

IF YOU ALWAYS WANTED TO
GET YOUR HANDS
ON A HOBART, HERE'S A SLICER
THAT'S WELL WITHIN YOUR REACH.



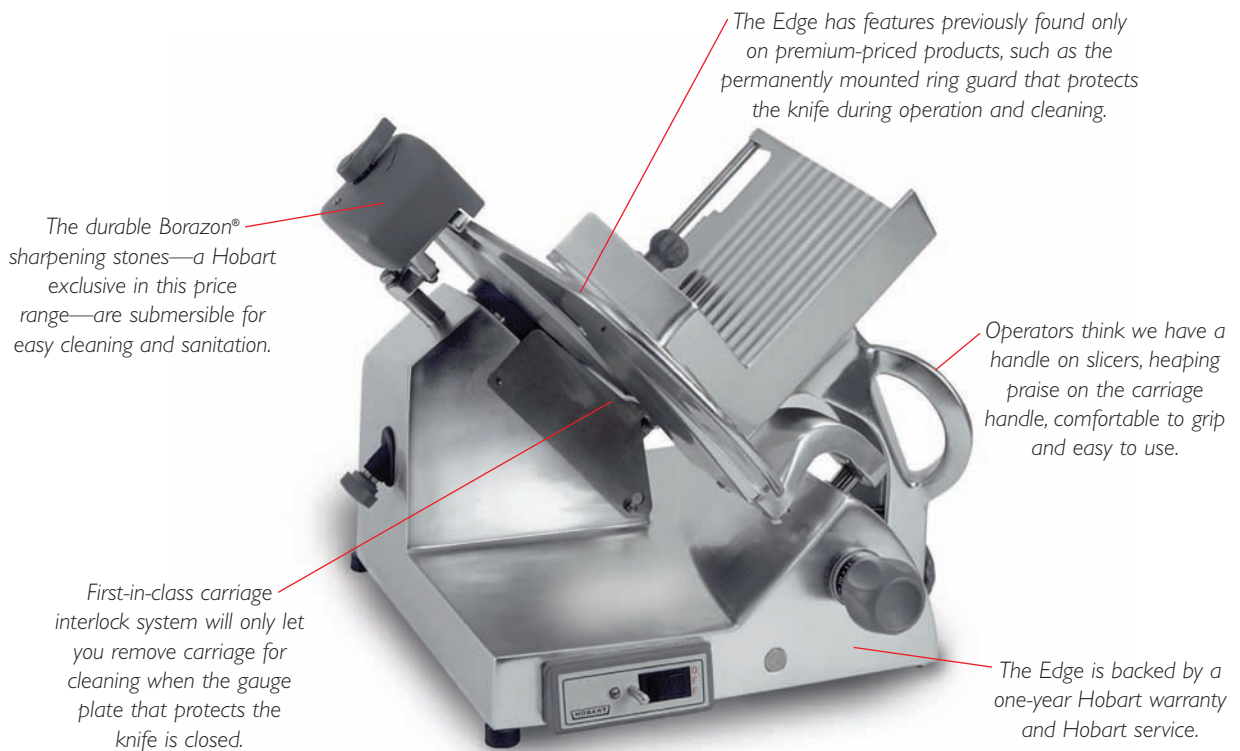
THE EDGE.™ EXCLUSIVE FEATURES
AT A VERY NON-EXCLUSIVE PRICE.



Solid equipment. Sound advice.

INTRODUCING THE EDGE.™

Hobart's sleek, new economical Edge™ slicer cuts costs to the bone, but doesn't skimp on features, especially when it comes to safety, sanitation and reliability. The carriage-interlock system, durable Borazon® sharpening stones and permanently mounted ring guard — features you only found until now on premium-priced models — make the Edge a highly efficient and easy-to-clean slicer. Designed for intermediate slicing, the Edge cuts meat, cheese and vegetables precisely and easily. About the only thing we haven't cut is our quality. After all, it's a Hobart.



- 1/3-H.P. knife motor delivers optimal performance.
- Top-mounted Borazon stone sharpener lets you sharpen and hone in five seconds.
- Smooth, one-piece, sanitary anodized aluminum base leaves no place for food to hide.
- Ergonomically designed for operator efficiency and safety, the Edge incorporates input from both foodservice and food retail customers.
- With its premium features at a non-premium price, the Edge is truly a cut above the rest and the best value in slicers today.



Solid equipment. Sound advice.

HOBART701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com**THE EDGE™
SLICER****HOBART****STANDARD FEATURES**

- 1/3 H.P. Knife Drive Motor
- Gauge Plate Interlock
- Carriage System Interlock
- Removable Carriage System
- Contoured Carbon Steel Knife
- Top Mounted Borazon Stone Sharpener
- Poly V-Belt Drive System
- Patented Belt Tensioner
- Sanitary Anodized Aluminum Base
- Permanently Mounted Ring Guard
- Cleaning Leg
- Removable Product Deflector
- Anodized Aluminum Carriage and Knife Cover
- Rear Mounted Meat Grip

MODEL

- The Edge™ Slicer – 120/60/1, Manual Slicer and 12" Knife

Specifications, Details and Dimensions on Inside and Back.

**THE EDGE™
SLICER**

SOLUTIONS / BENEFITS

1/3 H.P. Knife Drive Motor

Durability, performance

- Reserve power runs at 370 rpm for optimum results

Gauge Plate Interlock

Ease of cleaning

- Gauge plate must be closed to remove carriage for cleaning and cannot be opened when carriage is removed
- Protects knife edge during cleaning procedures

Carriage System Interlock

- Will not remove if gauge plate indicator is not closed

Removable Carriage System

Improves sanitation

- Removable for complete cleaning and sanitation procedures

Contoured Carbon Steel Knife

Reduced cost of ownership, improved yield

- Thin edge design improves yield

Top Mounted Borazon Stone Sharpener

Ease of use, improved sanitation

- Single action sharpens and hones in just five seconds
- Removable and submersible for easy cleaning and sanitation

Poly V-Belt Drive System

Performance, durability, reduced maintenance

- Design extends belt life while producing optimal slicing results
- Quieter operating slicer
- More economical for service and repairs with reduced parts and reduced service time

Sanitary Anodized Aluminum Base

Improved sanitation, labor savings

- One piece base protects against possible growth of bacteria
- No cracks/crevices or bolt holes where product can lodge and bacteria may grow
- Easy cleanup and durable finish

Permanently Mounted Ring Guard

Protection

- Protects knife during operation and cleaning

Cleaning Leg

Improved sanitation, ease of use

- Props machine for easy cleaning underneath slicer

Removable Rear Deflector

Improved sanitation, ease of use

- Allows access for thorough cleaning
- No tools required means easy removal during cleaning

Anodized Aluminum Carriage and Knife Cover

Improved sanitation, durability

- Maximum sanitation with minimum cleanup time
- Corrosion resistant, impact resistant



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THE EDGE™ SLICER

SPECIFICATIONS

KNIFE MOTOR: 1/3 H.P., permanently lubricated ball bearings. Single phase capacitor-start, induction run. 3.5 AMP

GAUGE PLATE INTERLOCK: Gauge plate interlock protects knife edge when indicator is closed.

CARRIAGE SYSTEM INTERLOCK: Carriage will not remove if gauge plate not closed.

REMOVABLE CARRIAGE SYSTEM: Positive angle carriage design enables operator to slice without manual feed. The anodized aluminum carriage system is removable for thorough cleaning and sanitation procedures. The carriage has 9 3/4" manual travel.

CONTOURED CARBON STEEL KNIFE: Carbon steel, 1 1/4" diameter with sanitary hub. Knife is protected by a permanently mounted ring guard. The anodized aluminum knife cover provides easy access for cleaning. Gauge plate protects knife edge when indicator is closed.

TOP MOUNTED BORAZON STONE SHARPENER: One lever operation utilizing two Borazon stones to sharpen and hone in five seconds. Removable and top mounted. When sharpener is removed for cleaning, knife edge is shielded.

POLY V-BELT DRIVE SYSTEM: Knife is driven by a Poly V belt and runs at 370 rpm for optimal performance. Aluminum knife shaft pulley and steel motor pulley.

SANITARY ANODIZED ALUMINUM BASE: One-piece base protects against possible growth of bacteria. All surfaces are durable and smooth, presenting no holes or crevices in which food can lodge. Easy clean-up and durable finish to withstand harsh cleaning products.

PERMANENTLY MOUNTED RING GUARD: Permanently mounted ring guard with integrated product deflector protects knife during operation and cleaning.

CLEANING LEG: Cleaning leg supports the slicer in tilted position for cleaning beneath the machine.

REMOVABLE REAR DEFLECTOR: No tools are required for removal of the deflector for thorough cleaning of the slicer.

FINISH: Anodized aluminum carriage, gauge plate, knife cover and base.

MEAT GRIP: Rear mounted grip is anodized aluminum. Swings out of way when not in use.

ELECTRICAL SPECIFICATIONS: 120/60/1 – UL Listed.

SWITCH: Moisture protected toggle type.

CORD & PLUG: 6-foot, three-wire power supply cord and plug.

CAPACITY: The carriage will take food up to 7 1/4" in width or 7 3/4" in diameter.

GAUGE PLATE: Gauge plate is a heavy anodized aluminum casting with ribbed face for smooth feeding. Adjustable to cut any thickness of slice up to 5/8".

WARRANTY: All parts and service coverage for one year including knife.

WEIGHT: Shipping 83 lbs., Net 63 lbs.

THE EDGE™ SLICER

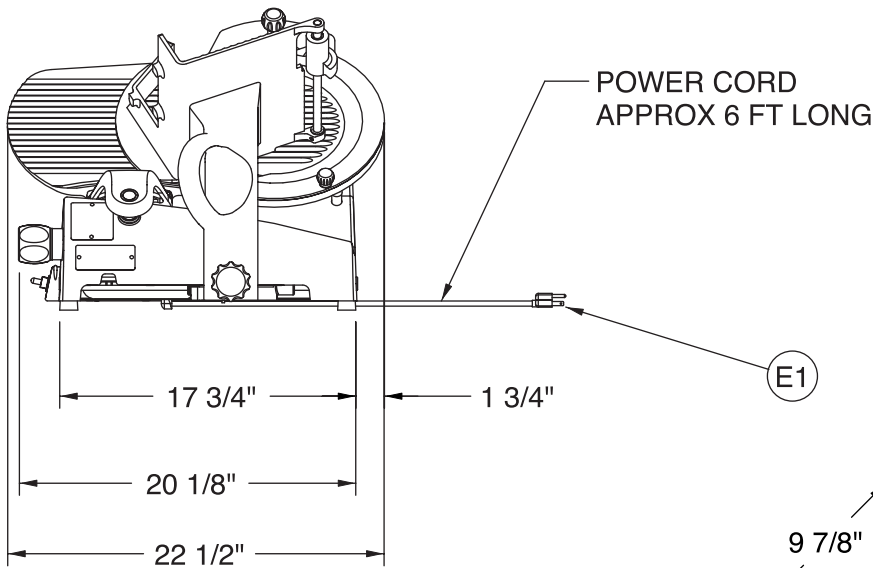
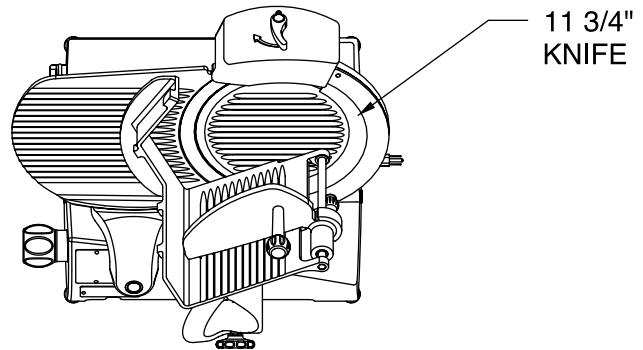


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DETAILS AND DIMENSIONS

LEGEND

E1- ELECTRICAL CONNECTION, APPROX 1" ABOVE COUNTER TOP

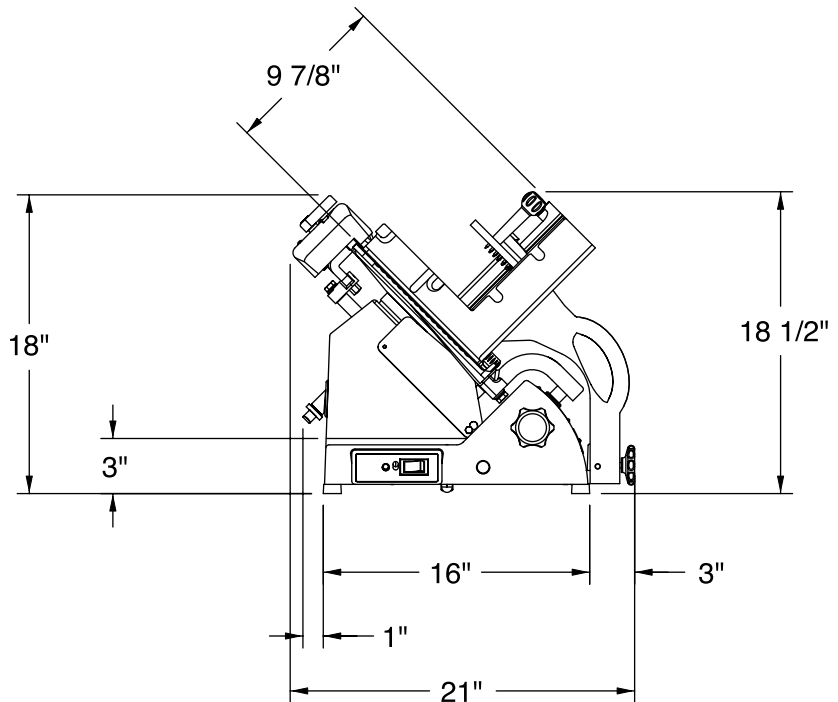


AVAILABLE ELECTRICAL CONFIGURATIONS

120v, 60Hz, 1 PH, 3.5 amps

WARNING

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



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

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SLICER****HOBART****STANDARD FEATURES**

- MICROBAN® Antimicrobial Product Protection
- Home Position Start
- Close To Stop
- Gauge Plate Interlock
- Carriage System Interlock
- No Volt Release
- Exclusive Tilting, Reovable Carriage System
- CleanCut™ Knife
- Top Mounted Borazon Stone Sharpener
- Hobart Poly V-Belt Drive System
- Sanitary Anodized Aluminum Base
- Double-Action Indexing Cam
- Permanently Mounted Ring Guard
- Heavy Gauge Stainless Steel Knife Cover
- Cleaning Leg
- Removable Rear Deflector
- ½ H.P. Knife Drive Motor
- Nylon Carriage Roller
- Electroless Nickel Plated Single Slide Rod with Reservoir Wick
- Stainless Steel Carriage
- Ergonomic Style Handle

OPTIONS

- Auto Shut Off (120/60/1 only)

MODEL

- 2812 – Smart Features Manual Slicer

ACCESSORIES

- Low Fence
- High Fence
- Food Chute
- Heavy Meat Grip with Clips
- 4" Legs
- Product Tray

Specifications, Details and Dimensions on Inside and Back.

**2812 SLICER**

SOLUTIONS / BENEFITS

MICROBAN® Antimicrobial Product Protection

Cleaner Between Cleanings

- Inhibits the growth of bacteria, mold, mildew and fungi, keeping the slicer “cleaner between cleanings”
- Built-in and designed to last the life of the product
- Works continuously between cleanings to maintain a lower level of odor and stain causing microorganisms

Home Start Position

Maximizes yield

- Carriage must be in “home position” before the slicer will start, ensuring full loaf slices

Close To Stop

Convenience, labor savings, energy savings, protection

- Closing of gauge plate turns off the slicer
- Protects knife edge

Gauge Plate Interlock

Ease of cleaning, protection

- Gauge plate must be closed to remove or tilt away carriage for cleaning and cannot be opened when carriage is tilted back or removed
- Protects knife edge during cleaning procedures

Carriage System Interlock

Protection

- Will not tilt away or remove if gauge plate indicator is not closed

No Volt Release

Protection

- Protects against unintentional starting of slicer
- Slicer must be restarted if power fails or slicer is unplugged

Exclusive Tilting, Removable Carriage System

Reduces labor, improves sanitation

- Tilt design allows for ease of midday cleaning
- Removable for complete cleaning and sanitation procedures

CleanCut™ Knife

Reduced cost of ownership, improved yield

- Thin edge design improves yield
- Super alloy edge lasts longer

Top Mounted Borazon Stone Sharpener

Ease of use, improved sanitation, reduced costs

- Single action sharpens and hones in just five seconds
- Removable and submersible for easy cleaning and sanitation
- Lifetime guaranteed Borazon sharpening stones provide maximum performance with reduced maintenance costs

Poly V-Belt Drive System

Performance, durability, reduced maintenance

- Patented design extends belt life while producing optimal slicing results
- Quieter operating slicer

Sanitary Anodized Aluminum Base

Improved sanitation, labor savings

- One piece base protects against possible growth of bacteria
- No cracks/crevices or bolt holes where product can lodge and bacteria may grow
- Easy cleanup and durable finish

Double-Action Indexing Cam

Increases reliability, easier to use, increased yield

- The first full revolution of the indexing knob provides precise control for shaving, chipping and thin slicing
- The second revolution opens the gauge plate quickly for thicker slicing
- Gauge plate holds position for consistent, precision slicing

Permanently Mounted Ring Guard

Protection

- Protects knife during operation and cleaning

Heavy Gauge Stainless Steel Knife Cover

Durability, ease of use, sanitation

- Twelve-gauge stainless steel maintains shape to ensure consistent fit
- Spring loaded knob for quick removal and easy cleanup
- One piece design for simplistic usage

Cleaning Leg

Improved sanitation, ease of use

- Props machine for easy cleaning underneath slicer

Removable Rear Deflector

Improved sanitation, ease of use

- Allows access for thorough cleaning
- No tools required means easy removal during cleaning

½ H.P. Knife Drive Motor

Durability, performance

- Reserve power runs at 400 rpm for optimum results

Nylon Carriage Roller

Performance

- Easy movement for manual operation

Electroless Nickel Plated Single Slide Rod with Reservoir Wick

Performance, durability, lower maintenance

- Smooth operation with continuous lubrication of carriage rod
- Resistant to rust

Stainless Steel Carriage

Improved sanitation, durability

- Maximum sanitation with minimum cleanup time
- Corrosion resistant, impact resistant

Ergonomic Style Handle

Operator satisfaction

- Comfortable manual operation

Meat Grip Options

Multiple choices for improved yield and consistency

- Front meat grip standard
- Heavy front meat grip available



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2812
SLICER

SPECIFICATIONS

MICROBAN® ANTIMICROBIAL PRODUCT PROTECTION: The Microban additive is built into the external plastic components to inhibit the growth of bacteria, mold, mildew and fungi, keeping the slicer “cleaner between cleanings.” The additive is designed to last the life of the products in which it is incorporated and works continuously to maintain a lower level of odor and stain causing microorganisms.

HOME POSITION START: Home-start ensures carriage is in a convenient position before starting the slicer.

CLOSE TO STOP: After slicing, a quick turn of the index knob to the closed position turns off the slicer.

GAUGE PLATE INTERLOCK: Gauge plate interlock protects knife edge when indicator is closed.

CARRIAGE SYSTEM INTERLOCK: Carriage will not tilt away or remove if gauge plate not closed.

NO VOLT RELEASE: In the event of power loss, slicer must be restarted before operation can continue.

TILTING REMOVABLE CARRIAGE SYSTEM: Positive angle carriage design enables operator to slice without manual feed. The stainless steel carriage system tilts back easily for midday cleaning and is removable for thorough cleaning and sanitation procedures. The carriage has 12½" manual travel.

CLEANCUT™ KNIFE: Another Hobart exclusive, the knife is constructed of 304L stainless steel and high performance super alloy. Knife is protected by a permanently mounted ring guard with integrated product deflector. The stainless steel knife cover provides easy access for cleaning. Gauge plate protects knife edge when indicator is closed. Knife cover is quickly removed with a quarter turn of the spring loaded locking knob.

TOP MOUNTED BORAZON STONE SHARPENER: One lever operation utilizing two Borazon stones to sharpen and hone in five seconds. Removable and top mounted. When sharpener is removed for cleaning, knife edge is shielded. Borazon stones have lifetime guarantee.

HOBART POLY V-BELT DRIVE SYSTEM: Knife is driven by a Hobart Poly V belt and runs at 400 rpm for optimal performance.

SANITARY ANODIZED ALUMINUM BASE: One-piece base protects against possible growth of bacteria. All surfaces are durable and smooth, presenting no holes or crevices in which food can lodge. Easy clean-up and durable finish to withstand harsh cleaning products.

DOUBLE-ACTION INDEXING CAM: First revolution of index cam for precision slicing; second revolution for thicker slicing selection. Indexing cam holds true to setting during slicing operation.

PERMANENTLY MOUNTED RING GUARD: Permanently mounted ring guard with integrated product deflector protects knife during operation and cleaning.

HEAVY GAUGE STAINLESS STEEL KNIFE COVER: One piece design made of 12 gauge stainless steel, durable to maintain shape and ensure consistent fit. Spring loaded knob for quick removal and replacement.

CLEANING LEG: Cleaning leg supports the slicer in tilted position for cleaning beneath the machine.

REMOVABLE REAR DEFLECTOR: No tools are required for removal of the deflector for thorough cleaning of the slicer.

KNIFE MOTOR: ½ H.P., permanently lubricated ball bearings. Single phase capacitor-start, induction run.

ELECTROLESS NICKEL PLATED SINGLE SLIDE ROD WITH RESERVOIR WICK: Transport slide rod is E-Nickel electroless plated. Slide rod bearings feature an oil reservoir/oil wick.

FINISH: Stainless steel carriage, gauge plate and knife cover. Anodized aluminum base.

ERGONOMIC STYLE HANDLE: Specially designed for ease of use during manual operation.

MEAT GRIP: Front mounted grip is high strength thermoplastic. Swings out of way when not in use.

ELECTRICAL SPECIFICATIONS: 120/60/1 – U L Listed. Also available in 100/50/60/1 and 230/50/1 (2.5 amps) – not submitted for U L Listing.

SWITCH: Moisture protected toggle type, operated by a push-pull rod.

CORD & PLUG: 6-foot, three-wire power supply cord and plug. Plug not furnished on export models.

CAPACITY: The carriage will take food up to 12" in width or 7½" in diameter.

GAUGE PLATE: Gauge plate is a heavy aluminum casting with ribbed laminated stainless steel face for smooth feeding. Adjustable to cut any thickness of slice up to 1".

WARRANTY: All parts and service coverage for one year including knife. Lifetime guarantee on Borazon stones in the sharpening system.

WEIGHTS FOR THE FOLLOWING ITEMS: Tubular Chute 9.1 lbs.; Swing Arm .61 lbs.; Heavy Front Meat Grip 2.76 lbs.; Heavy Handle 2.7 lbs.; Standard Meat Grip 2.34 lbs.

WEIGHT: Shipping 135 lbs., Net 96 lbs.

Microban® does not protect the user against food-borne bacteria. Always maintain good hygiene practices.

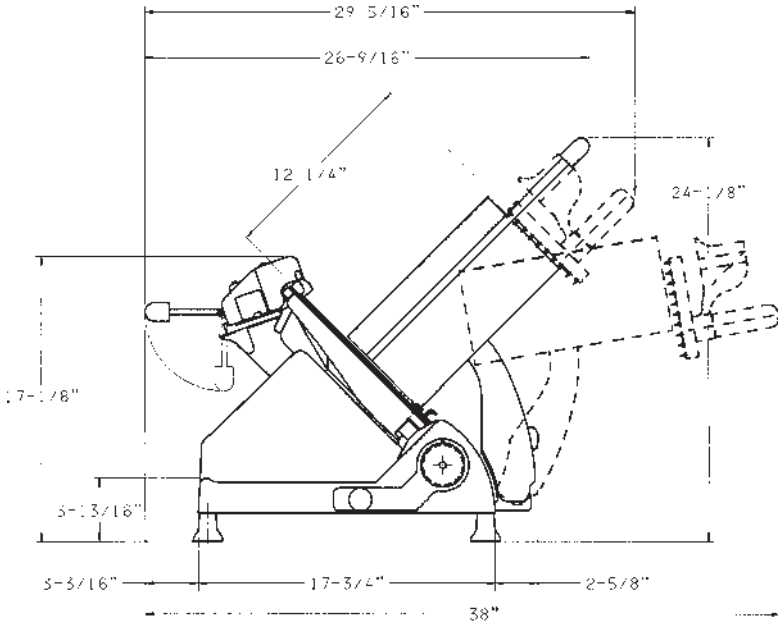
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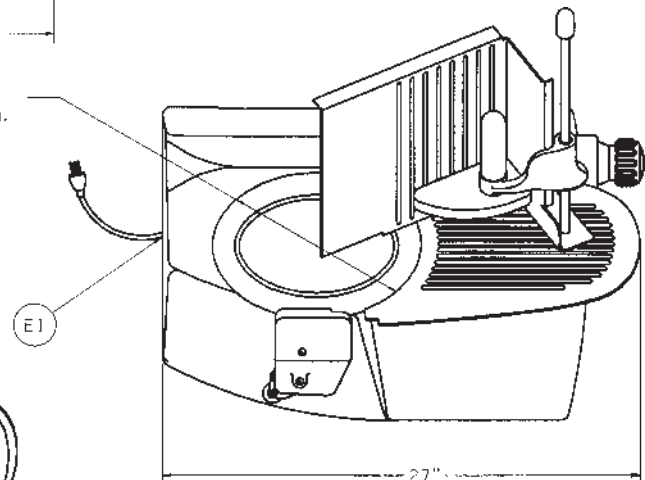
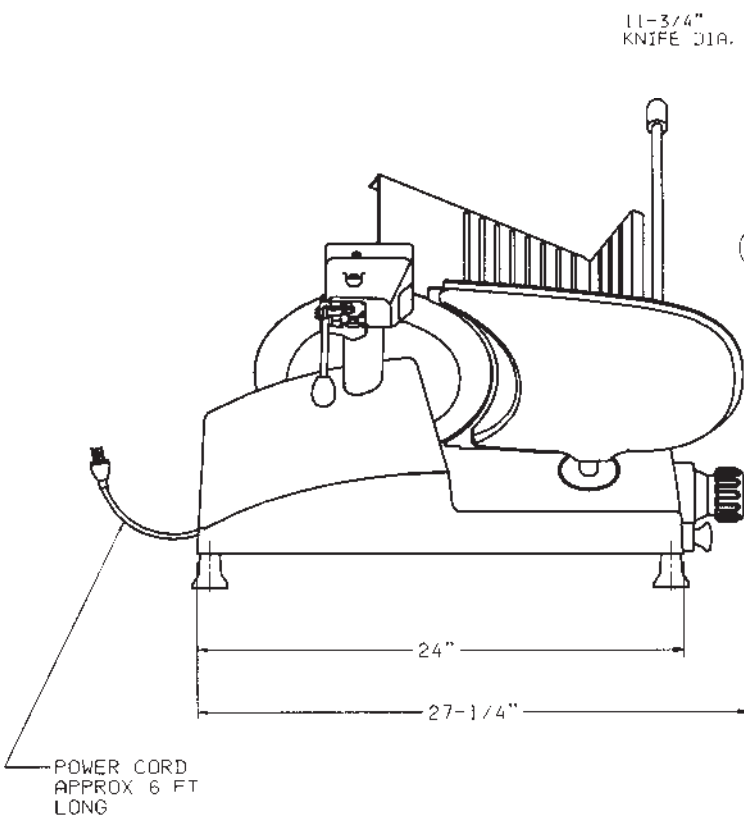
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DETAILS AND DIMENSIONS



WARNING

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



LEGEND

E1-ELECTRICAL CONNECTION, APPROX 2¹¹/₁₆" ABOVE COUNTER TOP

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SLICER****HOBART****STANDARD FEATURES**

- MICROBAN® Antimicrobial Product Protection
- Variable Six-Speed Automatic Carriage with Front Mounted Controls
- Home Position Start
- Close To Stop
- Gauge Plate Interlock
- Carriage System Interlock
- No Volt Release
- Exclusive Tilting, Removable Carriage System
- CleanCut™ Knife
- Top Mounted Borazon Stone Sharpener
- Hobart Poly V-Belt Drive System
- Sanitary Anodized Aluminum Base
- Double-Action Indexing Cam
- Permanently Mounted Ring Guard
- Heavy Gauge Stainless Steel Knife Cover
- Lift Lever
- Removable Rear Deflector
- ½ H.P. Knife Drive Motor
- Nylon Carriage Roller
- Electroless Nickel Plated Single Slide Rod with Reservoir Wick
- Stainless Steel Carriage
- Ergonomic Style Handle
- Low Fence

OPTIONS

- Auto Shut Off (120/60/1 only)

MODEL

- 2912 – Smart Feature Automatic Slicer

ACCESSORIES

- Low Fence
- High Fence
- Food Chute
- Heavy Meat Grip with Clips
- Tall Legs
- Product Tray

Specifications, Details and Dimensions on Inside and Back.

**2912 SLICER**

SOLUTIONS / BENEFITS

MICROBAN® Antimicrobial Product Protection

Cleaner Between Cleanings

- Inhibits the growth of bacteria, mold, mildew and fungi, keeping the slicer “cleaner between cleanings”
- Built-in and designed to last the life of the product
- Works continuously between cleanings to maintain a lower level of odor and stain causing microorganisms

Variable Six-Speed Automatic Carriage with Front Mounted Controls

Improved yield, labor savings

- Greater flexibility for all slicing needs
- Six speed choices for 28, 33, 38, 42, 47, and 52 strokes per minute

Home Start Position

Maximizes yield

- Carriage must be in “home position” before the slicer will start

Close To Stop

Convenience, labor savings, energy savings

- Closing of gauge plate turns off the slicer

Gauge Plate Interlock

Supports use of proper cleaning procedures, easier to clean

- Gauge plate must be closed to remove carriage for cleaning and cannot be opened when removed

Carriage System Interlock

- Will not tilt away or remove if gauge plate indicator is not closed

No Volt Release

Protects against unintentional starting of slicer

- Slicer must be restarted if power fails or slicer is unplugged

Exclusive Tilting, Removable Carriage System

Reduces labor, improves sanitation

- Tilt design allows for ease of midday cleaning
- Removable for complete cleaning and sanitation procedures

CleanCut™ Knife

Reduced cost of ownership, improved yield

- Thin edge design improves yield
- Super alloy edge lasts longer
- Fewer and shorter sharpenings required

Top Mounted Borazon Stone Sharpener

Ease of use, improved sanitation, reduced costs

- Single action sharpens and hones in just five seconds
- Removable and submersible for easy cleaning and sanitation
- Lifetime guaranteed Borazon sharpening stones provide maximum performance with reduced maintenance costs

Poly V-Belt Drive System

Performance, durability, reduced maintenance

- Patented design extends belt life while producing optimum slicing results
- Quieter operating slicer

Sanitary Anodized Aluminum Base

Improved sanitation, labor savings

- One piece base protects against possible growth of bacteria
- No cracks/crevices or bolt holes where product can lodge and bacteria may grow
- Easy cleanup and durable finish

Double-Action Indexing Cam

Increases reliability, easier to use, increased yield

- The first full revolution of the indexing knob provides precise control for shaving, chipping and thin slicing
- The second revolution opens the gauge plate quickly for thicker slicing
- Gauge plate holds position for consistent, precision slicing

Permanently Mounted Ring Guard

Protection

- Protects knife during operation and cleaning

Heavy Gauge Stainless Steel Knife Cover

Durability, ease of use, sanitation

- Twelve-gauge stainless steel maintains shape to ensure consistent fit
- Spring loaded knob for quick removal and easy cleanup
- One piece design for simplistic usage

Lift Lever

Improved sanitation, ease of use

- Props machine for easy cleaning underneath slicer

Removable Rear Deflector

Improved sanitation, ease of use

- Allows access for thorough cleaning
- No tools required means easy removal during cleaning

½ H.P. Knife Drive Motor

Durability, performance

- Reserve power runs at 400 rpm for optimum results

Nylon Carriage Roller

Performance

- Easy movement for manual operation

Electroless Nickel Plated Single Slide Rod with Reservoir Wick

Performance, durability, lower maintenance

- Smooth operation with continuous lubrication of carriage rod
- Resistant to rust

Stainless Steel Carriage

Improved sanitation, durability

- Maximum sanitation with minimum cleanup time
- Corrosion resistant, impact resistant

Ergonomic Style Handle

Operator satisfaction

- Comfortable manual operation

Meat Grip Options

Multiple choices for improved yield and consistency

- Front meat grip standard
- Heavy front meat grip available



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SLICER

SPECIFICATIONS

MICROBAN® ANTIMICROBIAL PRODUCT PROTECTION: The Microban additive is built into the external plastic components to inhibit the growth of bacteria, mold, mildew and fungi, keeping the slicer “cleaner between cleanings.” The additive is designed to last the life of the products in which it is incorporated and works continuously to maintain a lower level of odor and stain causing microorganisms.

VARIABLE SIX-SPEED AUTOMATIC CARRIAGE WITH FRONT MOUNTED CONTROLS: Choice of six speeds - 28, 33, 38, 42, 47, 52 strokes per minute. Carriage can be disengaged from power drive whether slicer is in operation or not. Automatic engagement and speed selector controls located in front of machine. Speed can be changed with slicer motor on or off. Carriage driven by DC gear-reduction motor and 4 bar synchronous linkage.

HOME POSITION START: Home-start ensures carriage is in a convenient position before starting the slicer.

CLOSE TO STOP: After slicing, a quick turn of the index knob to the closed position turns off the slicer.

GAUGE PLATE INTERLOCK: Gauge plate interlock protects knife edge when indicator is at zero.

CARRIAGE SYSTEM INTERLOCK: Carriage will not tilt away or remove if gauge plate indicator is not closed.

NO VOLT RELEASE: In the event of power loss, slicer must be restarted before operation can continue.

TILTING REMOVABLE CARRIAGE SYSTEM: Positive angle carriage design enables operator to slice without manual feed. The stainless steel carriage system tilts back easily for midday cleaning and is removable for thorough cleaning and sanitation procedures. The carriage has 12½" manual travel.

CLEANCUT™ KNIFE: Another Hobart exclusive, the knife is constructed of 304L stainless steel and high performance super alloy. Knife is protected by a permanently mounted ring guard with integrated product deflector. The stainless steel knife cover provides easy access for cleaning. Gauge plate protects knife edge when indicator is closed. Knife cover is quickly removed with a quarter turn of the spring loaded locking knob.

TOP MOUNTED BORAZON STONE SHARPENER: One lever operation utilizing two Borazon stones to sharpen and hone in five seconds. Removable and top mounted. When sharpener is removed for cleaning, knife edge is shielded. Borazon stones have lifetime guarantee.

HOBART POLY V-BELT DRIVE SYSTEM: Knife is driven by a Hobart Poly V belt and runs at 400 rpm for optimal performance.

SANITARY ANODIZED ALUMINUM BASE: One-piece base protects against possible growth of bacteria. All surfaces are durable and smooth, presenting no holes or crevices in which food can lodge.

DOUBLE-ACTION INDEXING CAM: First revolution of index cam for precision slicing; second revolution for thicker slicing selection. Indexing cam holds true to setting during slicing operation.

PERMANENTLY MOUNTED RING GUARD: Permanently mounted ring guard with integrated product deflector protects knife.

HEAVY GAUGE STAINLESS STEEL KNIFE COVER: One piece design made of 12 gauge stainless steel, durable to maintain shape and ensure consistent fit. Spring loaded for quick removal and replacement.

LIFT LEVER: Lift lever facilitates raising slicer to tilted position for cleaning beneath the machine.

REMOVABLE REAR DEFLECTOR: No tools are required for removal of the deflector for thorough cleaning of the slicer.

KNIFE MOTOR: ½ H.P., permanently lubricated ball bearings. Single phase capacitor-start, induction run.

ELECTROLESS NICKEL PLATED SINGLE SLIDE ROD WITH RESERVOIR WICK: Transport slide rod is E-Nickel electroless plated. Slide rod bearings feature an oil reservoir/oil wick.

FINISH: Stainless steel carriage, gauge plate and knife cover. Anodized aluminum base.

ERGONOMIC STYLE HANDLE: Specially designed for ease of use during manual operation.

MEAT GRIP: Front mounted grip is high strength thermoplastic. Swings out of way when not in use.

ELECTRICAL SPECIFICATIONS: 120/60/1 – U L Listed. Also available in 100/50/60/1 and 230/50/1 (3 amps) – not submitted for U L Listing.

SWITCH: Moisture protected toggle type, operated by a push-pull rod.

CORD & PLUG: 6-foot, three-wire power supply cord and plug. Plug not furnished on export models.

CAPACITY: The carriage will take food up to 12" in width or 7½" in diameter.

GAUGE PLATE: Gauge plate is a heavy aluminum casting with ribbed laminated stainless steel face for smooth feeding. Adjustable to cut any thickness of slice up to 1".

WARRANTY: All parts and service coverage for one year including knife. Lifetime guarantee on Borazon stones in the sharpening system.

WEIGHTS FOR THE FOLLOWING ITEMS: Tubular Chute 9.1 lbs.; Swing Arm .61 lbs.; Heavy Front Meat Grip 2.76 lbs.; Heavy Handle 2.7 lbs.; Standard Meat Grip 2.34 lbs.

WEIGHT: Shipping 182 lbs., Net 140 lbs.

Microban® does not protect the user against food-borne bacteria. Always maintain good hygiene practices.

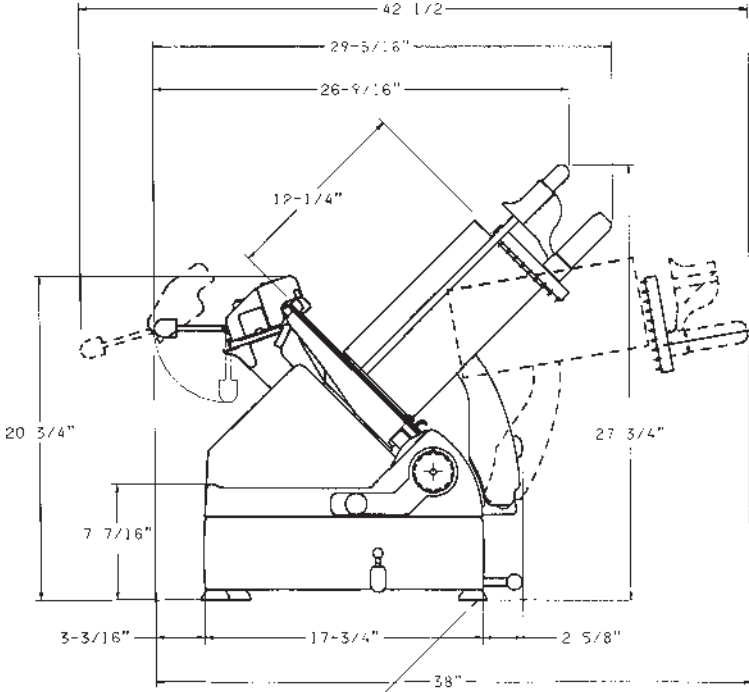
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DETAILS AND DIMENSIONS

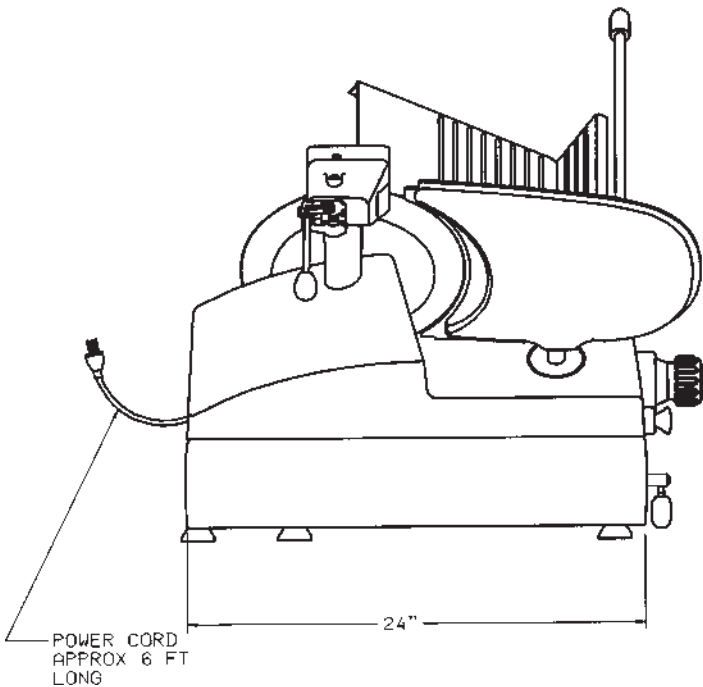
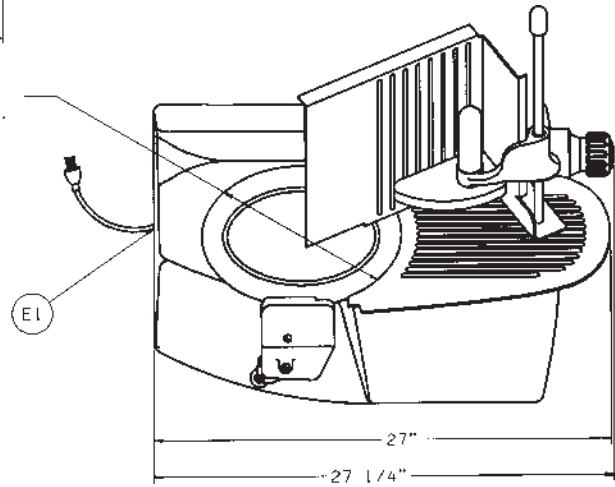


WARNING

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

WHEN IN CLEANING POSITION
LEG 5" OFF GROUND
PIVOTED BY OTHER LEG

11-3/4"
KNIFE DIA.



LEGEND

E1-ELECTRICAL CONNECTION,
APPROX 6 1/2" ABOVE
COUNTER TOP

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