

# 08 MEAT ROOM

## THE HIGHLIGHTS



### Meat Saws

**6801**  
**6801-IP**  
**6614**

### Mixer-Grinders

**FP41**  
**HCM61**  
**HCM62**

### Meat Choppers

**4812**  
**4822**  
**4732 (A)**  
**4146**

### Tenderizer

**403**



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 our customers expect. Hobart's meat room equipment includes saws, mixer-grinders, tenderizers, choppers and additional accessories.

#### COMMON APPLICATIONS

- Steaks
- Burgers
- Meat Balls
- Ground Turkey, Chicken, etc.
- Chops
- Bratwurst

#### SEGMENT SPECIFIC OPPORTUNITIES

Meat Saws,  
Mixer-Grinders  
& Large Meat  
Choppers

- Meat Markets
- Butcher Shops
- Retail Stores

Tenderizer &  
Tabletop Meat  
Choppers

- Any location that processes meat
- Restaurants
- Small Delis

# MEAT SAWS

## MEAT SAWS

Hobart designed its meat saws to be easy to use safely. Both the upper and lower pulleys are completely enclosed. The blade is guarded above and below the cutting zone. There is a pusher plate to eliminate the need for handling items close to the blade. Meat saws are great for creating high-quality cuts, chops and steaks.

NOT SURE WHAT TEXT YOU WANT TO USE HERE.



6801



6801-IP  
Integrated Pusher



6614

## KEY ATTRIBUTES AND VALUE PROPOSITION

### Simple Operation

A single pull-to-start, push-to-stop switch makes Hobart meat saws very simple to operate.

### Upper and Lower Blade Guards

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

### Stationary Cutting Table

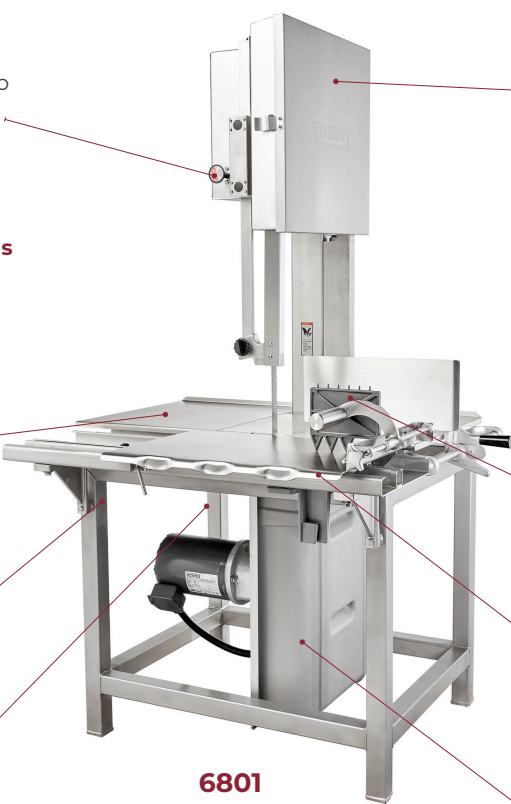
Heavy stainless steel cutting table for heavy duty use that is easy to clean and saves space.

### Adjustable Legs

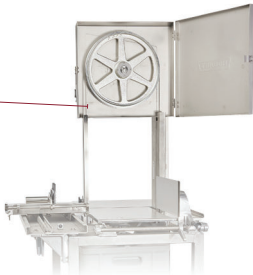
Allows adjustment of machine height for easier, more comfortable use.

### 3 HP Motor

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



6801



### Removable, Double-Flanged Pulleys

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

### Pusher Plate

Eliminates need to handle items close to the blade.

### Removable Carriage Tray

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

### Direct Gear Drive Transmission

is just as durable. There are no belts to replace, slip, adjust or break.



# MIXER GRINDER

WHAT TEXT DO YOU WANT TO ADD TO THIS TO DESCRIBE GRINDING & MIXING?

## MIXER-GRINDER

The mixer/grinder is equipped with a "wedge cylinder" grinding end that improves consistency and delivers full-rate feeding for the entire batch. Easily converted hopper lid for loading options on either side. Common applications include **grinding meat, burgers, meat balls, ground beef, turkey, chicken, etc.**



**MG1532**

Hopper size: 150 lbs  
Process: 35-40 lbs/min



**MG2032**

Hopper size: 200 lbs  
Process: 35-40 lbs/min



**4246**


Hopper size: 140 lbs  
Process: 55-60 lbs/min


## KEY ATTRIBUTES AND VALUE PROPOSITION




### **#32 Stay-Sharp Knife and plate**

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


 **Easy-access hopper interior and exterior surfaces**  
Makes loading and unloading faster and easier.

 **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

 **Stainless Steel Finish**  
Easy to clean and exceptionally durable



**MG1532**

 **Pneumatic Foot Control**  
Makes operation easier and more convenient.

# MEAT CHOPPER

## MEAT CHOPPER

Our meat choppers are built with Stay-Sharp knives and high-powered motors for a load of 12-20 pounds per minute with continuous chopping action. These products are ideal for both on-demand and routine chopping and grinding needs. Ideal for either fresh or tempered meats. Common applications are **grinding meat, burgers, meat balls, ground turkey, chicken, etc.**



**4812**

Grinds 8 lbs per minute



**4822**

Grinds 16 lbs per minute



**4732 (A)**

Grinds 35-40 lbs per minute



**4146**

Grinds 60-65 lbs per minute

## TENDERIZER

The Tenderizer is a perfect tool for customers who want to serve tender meat. The Tenderizer has 3 knife options: Knit Knives (standard), Star Knives, and Strip Cutter Knives. Knit Knives are great for simply tenderizing meat. Star Knives produce a lighter, less dense tenderizing cut for more delicate meats. Strip Cutter Knives are great for cutting meats for stir fry or fajitas. They can also strip cut cooked ham, turkey and cheese for Chef's Salads.



**403**



### Knit Knives

Meat

### Star Knives

Delicate meats

### Strip Cutter Knives

Stir fry or fajitas

# MEAT CHOPPER

## KEY ATTRIBUTES AND VALUE PROPOSITION

### 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"

### Stainless steel finish

Easy to clean and exceptionally durable.

### Two available chop 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.

### Stay-Sharp knife and plate

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



4822

### 1½ HP motor

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

### Knife, plate and plastic stomper included

Everything you need to start working.

## MEAT CHOPPER KNIVES & PLATES



#12 Stay Sharp Knife



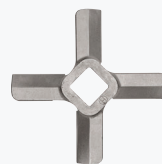
#12 3/16" Stay Sharp Plate



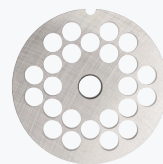
#12 1/8" Stay Sharp Plate



#12 1/2" Stay Sharp Plate



#22 Stay Sharp Knife



#22 3/8" Stay Sharp Plate



#22 1/8" Stay Sharp Plate

# TENDERIZER

## KEY ATTRIBUTES AND VALUE PROPOSITION



### ½ HP Motor

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



### Burnished Aluminum Housing

Easy to clean and exceptionally durable



### Stainless-Steel Cleaning Combs

Guide meat between roller, preventing meat accumulation between knives.

**403**

(without cover)



**403**

(with cover)



### Easy-access hopper interior and exterior surfaces

Makes loading and unloading faster and easier.



### Plastic Guides Inside Guard

Guides meat into knives, reduces unintentional folding



### Two Interlock Systems

Prevents feeding unless guard and motor housing are in place. One for the plastic cover over the knife sets, one for the motor housing.