounted to the transmission on two studs. It can be removed easily by loosening two cylinder nuts and rotating the cylinder a few degrees until the mounting flange clears the nuts. The cylinder is a spiral fluted type, equipped with a deep-fluted worm, designed for standard No. 32 knives and plates (not furnished). The cylinder, bowl, worm, and adjusting ring are heavily tinned cast iron.

Capacity: Fresh beef capacity of 60 to 65 pounds per minute, first cutting, through a $\frac{1}{8}$ " plate and 45 to 50 pounds of beef per minute, second cutting, through a $\frac{1}{8}$ " plate.

Feed Pan: Heavily tinned 14 gauge steel feed pan features 9" high back, measures 49" long, 26 $\frac{3}{4}$ " wide, and 4 $\frac{1}{2}$ " deep at front edge. 14 gauge stainless steel feed pan available. Cast aluminum guard is mounted to the sides of the pan with hardened steel drive screws.

Legs: Standard leg length (16") provides 21 $\frac{3}{4}$ " clearance between floor and lowest point on adjusting ring. One leg is adjustable for leveling. Legs are steel with a painted finish. Optional leg lengths that are available – 16", 18 $\frac{1}{2}$ ", 21".

Finish: The housing is in stainless steel.

Warranty: Unit has full one-year warranty on parts, labor, and mileage against manufacturer's defects.

Weight: The grinder is shipped as four separate components – the base grinder unit, the chop end, the pan, and the legs.

Base Unit 4146: Shipping – 412 lbs.; Net – 372 lbs.

46 Chop End: Shipping – 70 lbs.; Net – 63 lbs.

Pan – SST – RH: Shipping – 60 lbs.; Net – 54 lbs.

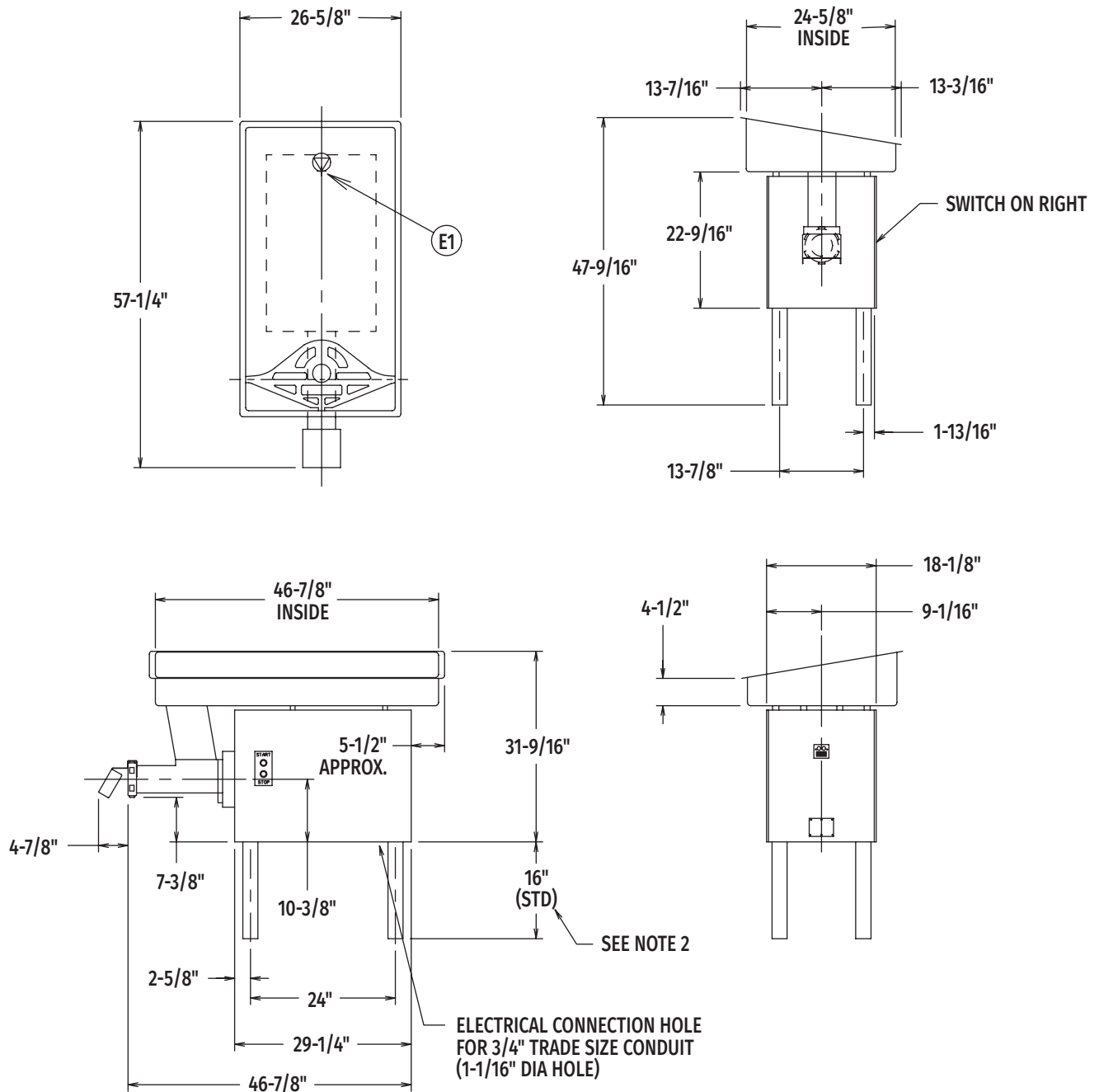
Pan – Tin Plated – RH: Shipping – 61 lbs.; Net – 55 lbs.

16" Grind Legs: Shipping – 30 lbs.; Net – 32 lbs.

18 $\frac{1}{2}$ " Grind Legs: Shipping – 35 lbs.; Net – 37 lbs.

21" Grind Legs: Shipping – 41 lbs.; Net – 39 lbs.

DETAILS AND DIMENSIONS



LEGEND

E1 Electrical connection

NOTE:

1. Right hand machine shown. Unless otherwise specified, right hand machine will be furnished.

WARNING: Electrical and grounding connections must comply with the applicable portions of the National Electrical Code and/or other codes in force.