



FOOD EQUIPMENT

# 4346 SERIES MIXER/GRINDER

The 4346 is a compact self-feeding grinder which will mix and grind or mix only . . . fresh meat trimmings or tempered (above 24°F) frozen flaked or 1¼" x 1¼" sticks. The Hobart Model 4346 is ideal for producing sausage products as well as ground beef.

Fill lugs with ground meat or use the optional foot control switch for filling smaller containers. The 4346 can be used with a Hobart Loaf Forming Machine.

All parts of the 4346 that have direct contact with the product are easily removed or readily cleaned in place. Smooth contours permit thorough cleaning for maintaining a sanitary operation.

For fast, clean grinding of meat . . . thorough mixing and blending . . . where a high quality product is of prime importance . . . specify the Hobart 4346 Mixer/Grinder.

**SPECIFICATIONS** Listed by Underwriters Laboratories, Inc. and National Sanitation Foundation USDA Listed

**GENERAL:** For fixed operation, the branch power circuit is connected directly to the power supply junction box. Standard model furnished with casters, a factory installed 4-wire grounding flexible cord and plug approximately 8 feet in length, and receptacle.

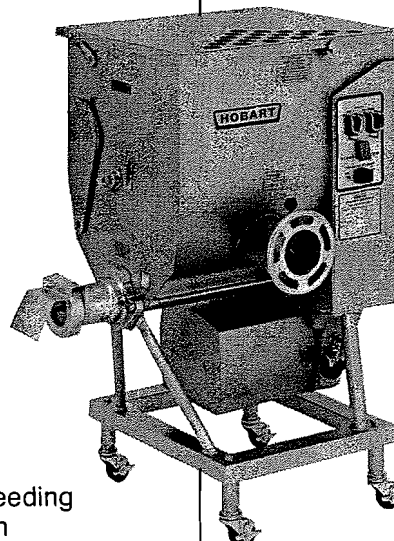
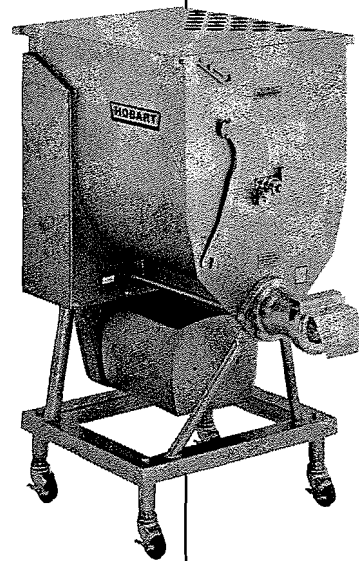
**ELECTRICAL:** 200-60-3, 230-60-3, 460-60-3—UL Listed. 220-50-3, 240-50-3, 380-50-3, 415-50-3—Not submitted for UL Listing.

ELECTRIC SPECS.	RATED AMPACITY	MINIMUM SUPPLY CIRCUIT CONDUCTOR AMPACITY	MAXIMUM PROTECTIVE DEVICE
200-60-3	22.0	30	30
230-60-3	20.8	30	30
460-60-3	10.4	20	20
220-50-3	21.0	30	30
240-50-3	19.3	30	30
380-50-3	12.2	25	25
415-50-3	11.1	20	20

**MOTOR:** Hobart designed and built, 7½ HP, ventilated; flange mounted with grease packed ball bearings.

**ELECTRICAL CONTROLS:** Hobart designed waterproof magnetic START and STOP rocker switches, two magnetic contactors for reversing feature, solid state motor protection system which prevents excessive motor temperature, safety interlock switch for hopper guard, 115 V.A.C. pilot circuit transformer, air heater to deter internal condensation in control box. Offered optionally, is a safety guarded foot switch in conjunction with a control panel mounted selector switch, for MIX/GRIND intermittent operation.

Specifications, Details and Dimensions continued on Reverse Side.



Optional Side Feeding Inlet Shown

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**TRANSMISSION:** The grinder transmission consists of single reduction, hardened helical gears, oil lubricated. Thrust from the grinder worm is taken by a large tapered roller bearing mounted in gear case. Double lip seal prevents loss of oil or entrance of moisture. The mixing arm is driven by a roller chain from the main unit.

**CAPACITY:** The Model 4346 Mixer/Grinder hopper has meat capacity of up to 215 pounds for first grind, depending on type of product. It has a grinding rate of 55 to 60 pounds of fresh boneless beef per minute, first or second cutting through a 1/8" plate—60 to 65 pounds of pork per minute, first cut through a 3/4" plate and 55 to 60 pounds of pork per minute second cut, (after 3/4" breaker plate) through a 3/16" plate. Frozen meat must be tempered to 24° F. or higher, and can be in flake or 1 1/4" x 1 1/4" stick form.

**GRINDING END:** This Mixer/Grinder is equipped with a #46 grinding end which includes a heavily tinned, cast iron cylinder, adjusting ring, and worm. The cylinder and worm can be easily removed by use of the spanner wrench provided. The end is designed for #32 USSA standard size knives and plates (not furnished).

**FEEDING SYSTEM:** The grinder worm, rotating at 222 RPM, extends the length of the cylinder and hopper, and automatically feeds the meat into the grinder cylinder. When the control is set on MIX/GRIND, the worm and mixing arm operate; when set on MIX ONLY, the mixing arm rotates in opposite direction.

**MIXING ARM:** Thorough mixing is accom-

plished by a heavily tinned steel mixing arm. The arm can be removed from the hopper for cleaning without tools by removing the bearing retainer on the front of the hopper. The arm rotates at 29 RPM.

**CLEANING:** The mixing arm, mixing arm outer seal, worm and cylinder should be removed from the grinder for cleaning.

**SAFETY:** An electrical interlock switch is provided for operator safety. Whenever hopper guard is open, power to motor is cut off. The hopper guard must be closed before machine can be started.

**LEGS:** Standard legs with casters (9 3/8"—12 3/8") provide 22 3/4" to 25 3/4" clearance between floor and lowest point on adjusting ring. Legs with casters are available in three other optional lengths (see Details and Dimensions) at no extra cost. Legs without casters (reduced cost) are available when ordered (see Details and Dimensions for available lengths). If not specified on order, standard length legs with casters (9 3/8"—12 3/8") will be furnished. Cord and plug and receptacle are required on any machine with casters.

**OPTIONAL EQUIPMENT:** (Available at extra cost)

1. Flexible power supply cord and plug. (Standard equipment on models with casters.)
2. Receptacle or pendant type connection. (Receptacle is standard equipment on models with casters.)
3. Adjustable legs with casters (3 non-standard lengths available) provide installation flex-

4. Adjustable legs without casters for fixed position installations.
5. Foot switch—used for intermittent grinding operations. Includes switch and special control on Mixer/Grinder.
6. Side feed opening. This allows the product, from a companion first cut grinder to feed directly into the hopper. Specify side of mixer/grinder to be equipped with inlet connection. (Factory installation only.)
7. Plug assembly for hopper inlet connection. For use when inlet hole is not being used.
8. Carbon steel or Stay Sharp knives and plates with 5/64" to 1" diameter holes.
9. Drip cup.

**SPECIAL EQUIPMENT:** The Model 4346 can be used in tandem with Hobart or competitive grinders in all sizes from #32 through #56. Adapters or special adjusting rings are available for this purpose. When ordering, specify make and model number, along with knife and plate size.

**FINISH:** Standard unit consists of stainless steel hopper, tinned deflector and mixing arm; tinned cast iron cylinder, adjusting ring and worm; stainless steel hopper guard, motor shroud and rear panel; base assembly is galvanized.

**WEIGHT:** Net — 575 lbs. Shipping — 675 lbs.

As continued product improvement is a Hobart policy, specifications may be subject to change without notice.

## DETAILS AND DIMENSIONS

DIMENSIONS WITH CASTERS

DIM. A		DIM. B		DIM. C		DIM. D		DIM. E		DIM. F	
MIN.	MAX.	MIN.	MAX.	MIN.	MAX.	MIN.	MAX.	MIN.	MAX.	MIN.	MAX.
8	9 1/2	24 3/8	25 7/8	21 1/2	22 1/2	53 1/2	54 3/4	31 1/2	32 3/4	78 1/2	79 1/2
9 1/2	12 1/2	25 1/2	28 1/2	22 1/2	25 1/4	54 1/2	57 3/4	32 3/4	35 3/4	79 1/2	82 1/2
12 1/2	15 1/2	28 3/4	31 3/4	25 1/2	28 1/4	57 1/2	60 3/4	35 1/2	38 1/2	82 1/2	85 1/2
15 1/2	18 1/2	31 3/4	34 3/4	28 1/2	31 1/2	60 1/2	63 3/4	38 1/2	41 1/2	85 1/2	88 1/2

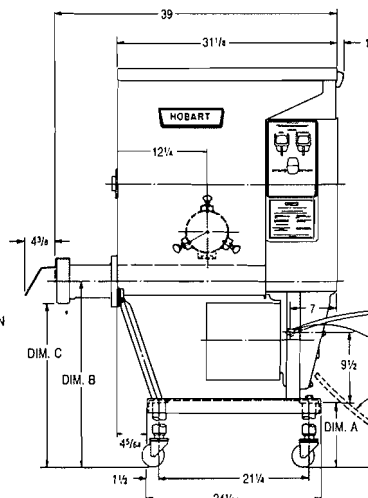
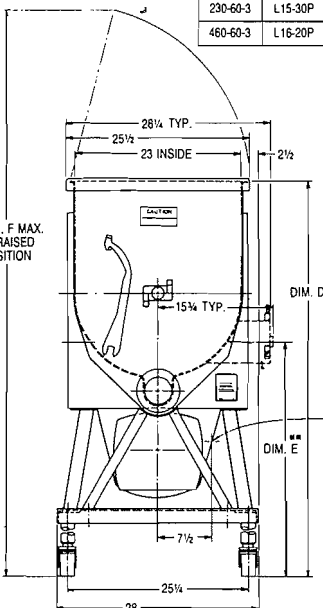
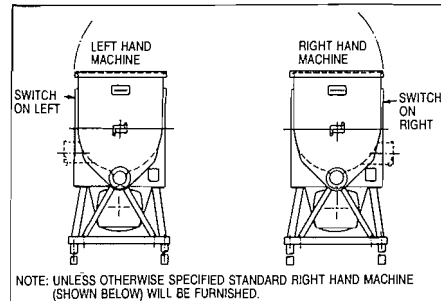
\* STANDARD

MACHINE VOLTAGE	NEMA PLUG CONFIGURATION	HUBBLE PLUG PART NO.	WOODHEAD PART NO.	NEMA RECEPTACLE OR CONNECTOR CONFIGURATION	HUBBLE PART NO.		WOODHEAD PART NO.	
					RECEPTACLE	CONNECTOR	RECEPTACLE	CONNECTOR
200-60-3	L21-30P	2811	—	L21-30R	2810A	2813	—	—
230-60-3	L15-30P	2721	28 W 75	L15-30R	2720A	2723	69 W 75	29 W 75
460-60-3	L16-20P	2431	26 W 76	L16-20R	2430A	2433	67 W 76	27 W 76

\*\* PRIMARY CHOPPER LEGS NEEDED TO CONNECT WITH 4346

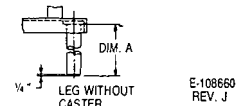
DIM. E	4046, 4146, 4152 4056, 4156	DIM. E
SEE	FOUR LEGS	21"
APPROPRIATE	FOUR LEGS	23"
CHART	FOUR LEGS	26"
	FOUR LEGS	28 3/4"

NOTE: USE (4) ADJUSTABLE LEGS FOR EASIEST INSTALLATION



DIMENSIONS WITHOUT CASTERS

DIM. A	DIM. B	DIM. C	DIM. D	DIM. E	DIM. F
7 1/2	23 1/8	20 1/8	52 1/8	30 7/8	78
11	27 1/8	24 1/8	56 1/8	34 7/8	81 1/2
15 1/2	31 1/8	28 1/8	60 1/8	38 7/8	86
18 1/2	34 1/8	31 1/8	63 1/8	41 7/8	89



### WARNING

ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE NATIONAL ELECTRICAL CODE AND/OR OTHER LOCAL ELECTRICAL CODES IN FORCE.



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