SUPERIOR DESIGN AND CONSTRUCTION

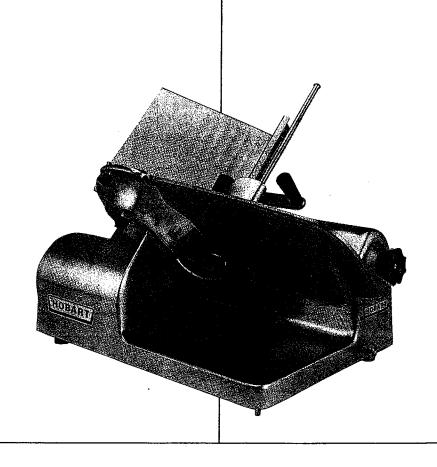
Consistent slices are assured by the design and quality construction of Hobart's 1612 ... whether slicing tomatoes, onions, other vegetables, lunch meats, cheeses or portion cutting boneless hot or cold cooked, or fresh meats.

The Hobart Stay-Sharp solid cast stainless steel knife has incomparable ability to retain sharpness under all normal use. The Hobart built motor is designed specifically for the slicer.

Front knife guard is stainless steel with a ribbed surface ... easily removed by loosening two knobs. Another knob-screw secures the one piece burnished aluminum back guard. Slicing edge of knife is protected by the gauge plate when the indicator is set at zero.

Removal of the knife guards and carriage (only 3 pieces) permits thorough cleaning ... no tools required. Slicer base is one piece burnished aluminum ... a durable, smooth surface free of holes and crevices, easy to keep in sanitary condition.

Specifications, Details and Dimensions on Reverse Side.





FOOD EQUIPMENT

SPECIFICATIONS Listed by Underwriters Laboratories, Inc and by National Sanitation Foundation

MOTOR: ¼ H.P., Hobart-built, totally enclosed, integral with slicer, permanently grease-lubricated ball bearings. Single-phase is split-phase start, induction-run type.

ELECTRICAL: Furnished in 115-60-1, 230-60-1—UL listed. Also available: 115-50-1, 220-50-1, 240-50-1—not submitted for UL listing.

	ELECTRICAL SPECS.	RATED AMPS	MINIMUM SUPPLY CIRCUIT CONDUCTOR AMPACITY	MAXIMUM PROTECTIVE DEVICE
l	115/60/1	5.8	15 amps	15 amps
I	230/60/1	2.9	15 amps	15 amps

SWITCH: Water protected double pole type, operated by push-pull rod. Neon pilot light illuminates ON—OFF Knob when power is on.

CORD AND PLUG: 6-Foot flexible 3 wire cord and plug for grounding receptacle. IEC cord without plug is available for export models.

KNIFE DRIVE: Spiral bronze worm gear meshing with polished hardened steel worm, assures quiet operation and long life. Knife speed - 360 RPM.

BEARINGS: Bearings are permanently lubricated. Slide rod bearings are combined ball bearing roller and low-friction plastic.

KNIFE: Hobart Stay-Sharp, cast solid stainless steel, 1134" diameter with sanitary hub.

KNIFE SHARPENER: Quickly removable two-stone type sharpener and hone. The sharpener unit is carried in a convenient position on slicer base when not in use. Knife can be sharpened with guard in place.

POSITIVE ANGLE CARRIAGE: Angle feed enables operator to slice without manual feed. Stainless steel carriage with grooves is readily removable for cleaning and has 14" travel.

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

FEED GRIP: High strength thermoplastic grip swings out of way when not in use.

GAUGE PLATE: Gauge plate is a heavy aluminum casting with ribbed laminated stainless steel face for smoother feeding. It is exceptionally rigid, to provide close control of slice. It can be adjusted to cut any thickness of slice—up to 1¼ ".

FINISH: The knife, front knife guard, carriage, and gauge plate are stainless steel. The back knife guard and platter are burnished aluminum.

OPTIONAL EQUIPMENT: A stainless steel tubular chute for slicing celery, lettuce, pepperoni, etc. can be used in place of the carriage. A heavy plunger is included with the chute to force-feed products when required. A special 19" long stainless steel carriage (without feed grip) is available for packing house and purveyor portion cutting of boneless loins, etc. into steaks. Adjustable stainless steel fences for use on the standard carriage prevent meat from tipping during operation of the slicer, assures straight feeding for uniform slicing. Up to 3 fences can be used for production slicing of meats, vegetables, onions, oranges and many other food products. An optional carriage tray, with weighted meat grip, is available to assist in product feeding. Two removable prongs are provided on back side which can be pressure-applied into odd shaped products.

WEIGHT: Net weight 90 lbs. Approx. shipping weight 116 lbs.

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

