

HOBART701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com**4732-4732A
MEAT CHOPPERS****HOBART****STANDARD FEATURES**

- 3 H.P. motor
- Compact design
- Steel gears
- Oil bath transmission
- Double lip seal
- 14 gauge stainless steel pan

OPTIONS

- Removable pan

ACCESSORIES

- Floor mount legs
- #32 knife & plates
- #32 stuffing tubes

MODEL

- 4732 – Meat Chopper
- 4732A – Meat Chopper

Specifications, Details and Dimensions on Reverse Side.



4732A

4732-4732A MEAT CHOPPERS

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SPECIFICATIONS

Motor: 3 H.P., with ball bearings, in a sealed enclosure. Front bearing lubricated by transmission, rear bearing is grease packed, sealed for life.

Electrical: 200/60/1, 230/60/1, 200/60/3 and 230/60/3 – UL Listed. 380/50/3 – Not submitted for UL Listing.

TRANSMISSION: Double reduction, oil-lubricated hardened helical cut steel gears. Worm speed is only 151 RPM. Thrust from chopper worm is taken by a tapered roller bearing mounted in attachment hub on face of transmission housing. Double lip seal prevents loss of oil or entrance of moisture.

CAPACITY: Fresh meat capacity of 35 to 40 pounds per minute, first cutting, through a 1/8 plate – and 25 to 30 pounds of beef per minute on second cutting through a 1/8 plate.

FEED PAN: Feed pan features large capacity, measures 34" long, 21" wide and 4¹⁵/₁₆" deep inside. Furnished in 14 gauge stainless steel. A cast aluminum guard is permanently mounted to the front and sides of the pan with hardened steel drive screws. The pan is secured to the top of the housing with screws. It is separated from the motor area by a heavy sheet of fiberglass insulation to block transfer of heat from the motor compartment to the meat.

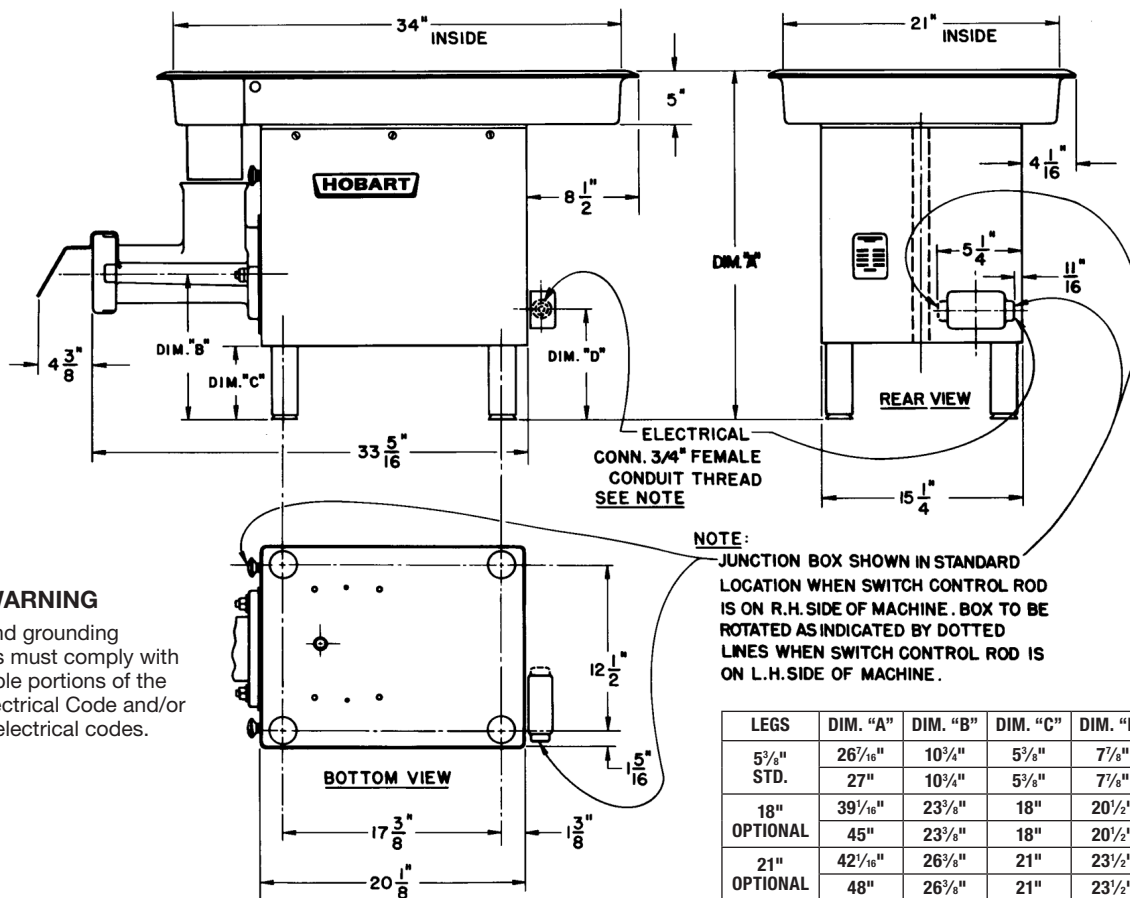
LEGS: Leg length on these standard table models provides 8" clearance between table and lowest point on adjusting ring. Legs in two different lengths (18" and 21") are available at extra cost to convert machine into a floor model. The floor model can be leveled, by adjusting the legs.

STANDARD EQUIPMENT: Consists of working power unit, magnetic-type contractor wired to water-proof junction box on rear of machine; chopping end; stainless steel feed pan with guard; tinned steel meat deflector mounted to chopping end; plastic feed stopper; cylinder wrench (for loosening cylinder nuts, adjusting ring, or removing worm); 5⁵/₈" legs cushioned on the bottom with resilient neoprene feet.

WEIGHT: The chopper is shipped as two separate components – the base chopper unit and the legs. Weights for these components are:

	Net Weight	Shipping Weight
Base Unit 4732	278	318
Base Unit 4732A	280	320
5" Legs	5	6
18" Legs	20	21
21" Legs	21	22

DETAILS AND DIMENSIONS



WARNING

Electrical and grounding connections must comply with the applicable portions of the National Electrical Code and/or other local electrical codes.

NOTE:
JUNCTION BOX SHOWN IN STANDARD LOCATION WHEN SWITCH CONTROL ROD IS ON R.H. SIDE OF MACHINE. BOX TO BE ROTATED AS INDICATED BY DOTTED LINES WHEN SWITCH CONTROL ROD IS ON L.H. SIDE OF MACHINE.

LEGS	DIM. "A"	DIM. "B"	DIM. "C"	DIM. "D"	MODEL
5 ⁵ / ₈ " STD.	26 ⁷ / ₁₆ "	10 ³ / ₄ "	5 ⁵ / ₈ "	7 ¹ / ₈ "	4732
	27"	10 ³ / ₄ "	5 ⁵ / ₈ "	7 ¹ / ₈ "	4732A
18" OPTIONAL	39 ¹ / ₁₆ "	23 ³ / ₈ "	18"	20 ¹ / ₂ "	4732
	45"	23 ³ / ₈ "	18"	20 ¹ / ₂ "	4732A
21" OPTIONAL	42 ¹ / ₁₆ "	26 ³ / ₈ "	21"	23 ¹ / ₂ "	4732
	48"	26 ³ / ₈ "	21"	23 ¹ / ₂ "	4732A

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