



FOOD EQUIPMENT

## 4352 MIXER/GRINDER

### GRINDS 85 - 100 LBS. PER MINUTE

This intermediate size Mixer/Grinder has hopper capacity of up to 275 pounds depending on type of product. Frozen meat must be tempered to 24° F. or higher, and can be in flake or 1¼" x 1¼" stick form. A selector switch makes it possible to mix and grind simultaneously, or mix only.

In the MIX/GRIND operation, continuous mixing occurs along with grinding. During the MIX ONLY operation, the mixing arm rotates in a reverse direction.

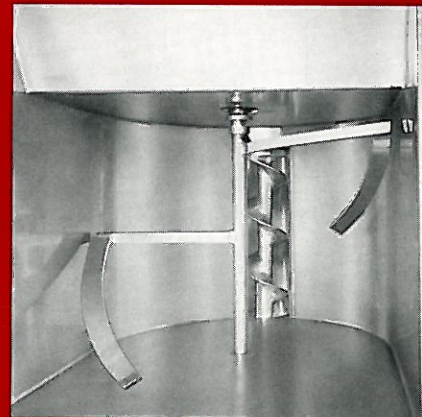
Hobart 4146, 4346, 4152, 4352 or non-Hobart #32 through #52 grinders can be adapted to the 4352 with optional side inlet for a continuous grind-mix-grind system.

Where fast, thorough mixing and grinding of meat or sausage is desired, specify a Hobart 4352 Mixer/Grinder.

Specifications, Details and Dimensions on Reverse Side.

WORLD HEADQUARTERS  
TROY, OHIO 45374

4352  
MIXER  
GRINDER



Top View of Mixing arm and feed screw. Mixing arm moves product forward to assist the feed screw in fast, consistent emptying of the entire load of product.

# 4352 MIXER GRINDER

## SPECIFICATIONS

Listed by Underwriters Laboratories Inc

**GENERAL:** Unit is available in 3-phase electrical specifications only of 200/60/3, 230/60/3, 460/60/3, 220/50/3, and 380/50/3. For fixed operation the branch power circuit is connected directly to the power supply junction box. Portable unit furnished with casters is supplied with a factory installed 4-wire grounding flexible cord approximately 8 feet in length with plug.

**MOTOR:** Hobart designed and built, 10 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.

**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 4352 Mixer/Grinder hopper has meat capacity of up to 275 pounds for first grind, depending on type of product. It has a grinding rate of 90 to 100 pounds of fresh boneless beef per minute, first or second cutting through a 1/8" plate - 100 to 110 pounds of pork per minute, first cut through a 3/4" plate and 65 to 70 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 #52 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 #52 USSA standard size knives and plates.

**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 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 accomplished 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 to insure maximum safety. Whenever hopper guard is open, power to motor is cut off. The hopper guard must be closed before machine can be started.

**LEGS:** Leg length (7 1/2") on the standard model provides 19 7/8" clearance between floor and lowest point on adjusting ring. Legs are available in three other optional lengths (11", 15 1/2", and 18 1/2") at no extra cost. Legs with casters (extra cost) that are adjustable in height are available when ordered. See installation drawing for available lengths. If not specified on order, standard length legs (7 1/2") without casters will be furnished. If unit is ordered with casters, a cord and plug will be furnished (extra cost).

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

1. Flexible power supply cord with plug.
2. Receptacle or pendant type connector.
3. Casters and adjustable leg assembly for mobility also includes: power supply cord with plug. Specify leg length.
4. Foot switch - used for intermittent grinding operations. Includes switch and special control on Mixer/Grinder.
5. Hopper having inlet connection in side, including a dripping cup. This allows the product, from a companion first cut grinder to be fed directly into the hopper. Specify side of Mixer/Grinder to be equipped with inlet connection.
6. Plug assembly for hopper inlet connection. For use when inlet hole is not being used.

**SPECIAL EQUIPMENT:** The Model 4352 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 - 670 lbs. Shipping - 800 lbs.

As continued product improvement is a Hobart policy, specifications may be changed without notice.

## DETAILS AND DIMENSIONS

