

HOBART701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com**F101 FAT PERCENTAGE
MEASURING KIT****HOBART****STANDARD FEATURES**

- Measures the fat percentage in ground beef from 10% to 40%
- Completely portable, helps ensure quality standards wherever meat is processed
- Designed for quick and easy operation with added emphasis on sanitation
- Complete instructions are included
- Power controlled by bell gong indicating timer
- Kit is contained in a carrying case and includes:
 - Two funnels
 - Three precision test tubes
 - Two screens
 - Two cleaning brushes
 - Cord and plug

MODEL

- F101 – Fat Percentage Measuring Ki

Specifications, Details and Dimensions on Reverse Side.

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SPECIFICATIONS

CHARACTERISTICS AND APPLICATION: This Kit is to be used only in determining the percentage of fat content of ground beef containing from 10% to 40% fat.

GROUND MEAT SAMPLE: Sample must be a composite which is homogeneous in nature – three or four samples taken during a run, and thoroughly mixed.

SAMPLE WEIGHT: A 56.7 gram sample must be weighed accurately. Any deviation will cause an error in fat percentage reading.

SAMPLE SHAPE: Meat patty shape must be donut-shaped with a hole thru the patty center.

SAMPLE TEMPERATURE: Cannot be less than 33°F, preferably between 35°F to 50°F, and free of ice crystals.

MOISTURE LOSS: Sample must not be exposed to air for any length of time, since dehydration will cause a corresponding increase in fat analysis, not truly representative of the original sample.

OPERATION: A 56.7 gram sample is inserted in position beneath the heating element. Sample meat must be twice ground (minimum) with the last grind thru a 1/8" plate. Heater is turned on by the timer. Fat is rendered from the sample into a test tube below the heater. The column of fat

is measured in terms of the percentage of fat in the ground beef by means of a calibrated scale and movable pointer mounted vertically next to the test tube. The end of the test is signified by a pilot light going off and the timer being automatically turned off. This kit is not to be operated in an environment below 65°F.

ACCURACY: The F101 is manufactured to indicate fat percentage of ground beef only. It will indicate fat content of a sample and the results will be repeatable within plus or minus 1% if operated in accordance with instructions. It is recommended that specifications for fat content be based on results obtained with the F101 to assure that test methods of buyer and supplier of ground beef are the same.

ELECTRICAL DATA: Available in 115/60/1 – UL listed. Furnished with three-wire cord with a NEMA 5-15 plug. Power controlled by timer. Power is turned on by manually setting timer.

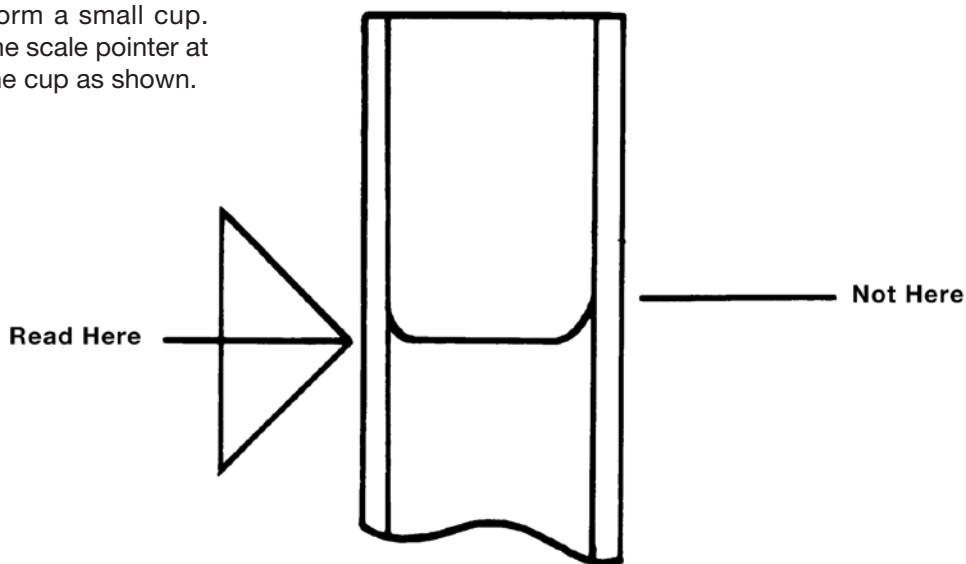
STANDARD EQUIPMENT: 2 funnels, 3 precision test tubes, 2 screens and 2 cleaning brushes, contained in carrying case.

DIMENSIONS: Width 6½", Length 12½", Height 17½".

WEIGHT: Shipping – 25 pounds; Net – 21 pounds.

DETAILS AND DIMENSIONS

READING FAT LEVEL: The top of the fat will form a small cup. Be sure to set the scale pointer at the bottom of the cup as shown.



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