

HOBART701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com**F101
FAT TESTER****F101 FAT
PERCENTAGE
MEASURING KIT****FAST, ACCURATE AND EASY**

Hobart Model F101 is a fast, accurate kit for measuring the fat percentage of ground beef. It can be used to profitable advantage by:

- Supermarkets
- Restaurants
- Drive-Ins
- Meat Processors
- Institutions
- Meat Packers

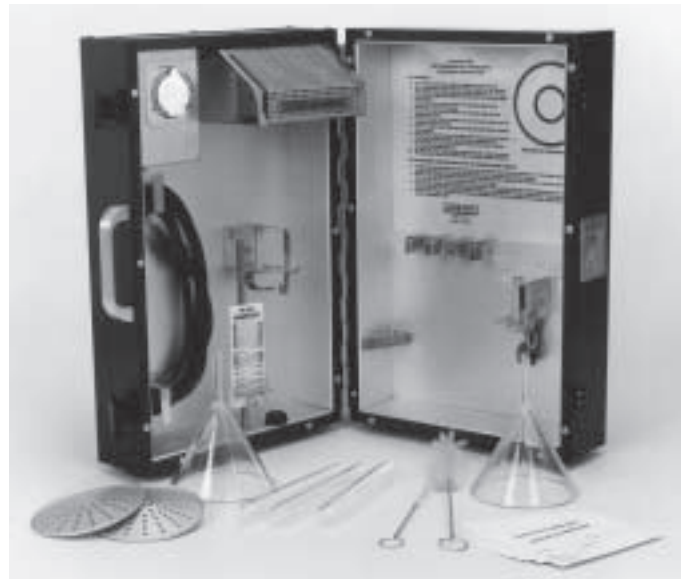
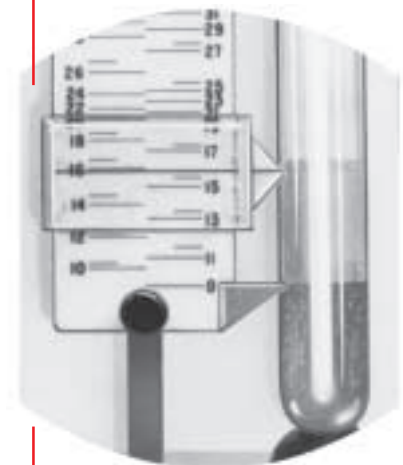
The Hobart Fat Percentage Measuring Kit is built of the finest materials available for continual trouble-free commercial use. It is simply designed for a minimum of operating maintenance and for easy replacement of any parts, if necessary.

A continuous series of tests may be conducted.

The Hobart Fat Percentage Measuring Kit is completely portable.

Complete operating instructions included. See reverse side for characteristics and application.

Specifications, Details and Dimensions on Reverse Side.

**F101 IN OPERATING POSITION****F101 IN CLOSED
POSITION FOR
STORAGE****CALIBRATED SCALE SHOWS FAT
PERCENTAGE OF SAMPLE TESTED**

F101 FAT TESTER

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SPECIFICATIONS Listed by Underwriters Laboratories Inc.

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 corre-

sponding 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 F-101 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 F-101 to assure that test methods of buyer and supplier of ground beef are the same.

ELECTRICAL DATA: Available in the following electrical specifications:

115/60/1 - U L listed; 230/60/1, 115/50/1, 330-240/50/1 - not U L listed. Furnished with three-wire cord and plug for grounding. Power controlled by timer. Power is turned on by manually setting timer.

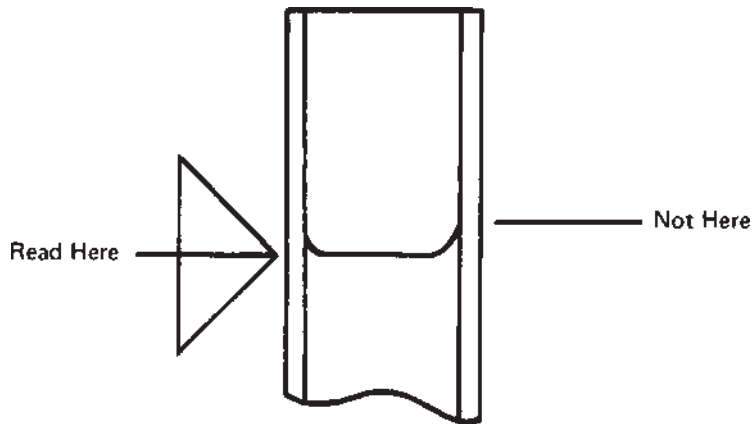
STANDARD EQUIPMENT: 2 funnels, 3 precision test tubes, 2 screens and 2 cleaning brushes, contained in carrying case.

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.



HOBART
CORPORATION

701 S RIDGE AVENUE
TROY, OHIO 45374-0001

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