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**MODEL 4246
MIXER-GRINDER**

4246S STANDARD (5 H.P./1 H.P.)

ML-38397

ML-38556 (W/SIDE FEED)

4246HD HEAVY DUTY (7.5 H.P./1 H.P.)

ML-38401

ML-38557 (W/SIDE FEED)



WORLD HEADQUARTERS
TROY, OHIO 45374

Operation and Care of the MODEL 4246 MIXER-GRINDER

SAVE THESE INSTRUCTIONS

GENERAL

The Model 4246 Mixer-Grinder is designed to use #32 size knife and plate assemblies (not included with the unit).

The Model 4246 is equipped with two drive systems. A 1 H.P. motor drives the heavy duty steel mixing arm. A 5 H.P. motor drives the grinder worm in the standard 4246-S unit. There is a 7½ H.P. motor, specifically powered for grinding mixed fresh and frozen meat in the heavy duty 4246-HD. The data plate is marked 6 H.P. (total) for the 4246-S, and 8½ H.P. (total) for the 4246-HD.

A new exclusively Hobart design feature is the #46 WEDGE cylinder grinding end. This WEDGE shape, as shown in Fig. 1, is designed to speed up the movement of the product from the hopper to the grinding end. Also, this feature acts to prevent large meat pieces from hanging up at the upper edge of the cylinder opening, by pulling the product into the grinding area.

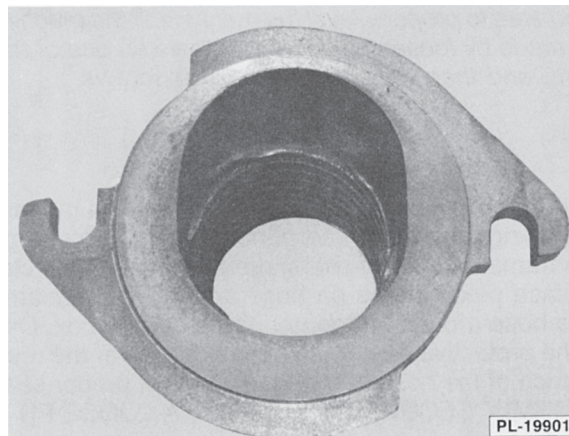


Fig. 1

The 4246 Mixer-Grinder may be ordered with any of the following options and/or accessories:

1. Hopper side-feed inlet (right side only); accessory plug, drip cup, and end rings
2. Pneumatic foot switch (can be easily added at any time)
3. Non-adjustable legs with casters
4. Adjustable legs with casters in two different height ranges

The hopper lid is designed to open either from the left or the right, depending on your needs. Contact your Hobart representative for further information.

The mixing arm rotates at 23 R.P.M. and the grinder worm at 194 R.P.M. The 4246 Mixer-Grinder hopper has meat capacity up to 140 pounds depending upon the type of product. It has a grinding rate of 55-60 pounds of fresh boneless beef per minute, first or second cutting through a 1/8" plate, and a grinding rate of 60-65 pounds of pork per minute, second cutting through a 3/16" plate. The heavy duty unit, Model 4246-HD, is powered for processing frozen meat tempered to 24°F or higher; the meat can be in flake or stick form.

INSTALLATION

UNPACKING

CHECK FOR POSSIBLE SHIPPING DAMAGE. IF THE MACHINE IS FOUND TO HAVE BEEN DAMAGED, SAVE THE PACKING MATERIAL AND CONTACT THE CARRIER WITHIN 15 DAYS OF DELIVERY.

Unpack the machine and place it in its operating position.

Remove the packing box by loosening and removing the 4 bolts through the wooden skid.

In setting up the unit, follow the order of assembly below:

1. Legs (shipped in a separate box from the main unit) (*require a $1\frac{5}{16}$ " socket; torque to 50# ft.*)
2. Lower side panels (packed on top of unit)
3. Spanner wrench and the meat deflector (located inside the hopper; remove)
4. Foot Switch (if ordered, will have been shipped in a separate box)

Already assembled within the unit are the conveyor screw, the mixing arm, and the cylinder. Remove the shipping plate and rubber spacer from the chopping end, and replace with your #32 knife and plate assembly (not supplied).

Do not use a plate with hole size smaller than $\frac{3}{32}$ ".

Before using the grinding cylinder, take it apart and wash it thoroughly (see cleaning instructions).

Adjustable casters should be manipulated to properly level the machine. If the machine has standard feet (no casters), minor adjustments for leveling are made by loosening two set screws on one of the four legs, unscrewing the bottom part of the leg (called the foot), and then re-tightening the set screws.

FOOT SWITCH

At the front of the machine, located in the lower frame rail approximately 4 inches from the left side, is a "knock-out" hole for the foot control hose. Using a hammer and punch (Fig. 2), tap sharply to remove "knock-out" piece in the sheet metal just beneath the frame rail. Using pliers, remove small pinch clamp from hose and thread hose up through "knock-out" hole. Replace pinch clamp on hose and move the clamp approximately 2 inches back away from the hose end. Route the hose around left corner of the control box. On the left side of the control box, find a small metal nipple; remove the protective cap. Push hose tightly over the metal nipple. Now, move the clamp up the hose and place it within $\frac{1}{4}$ inch of the hose end (Fig. 3), so that proper seal is ensured. **BE ABSOLUTELY SURE HOSE AND CLAMP ARE FIRMLY SECURED TO NIPPLE; A LOOSE FIT MAY CAUSE FOOT CONTROL TO MALFUNCTION.**

NOTE: Do not kink the hose while assembling protective sheet metal panels to the frame.

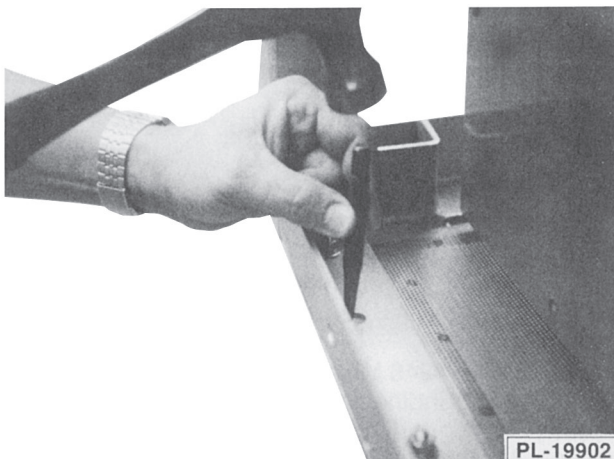


Fig. 2

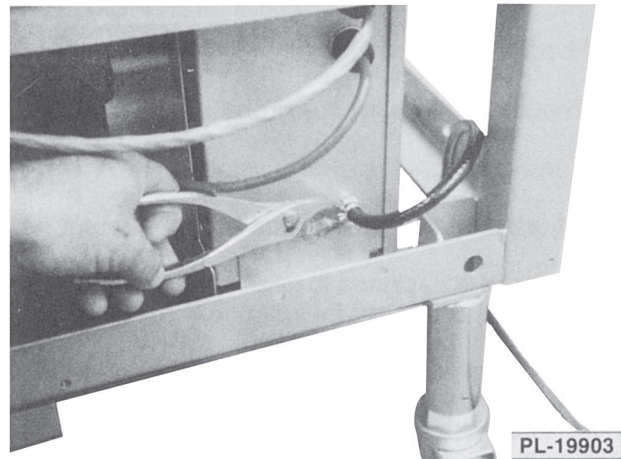


Fig. 3

OPERATION IN TANDEM

When the 4246 is used in tandem as a second cut machine, a special adjusting ring is required for the first cut grinder. When ordering side-feed adapters for non-Hobart grinders, specify plate size and type. When ordering adjusting rings for Hobart grinders, specify grinder size.

LUBRICATION

This machine is shipped with oil already installed. If oil loss is noticed, the oil levels of both transmissions should be checked prior to operation. Contact Hobart Service.

ELECTRICAL

WARNING: ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE APPLICABLE PORTIONS OF THE NATIONAL ELECTRICAL CODE AND/OR OTHER LOCAL ELECTRICAL CODES.

All internal wiring of the machine is complete before the machine is shipped.

NOTE: BEFORE MAKING ANY ELECTRICAL SUPPLY CONNECTIONS, CHECK THE SPECIFICATIONS ON THE SERIAL PLATE TO MAKE SURE THAT THEY AGREE WITH THOSE OF YOUR ELECTRICAL SERVICE.

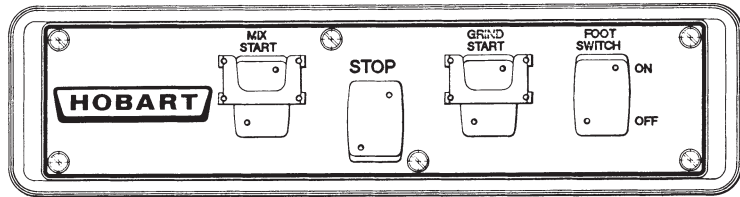
ROTATION CHECK

Before making a permanent electrical connection, make a rotation check by pushing MIX/GRIND switch (with the hopper lid closed). The mixing arm and conveyor screw should both be rotating counter-clockwise, when viewed from the machine's front. If the mixing arm and conveyor screw rotate clockwise, hit STOP switch first, DISCONNECT ELECTRICAL POWER SUPPLY, then interchange any two power supply leads at the receptacle.

OPERATION

CONTROLS

The electrical controls in the Model 4246 consist of front mounted water resistant rocker switches. (Fig. 4)



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Fig. 4

Depressing the MIX-START switch will start the mixing arm; depressing the MIX/GRIND START switch operates both the mixing arm and the conveyor screw. All operations are stopped when the STOP switch is depressed, or the interlocked hopper lid is raised.

A foot control selector switch is on the front operator panel. In the ON position, the foot control must be used to operate the machine, and the machine will run in the MIX/GRIND mode only. When the selector switch is put in the OFF position, the other front mounted STOP/START rocker switches are active.

NOTE: If the foot control switch is ON, the two START switches will be inoperable and THE **STOP** SWITCH WILL STOP THE MACHINE FOR AS LONG AS IT IS HELD DEPRESSED.

WARNING: IF DISASSEMBLED FOR CLEANING OR FOR REPAIR, THE FOOT CONTROL UNIT MUST BE COMPLETELY REASSEMBLED AS MANUFACTURED PRIOR TO CUSTOMER USE. SEE PARTS LIST.

ASSEMBLY AND USE

The WEDGE cylinder is marked TOP and BOTTOM. Before operating, be sure TOP is visible.

The knife and plate need some preliminary lubrication: rub tallow or mineral oil over the cutting surfaces of these parts. Knives and plates must be sharp and true for proper cutting action. The two studs on the front of the hopper allow storage of the spanner wrench and the foot control.

The Model 4246 has a normal total hopper capacity of 140 pounds, depending on the type of meat or product to be processed. Meat may be mixed in the hopper for any desired length of time. During the MIX ONLY period, the mixing arm operates, and the hopper conveyor screw does not rotate. Continuous self-feeding occurs along with grinding in the MIX/GRIND operation.

To shut hopper lid, lift the locking catch on the front hinge while holding the lid itself with your other hand.

MAINTENANCE

WARNING: UNPLUG UNIT FROM ELECTRICAL POWER SUPPLY BEFORE BEGINNING ANY MAINTENANCE PROCEDURE.

CLEANING

The Model 4246 MIXER-GRINDER is designed for easy cleaning. Stop the grinder and unplug electrical power source before cleaning or servicing. The following components must be removed when cleaning the 4246: mixing arm, end ring, knife, plate, and conveyor screw (include side feed hopper plug, if used). The grinder attachment is easily cleaned.

Use spanner wrench to loosen the adjusting ring and to withdraw the plate, knife, and conveyor screw.

The rubber seal at the drive end of the conveyor screw (inside the hopper) should be removed by hand for cleaning. Grasp the outer flange or use a dull screwdriver tip and pull the seal out.

WARNING: BEFORE REMOVING THE MIXING ARM, MAKE SURE MACHINE IS DISCONNECTED FROM ELECTRICAL POWER. Next, loosen the two retaining nuts and remove the pilot bushing assembly. Rotate and remove the bushing retainer. Raise the hopper lid, disengage and pull mixing arm from the square drive and lift the arm from the hopper.

The machine can be washed down and sanitized per your normal practice.

NOTE: CARE MUST BE TAKEN TO ENSURE THAT WATER OR STEAM ARE NOT SPRAYED DIRECTLY INTO THE LOUVERS ON THE RIGHT SIDE OF THE GRINDER.

In any cleaning operation with a machine equipped with a power supply cord, the receptacle should be sealed. To make this seal, place the cover cap into position, then turn the screw type sealing ring clockwise.

HEATER

The mixer-grinder has heaters in the electric control box and operator panel to keep the controls dry. These are automatically "On" when the unit is electrically connected. **The mixer-grinder should always be connected EXCEPT when cleaning or disassembling unit.** After cleaning, reconnect to electrical power supply.

