



HOBART MEAT ROOM PRODUCTS

Accurate, consistent and durable to help you master the art of butchery.



HOBART MEAT ROOM PRODUCTS

Helping you create high-quality cuts, chops and steaks.

6801 Meat saw



Removable, double-flanged pulleys 📏💧👉

No tools required for removal; makes cleaning easier. Double flanges ensure precision balance and true running of the blade.

4,150 fpm blade speed 📏

High-speed operation for easy, fast, precise cuts.

Upper and lower blade guards ⚠️

Blade remains accessible while being guarded above and below the cutting zone.

Pusher plate 👉⚠️

Eliminates need to handle items close to the blade. Integrated pusher option available for added convenience.

Movable carriage tray 💧👉

Stepped front edge and stainless-steel ball bearings make moving the carriage fast and easy.

3 H.P. motor 📏

Designed for durability: The motor is totally enclosed and water resistant.

Direct gear-drive transmission 📏

No belts to replace, slip, adjust or break. Superior helical gear design supports high-torque operation.

Open-frame, stainless-steel construction 💧

Makes cleaning fast and easy; exceptionally durable.

Adjustable legs 👉⚠️

Allows adjustment of machine height for easier, more-comfortable use.

MG1532 Mixer-grinder



Easy-access hopper interior and exterior surfaces 💧👉

Makes loading and unloading faster and easier.

#32 Stay-Sharp knife and plate 📏💧

Long life: Alloy steel construction holds its edge longer and plate can be re-sharpened multiple times.

Stainless-steel finish 📏💧

Easy to clean and exceptionally durable.

Two separate motors: grind and mix 📏

Ensure the right amount of power for the job: 7.5 H.P. grind motor and 1 H.P. mix motor.

Pneumatic foot control 👉

Makes operation easier and more convenient.



Hobart Ownership Benefits



Performance



Sanitation & Cleaning



Ease of Use



Operator Assurance

Hobart meat room products are durable, easy to use and produce consistently excellent results. These advanced products minimize waste while making it simple to create the appealing cuts of meat your customers expect. Choose from saws, mixer-grinders, tenderizers, choppers and accessories—everything you need to create a custom meat room that addresses all your needs.

4822 Meat chopper



Two available stainless-steel feed pans

- 4822 inside dimensions: 19-1/2" x 11-1/2" x 2-1/2"
- Funnel shape (FS) option inside dimensions: 33" x 15-3/4" x 3-3/4"

Two available chopping end styles

- 4822: Protective type with spiral fluted cylinder design.
- FS option: Guarded open bowl type with permanently mounted, heavy cast aluminum safety guard.

Heavily tinned cylinder, worm, adjusting ring

Protects against oxidation and provides an easy-to-clean finish.

Knife, plate and plastic stomper included

Everything you need to start working.

Stay-Sharp knife and plate

Long life: Alloy steel construction holds its edge longer and plate can be re-sharpened multiple times.

1-1/2 H.P. motor

Big power to handle tough jobs. Ample ventilation ensures cool operation and long life.

Stainless-steel finish

Easy to clean and exceptionally durable.

403 Tenderizer



1/2 H.P. motor

Big power to handle tough jobs. Totally enclosed and fan-cooled for long life.

Multiple knife options

Easy to clean; accommodates pan to hold prepped product.

Burnished aluminum housing

Easy to clean and exceptionally durable.

Lift-out unit frame

Makes the machine easier to use and clean.

Plastic guides inside guard

Guides meat into knives, reduces unintentional folding.

Two interlock systems


Prevent feeding unless guard and motor housing are in place.

- One for the plastic cover over the knife sets.
- One for the motor housing.









Stainless-steel cleaning combs

Guide meat between roller, preventing meat accumulation between knives.




Picking the right meat room equipment to address all your needs is important. See the back page for a guide to help you select the best machines and accessories for your kitchen. 

CHOPPER, GRINDER, MIXER-GRINDER CAPACITY CHART



								
MODEL NO.	4812	4822	4732/4732A	4146	4246	4246HD	MG1532	MG2032
Motor – H.P.	.5	1.5	3	5	5 grind, 1 mix	7.5 grind, 1 mix	7.5 grind, 1 mix	7.5 grind, 1 mix
Electrical specifications – V/Hz/Phase	120/60/1, 240/60/1	120/60/1, 240/60/1, 208-240/60/3	200/60/1, 230/60/1, 200/60/3, 230/60/3	200/60/3, 230/60/3, 460/60/3	208/60/3		208/60/3, 480/60/3	208/60/3
Plate size and number	2-3/4" #12	3-1/4" #22	3-15/16" #32	3-15/16" #32	3-15/16" #32			
Hopper size	N/A	N/A	N/A	N/A	140 lbs.		150 lbs.	200 lbs.
Capacity – lb./minute Beef – 1st grind through 1/8" plate	8	16	35-40	60-65	55-60		35-40	
Beef – 2nd grind	N/A	N/A	25-30	45-50	55-60			
Capacity – lb./minute Pork – 1st grind through 1/8" plate	N/A	N/A	N/A	N/A	55-60			
Pork – 2nd grind	N/A	N/A	N/A	N/A	60-65 (3/16" plate)			
Overall dimension (Height x width x depth)	23-1/4" x 12-13/16" x 24"	23-1/4" x 12-13/16" x 29-7/8"	26-7/16" x 23-1/2" x 46-3/16"	17-9/16" x 26-5/16" x 59-9/16"	49-5/16" x 24" x 40-3/8"		48-3/4" x 26-7/8" x 50-3/4"	49-7/8" x 26-7/8" x 57"
Mixing arm RPM	—	—	—	—	23			
Grinder worm RPM	174	194	151	215	194			
Finish – housing	Stainless steel housing with stainless steel trim and legs		Metallic gray epoxy	Stainless steel	Stainless steel		Stainless steel	
Legs – (available lengths) (inches)	4" standard		5-3/8", 15", 18", 21"	16", 18-1/2", 21"	9-3/4"–12-1/4", 12-3/8"–17-3/8"			

TENDERIZER — AVAILABLE KNIVES

	KNIFE TYPE	KNIFE FUNCTION
	Knit-Knife (included)	Cuts meat while also knitting it firmly together, enabling it to cook as one solid steak
	Wide (3/8") Strip Cutter Knife (optional)	<ul style="list-style-type: none"> Cuts flank steak, sirloin, chicken breast or pork for stir fry or fajitas Strip-cuts cooked ham, turkey and cheese for chef salads or garnishes
	Star Knives (optional) Rollers use an 11-tooth pointed star blade	Produces a lighter, less-dense, tenderizing cut for more-delicate meats

NOTE: All tenderizer knives have stainless steel blades. A chrome-plated, lift-out finish (acceptable to USDA) is available at extra cost.

MEAT SAW CAPACITIES

		
MODEL NUMBER	6614	6801
Motor H.P.	3	3
Capacity (cutting clearance)	12-1/2" D x 15-1/4" H x 20" W	15-3/4" D x 17-1/2" H x 24" W

For assistance in selecting meat room products for your operation, please contact your Hobart dealer or sales representative.



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ITW FOOD EQUIPMENT GROUP