

**HOBART**701 S Ridge Avenue, Troy, OH 45374  
1-888-4HOBART • www.hobartcorp.com**4146  
MEAT GRINDER****HOBART****STANDARD FEATURES**

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

**OPTIONS**

- Legs

**ACCESSORIES**

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

**MODEL**

- 4146 – Meat Grinder

Specifications, Details and Dimensions on Reverse Side.

**With Deflector****Without Deflector****4146 MEAT GRINDER**

# 4146 MEAT GRINDER



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## SPECIFICATIONS

**GENERAL:** The Model 4146 grinds fresh or tempered frozen meat (above 26°F). This grinder is designed for the fast, clean cutting of meat where high-quality ground products are of prime importance.

**MOTOR:** Hobart designed 5 H.P., heavy duty. 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.

**ELECTRICAL:** 200/60/3 and 230/60/3 — UL Listed. 380/50/3 — Not submitted for UL Listing.

**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.

**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:** The Model 4146 Grinder has a fresh beef capacity of 60 to 65 pounds per minute, first cutting, through a 1/8" plate and 45 to 50 pounds of beef per minute, second cutting, through a 1/8" plate.

**SAFETY SYSTEM:** Model 4146 Grinder combines operator safety with maximum capacity. A cast aluminum guard is permanently mounted to the sides of the pan. This guard, plus the unique bowl design, protects from accidental contact with the worm. An electrical interlock system is provided which prevents the machine from running or being started when the bowl and the pan are not in their proper operating locations.

**FEED PAN:** Feed pan features large capacity and high back (9"), measures 49" long, 26 3/4" wide, and 4 1/2" deep at front edge. Furnished

in heavily tinned 14 gauge steel—or available (at extra cost) in 14 gauge stainless steel. Cast aluminum guard, assuring ease of feeding along with maximum safety, is mounted to the sides of the pan with hardened steel drive screws.

**LEGS:** Standard leg length (16") provides 21 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 1/2", 21".

**STANDARD EQUIPMENT:** Consists of working power unit with magnetic-type starter and pushbuttons completely wired to motor; waterproof junction box on rear of machine requiring only power connection; Hobart grinding end; high back, large-capacity tinned feed pan with guard; stainless steel meat deflector mounted to grinding end; plastic feed stomper; wrench (for loosening cylinder nuts); 16" legs. This unit uses No. 32 knives and plates (not furnished).

**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.

**FINISH:** The housing is in stainless steel.

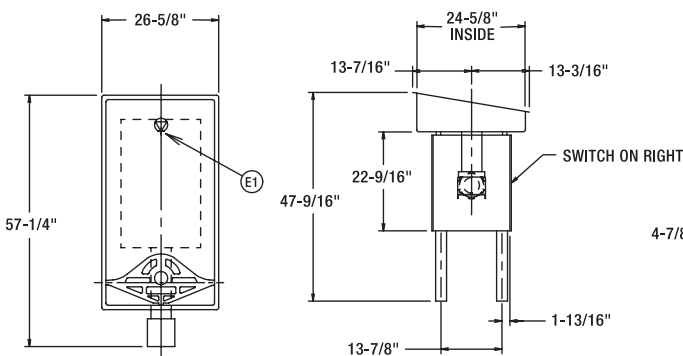
**SANITATION:** The motor and transmission are totally enclosed by housing and base plate. Two openings in the base screened with perforated metal provide ventilation for the motor. All machines parts that have direct contact with the product are easily removed for cleaning or easily cleaned in place. The machine surfaces are smooth and free of unnecessary edges, cracks, and screw heads to simplify cleaning.

**WEIGHT:** The grinder is shipped as four separate components — the base grinder unit, the chop end, the pan, and the legs. Weights for these components are:

	Net Weight	Shipping Weight
Base Unit 4146	372	412
46 Chop End	63	70
Pan - SST - RH	54	60
Pan - Tin Plated - RH	55	61
16" Grind Legs	30	32
18 1/2" Grind Legs	35	37
21" Grind Legs	39	41

## DETAILS AND DIMENSIONS

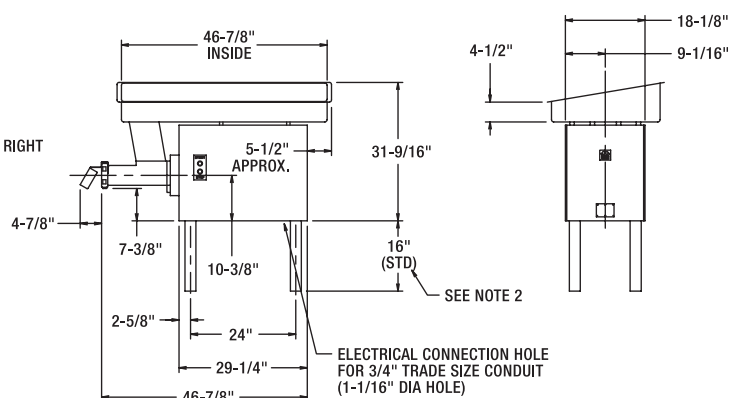
LEGEND:  
E1-ELECTRICAL CONNECTION



- NOTES:
- RIGHT HAND MACHINE SHOWN. UNLESS OTHERWISE SPECIFIED, RIGHT HAND MACHINE WILL BE FURNISHED.
  - OPTIONAL LEG LENGTHS AVAILABLE: 18-1/2" AND 21"

### WARNING

ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE 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.