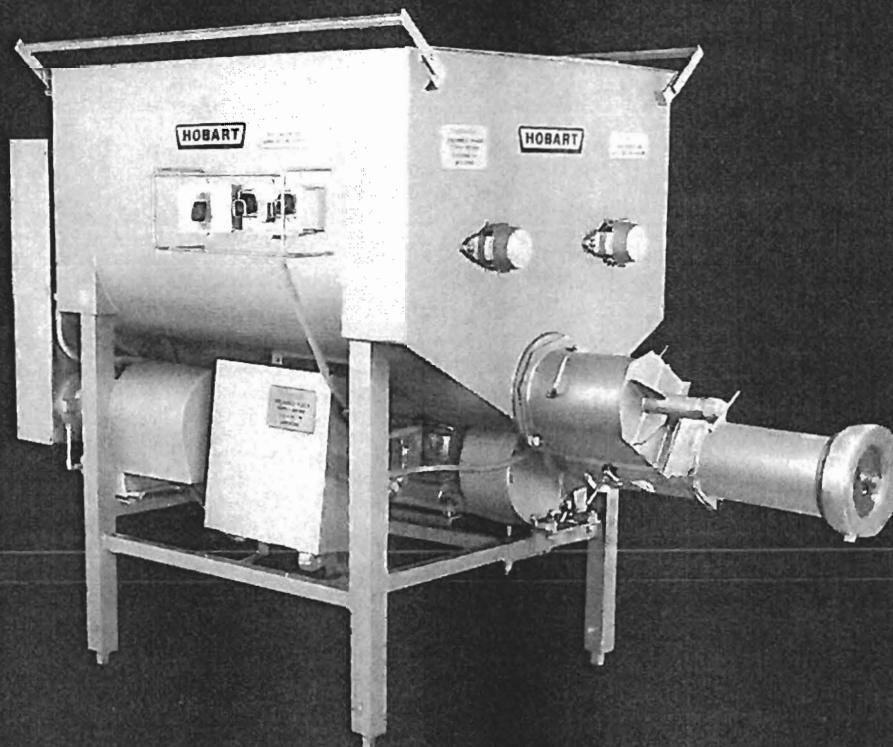


HOBART

FOOD EQUIPMENT

4266
MIXER
GRINDER



4266 MIXER GRINDER

DEPENDABLE PERFORMANCE — MAXIMUM PRODUCTION

The Hobart Model 4266 Mixer-Grinder is ruggedly built to handle pre-ground fresh, tempered, flaked frozen or a combination of these meats. It may also eliminate the need for an additional blender when a second grind is required. A real savings in space, labor and money.

The 4266 features clean rugged construction with a nominal 2000 lb. hopper (44 cu. ft.). The hopper permits loading by jumbo vats and powered dumpers; it also provides a collection point to smooth out variable production rates from boning lines.

Separate motors are used for grinding and mixing. This allows the operator to mix and grind simultaneously, or mix only. During the "Mix Only" operation, the feed screw and mixing arms reverse their direction of rotation and the grinder motor does not run.

Using a feed screw and overlapping mixing arms, the Model 4266 is quick and efficient at blending meats, moisture,

seasonings and extenders. After "Mixing", a switch of controls to "Feed and Grind" provides steady output of ground meat without bridging.

A "Grind Only" operation is also available. Should the grinder head become jammed, selection of "Grind Only" will clear it. In this operation just the grinder motor runs. The feed screw does not continue to feed the product to the grinder head.

The Model 4266 is equally good for ground beef or pork. The high torque motors of the Model 4266 are designed for large volume and continuous flow production. The feed screw keeps the meat flowing steadily to the grinder head. The Model 4266 is Hobart's answer to increasing ground meat production.

The Model 4266 Mixer Grinder features magnetically-actuated interlock switches for operator safety. The entire machine is designed for easy cleaning, maintenance and inspection.

Specifications, Details and Dimensions on Reverse Side

WORLD HEADQUARTERS, TROY, OHIO 45374

SPECIFICATIONS

MOTORS: Grinder Motor: 40 HP, totally enclosed, fan cooled, high torque. Ball bearings front and rear, grease fittings provided. Mix Motor: 5 HP, open, drip proof, Hobart designed and built. Ball bearings front and rear. Front bearing constantly lubricated by transmission oil. Rear bearing, grease packed and sealed. Furnished in electrical specifications of 200/60/3, 230/60/3, 460/60/3, 220/50/3, 380/50/3, 240/50/3 and 415/50/3.

CONTROLS: Switches are magnetic rocker type with no moving seals. "Mix" and "Feed-Grind" modes have separate "Start" switches. A single "Stop" switch stops either mode. "Feed-Grind" or "Grind only" operation is provided by a selector switch. A motor protection system employing dual thermistors in each motor and solid state circuitry stops both motors if either motor should overheat.

Control box is NEMA 12 enclosure and switch boxes are NEMA 4 enclosures. Switch location is available mounted on left or right side and must be specified.

TRANSMISSIONS: Both the grinder transmission and mixing transmission are direct drive from their respective motors. Both are double reduction with hardened helical gears and oil lubricated, except for front bearing on mix motor which is grease packed with grease fitting provided.

The grinder worm speed is 218 RPM. A high speed option is available at extra cost which increases worm speed to 292 RPM for maximum output. Double seals at the output shaft prevent entrance of moisture and other foreign materials into the transmission.

The feed screw located in the hopper, is driven with a sprocket and chain reduction from the mixing transmission. An additional sprocket and chain reduction from the conveyor screw drive shaft drives the mixing arms.

GRINDING END: #66 Grinding end. Cylinder and adjusting ring are heavily tinned cast iron. Grinder worm is heavily tinned cast steel. A spanner wrench is provided for tightening and removing the adjusting ring. (Knives and plates are not provided.) An optional 11-inch cylinder for increased output is available at extra cost.

CAPACITY: Hopper capacity - 44 cubic feet, approximately 2000 lbs. The weight capacity depends upon the density of the product being processed. The 4266 is a second cut mixer-grinder. **Only meats that have been ground or flaked should be placed in the hopper for mixing or grinding.** With high speed gears, and the 11-inch optional grinding end, the increased output will depend upon meat temperature, fat and moisture content. Flaked, frozen product (15° F. minimum) can be ground with the 4266 at a reduced rate.

MIXING SYSTEM: The mixing is accomplished by the feed screw and two counter rotating "interrupted" helical mixing arms. Optional continuous stainless steel helical mixing arms are also available. This style of mixing arm is primarily designed for use with food products which have water added to their formulation. The mixing arms rotate at 11 to 14 RPM.

FEEDING SYSTEM: Meat is fed automatically to the grinder cylinder by a stainless steel feed screw inside the hopper. The meat is augered out of the hopper to a stainless steel feed chamber which transfers the meat to the grinder cylinder. The feed chamber is fastened to the hopper by two nuts and to the grinder cylinder by two clamps. A wrench is provided for easy removal of the feed chamber.

The speed of the feed screw is an important factor in achieving the maximum grinding rate and the best quality product. The speed at which the feed screw turns is established by the number of teeth in the sprockets that drive it. The proper speed selected for the screw is determined by the product being ground. Hobart Sales and Engineering can establish the best speed to meet your requirements.

NOTE: Grinding rates depend on meat temperature, product, fat content, moisture content, grinder plate hole size and other variables.

CLEANING: The feed screw chamber, adjusting ring, knife, plate and grinder worm are the only parts which must be removed for cleaning. All other components should be cleaned in place. Seals on the mixing arms, and feed screw are designed to keep product leakage to a minimum. These seals are easily removed from their normal running position for cleaning.

SAFETY SYSTEM: Pivotal safety rails extend along the sides of the hopper. Magnetically actuated NEMA 4 interlock switches sense the position of the rails. Should these rails be pivoted in either direction, the interlocks will stop the machine.

Another magnetically-actuated NEMA 4 interlock is provided on the feed chamber. Unless the chamber is properly secured, the machine will not operate.

Should one of the interlocks shut the machine off, the cause must be corrected and the start switch pushed before operation can be resumed.

FINISH: The hopper, frame, feed screw, mixing arms, feed chamber, chain case cover and control box base are stainless steel.

The mixing arm and feed screw bearing carriers are electroless nickel plated cast iron.

The chain case is chrome plated steel.

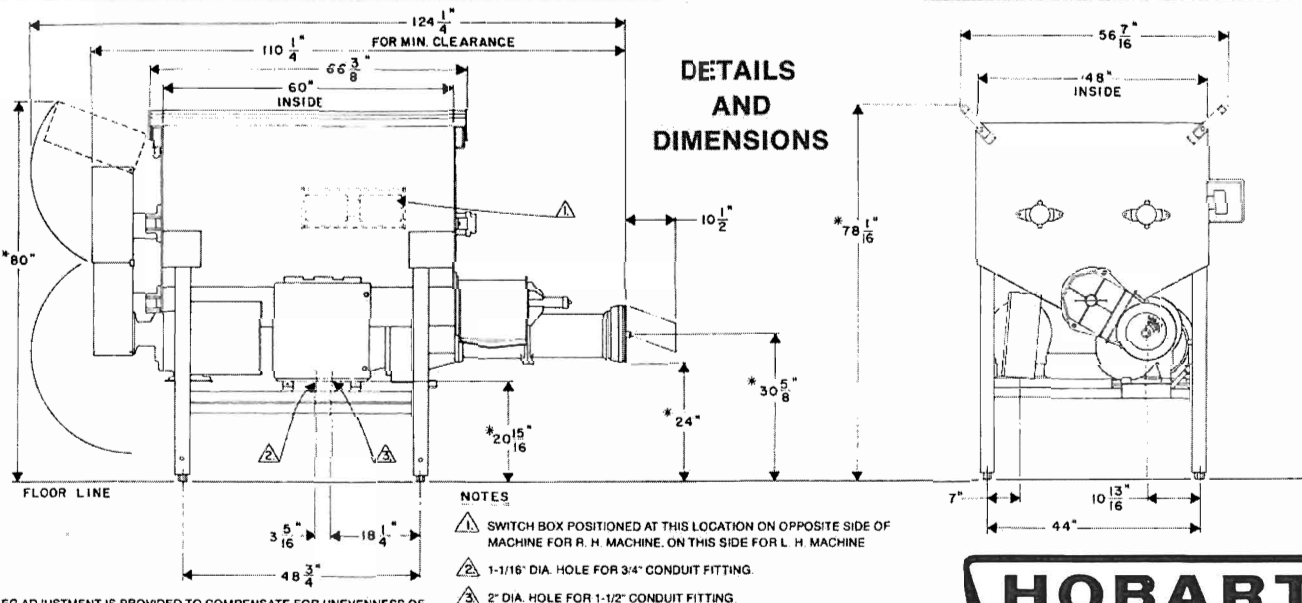
All external fasteners are stainless steel or are chrome plated. The motor and transmission are finished with U.S.D.A. approved metallic gray epoxy enamel. The mix motor has a stainless steel fan shroud.

Standard mix arms and feed screw seals are rubber-lip seal type. Optional Delrin non-contact seals are available for liquid type products.

Non-metallic, corrosion-resistant NEMA 4 Switch boxes and rigid conduit. Liquid-tight and corrosion-resistant flexible conduit is used from the motors to the control box.

WEIGHT: Approximate Net Wt. 3600 lbs., Approximate Shipping Wt. 4100 lbs.

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



* LEG ADJUSTMENT IS PROVIDED TO COMPENSATE FOR UNEVENNESS OF FLOOR. (DIMENSION MAY INCREASE 1"). HEIGHT MAY BE INCREASED 3", 6", 9" OR 12" WITH OPTIONAL LEG EXTENSIONS. LEG EXTENSIONS SHOULD BE WELDED TO FRAME OF MACHINE AT INSTALLATION.