



HOBART GMBH
PRODUCT OVERVIEW

FOOD PREPARATION



MINCER



BEST RESULTS

The HOBART meat choppers are ideal for “on demand” processing of fresh, boned meat or tender croquettes. They can be feed at a rapid pace with continuous chopping action and no crushing or mashing of the meat. The heat-treated steel stay-sharp knife ensures that the meat comes out clean cut with all its natural colour and flavour.

EASY HANDLING – HYGIENIC

All parts which contact food, including cylinder, worm, knife, plate, adjusting wheel and feed pan are easily accessible and readily removable for convenient cleaning without the use of tools. The polished stainless steel legs are cushioned on the bottom with resilient neoprene rubber and provide clearance to keep the table clean under the chopping unit.

DESIGN – QUALITY

The housing and the large rectangular gastronorm feed pan are made of stainless steel. An attractive stainless steel trim plate is provided at the attachment opening. The protective type chopping end is heavily tinned. With the spiral-fluted chopping ends the mincers provide finest and cleanest cutting action coupled with high capacity.

SAFETY

The motor is featured with overload protection and no-volt-release. Its ventilation is provided through screened openings in the base of the machine assuring cool operation. With the HOBART #12 chopping end the operator is excellent protected while working.

TECHNICAL DATA

MODEL	4812	4822
CAPACITY kg/minute	6	7.3
POWER SUPPLY	230 / 50 / 1	230 / 50 / 1
TOTAL LOADING in kW	0.37	1.1
DIMENSIONS H x W x D in mm	590 x 610 x 325	590 x 759 x 325
NET WEIGHT in kg	53	65



HOBART GMBH

Robert-Bosch-Straße 17 | 77656 Offenburg | Germany

Phone: +49(0)781.600-28 20 | Fax: +49(0)781.600-28 19

E-Mail: info-export@hobart.de | Internet: www.hobart-export.com

Member of the ITW Food Equipment Group Europe

