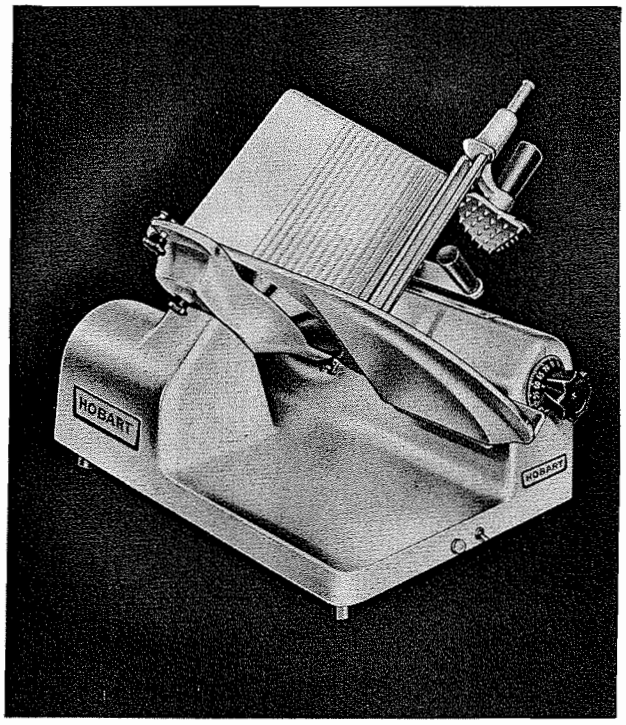
INSTRUCTION MANUAL

. . . *with Catalog of Replacement Parts*



HOBART

MODEL 1612 MEAT SLICER

SPEC. #8064

THE HOBART MANUFACTURING COMPANY

The World's Oldest and Largest Manufacturer of Computing Scales and Food Store, Kitchen, Bakery and Dishwashing Machines

TROY, OHIO, U.S.A.

FORM 3518-L (Revised Dec. 1963) (Supersedes Form 3518-K, June 1963)

Instructions for Operation and Care of HOBART MODEL 1612 SLICING MACHINE

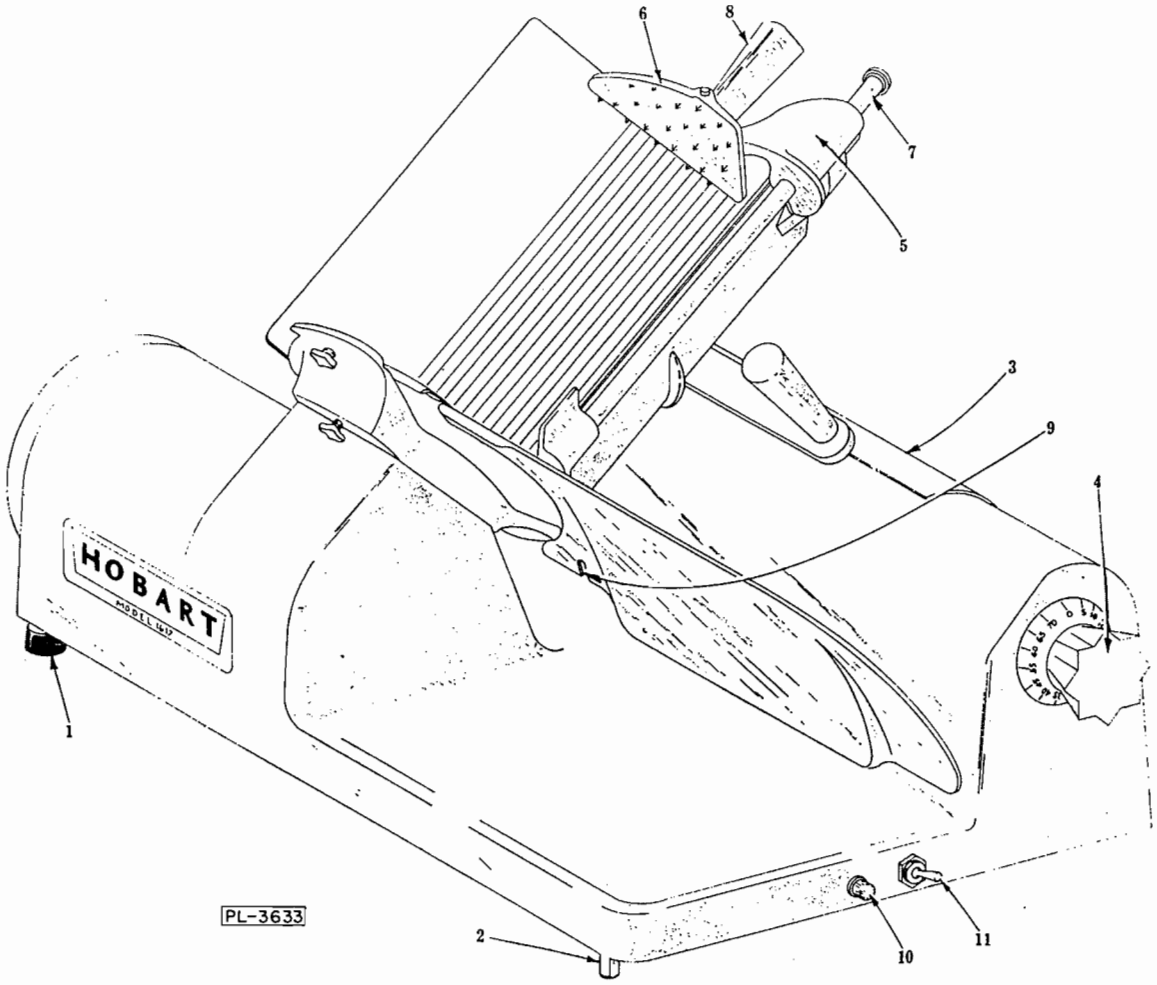


FIG. 1

1. INSTALLATION:

When the machine is packed for shipment, the three rubber feet (1, Fig. 1) and the one helper foot (2, Fig. 1) are taken off, to permit bolting the base to the shipping board. The feet are shipped in a cloth bag and can be quickly installed (screw the helper foot to the end of its thread at the corner of the base as shown (2, Fig. 1)). It is not necessary to fasten the slicer down, in ordinary service, as the cup-shaped rubber feet will keep it from slipping on the table.

Before making electrical connections, CHECK THE SPECIFICATIONS ON THE NAME PLATE (3, Fig. 1) TO MAKE SURE THEY AGREE WITH THOSE OF YOUR ELECTRICAL SERVICE.

2. THICKNESS OF SLICE:

The knob or dial (4, Fig. 1) adjusts the thickness of the slices cut. The numbers on the dial do not indicate actual measurements, but are helpful in duplicating past performances. To obtain the maximum slice thickness, it is necessary to turn the knob beyond one complete revolution.

3. SAFETY PRECAUTIONS:

When not actually slicing, keep the slice adjusting dial at zero. The gage plate will then be in line with the cutting edge of the knife and guard it. A neon pilot safety light (10, Fig. 1) gives warning that the slicer is running, when the operator is not present.

4. MEAT GRIP:

The hub of the meat grip arm (5, Fig. 1) has a shape which prevents swinging the grip (6, Fig. 1) out of the carriage tray to a position where it could mar the finish of the machine. Do not try to force this arm. The grip moves freely at the proper positions and it must be at the top of the slide rod (7, Fig. 1) to swing clear

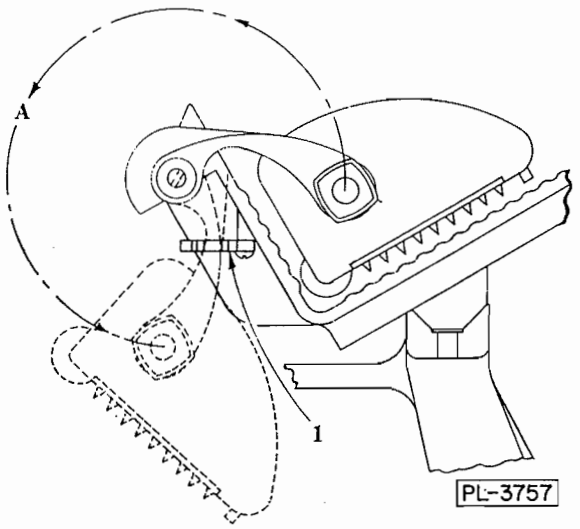


FIG. 2

of the tray. When the grip is not needed, move it out of the way by the following procedure:

a. Lift the grip to the top of the slide rod (7, Fig. 1).

b. Swing the grip around as shown by arrow and broken line (A, Fig. 2).

c. Rotate the grip into a position that allows it to nest in the grip retaining clip (1, Fig. 2).

5. SLICING FOOD:

This machine has been so designed that a minimum effort is required to hold and slice, pieces of various shapes and sizes. The shape of the carriage and inclined position make it unnecessary to employ holding devices for large items of regular shape, such as cold boiled ham, loaf meats and picnic cuts. For holding odd shapes or short end pieces, use the meat grip (6, Fig. 1). Hold the handle (8, Fig. 1) in your right hand, and press the grip down on the meat at a convenient location. The grip swivels so that the spiked surface can be adjusted to the most advantageous position for holding. The carriage can then be moved back and forth with the same hand that holds the grip. The left hand is then free to receive the slices as they come from the knife. The slices may be stacked on the tray surface of the base, which is easily kept clean. A loose tray or platter may be used if so desired. The slicer is turned "ON" and "OFF" by the switch (11, Fig. 1).

After a few slices have been cut and the end of the piece is squared off, the meat will usually feed without help from the grip. For safety reasons, when cutting a short end piece, ALWAYS place the grip behind the item being sliced. This method also allows cutting down to the last slice. The grip, when not in use, may be moved to its in-operative position at the end of the carriage tray as described in section 4 and illustrated in figure 2.

6. CLEANING & SANITIZING:

Clean the surface of the machine daily. Make sure the knife guards are in place and the slice adjusting knob is at zero when performing this operation.

WARNING: Observe the same care while working around the knife that you would use with any sharp-edged tool.

PROCEDURE:

6.1 Materials required:
- 6.1.1 Small plastic two compartment pail.
- 6.1.2 Clean cloths.
- 6.1.3 Cleaner ("Soilax" All Purpose Cleaner).
- 6.1.4 Sanitizer ("Mikro-Klene" iodophor sanitizer).

6.2 Cleaning (using "Soilax" and "Mikro-Klene"):
- 6.2.1 Add two ounces of "Soilax" All Purpose Cleaner to a gallon of hot water in wash side of two compartment pail.
- 6.2.2 Mix rinse solution by adding two teaspoons of "Mikro-Klene" in one gallon of cool water in rinse side of pail.
- 6.2.3 Wipe off large scraps of meat soil.
- 6.2.4 Dip cloth into cleaning solution, then wring out cloth. Wipe the entire outside of slicer with cloth. Be sure to CAREFULLY wipe the gage plate.
- 6.2.5 Loosen the two retaining knobs (2 & 3, Fig. 3), rotate the front knife guard (1, Fig. 3) clockwise to clear slots at the screw heads and unhook from the stud (4, Fig. 3). Lift off guard.
- 6.2.6 After front guard is removed, the back guard (5, Fig. 3) can then be dis-assembled by unscrewing the knob (6, Fig. 3).
- 6.2.7 Carefully wash the front and rear of the knife with cloth that has been dipped in the cleaning solution.

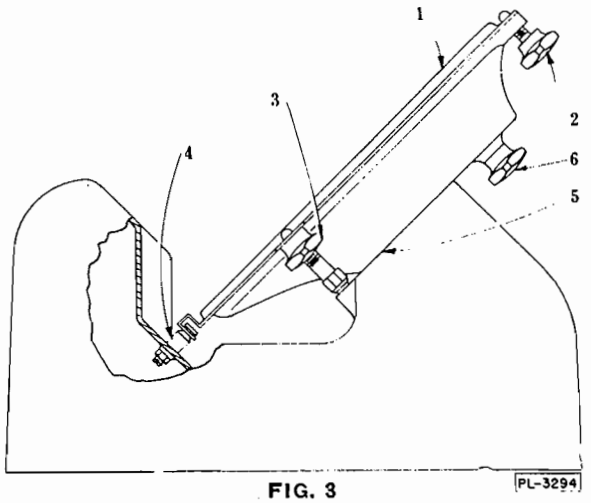


FIG. 3

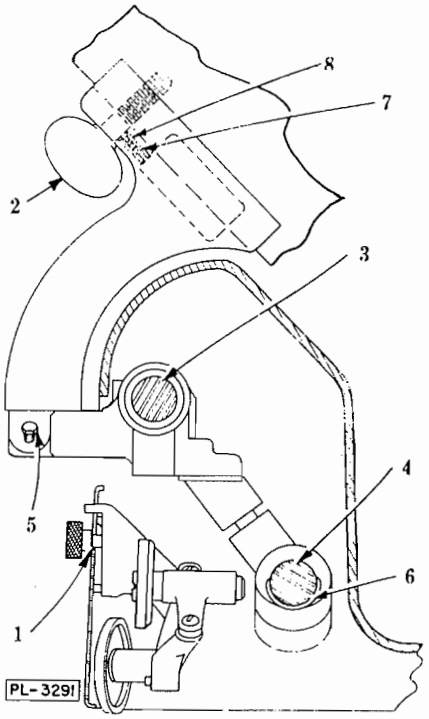


FIG. 4

6.2.8 Wash the front and back guards.

6.2.9 Rinsing and sanitizing can be done by going over all cleaned surfaces with a cloth that has been soaked in "Mikro-Klene" rinse solution and wrung out enough so that the solution does not run over the machine but still leaves it wet.

6.2.10 Re-assemble the back knife guard, then the front knife guard. In replacing the front knife guard, first hook the bottom clip over the necked diameter of the stud (4, Fig. 3), then drop the guard over the two round-nosed securing screws. This guard has been so designed, that if this procedure is followed, the knife will not be damaged.

6.2.11 Allow all surfaces to dry. Do not wipe. Cover slicer until next use.

6.2.12 Cloth used for rinsing should be sent to laundry, or discarded. Wash out pails.

CAUTION: Do NOT wash polished aluminum parts in dish or pan washer.

7. SHARPENING:

This machine is furnished with a Hobart "Stay Sharp" stainless steel knife. It should be sharpened only when necessary. It is not unusual for this knife to retain its keen edge for months without re-sharpening. When not in use, hang the sharpening unit in the notch (1, Fig. 4) of the side panel. Use the thumb screw to secure the sharpener in position on the inside of the machine. The following sharpening procedure is recommended:

a. The knife surface and area around knife must be washed clean before sharpening. This insures a true edge everytime because the sharpening stones operate perfectly on a clean, dry surface.

b. With the slice adjusting dial set at zero and the guards in place, wash all the grease from the exposed portion of the knife.

c. Remove the carriage (section 9) and set the slice adjusting dial at 50.

d. Remove the sharpener from its storage place.

e. Unscrew the thumb screw on the sharpener until the sharpener slips upward into the slot (9, Fig. 1) at the bottom of the gage plate. Push the sharpener firmly upward, with the right hand, to remove any rocking tendency. Tighten the thumb screw with the left hand.

f. Start the motor.

g. Turn the slice adjusting dial (2, Fig. 5) slowly to the right. This will bring the grinding wheel into contact with the beveled side of the knife.

h. Stop knife and check to see if burr has started to develop on opposite face of knife.

j. As soon as burr appears depress truing wheel by pressing on plunger (1, Fig. 5) with right hand as shown. Grind and true simultaneously for approximately 3 seconds.

k. Release truing wheel and back away grinder at the same time.

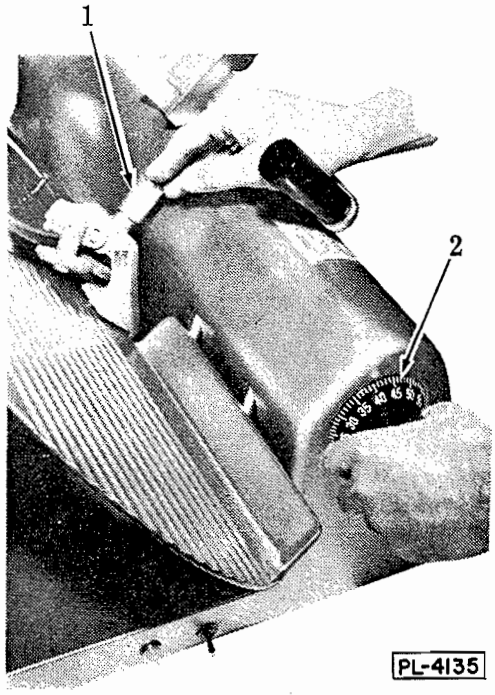


FIG. 5

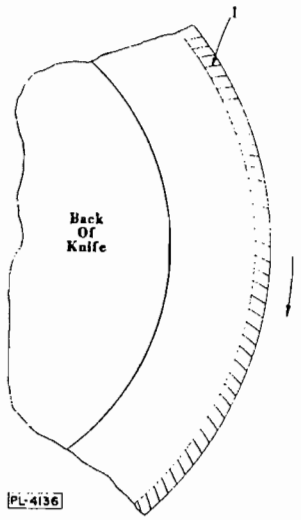


FIG. 6

l. Check to make sure that the characteristic grind marks (1, Fig. 6) are plainly visible on the ground surface, if not the grinding wheel is not cutting. (Many operators try to sharpen a knife with a grease-loaded stone which will not cut).

m. Stop the motor, remove the sharpener, turn the slice adjusting dial back to zero, and return the sharpener to its place on the inside of the side plate.

n. After sharpening; the slicer should be cleaned again to remove any dust, or dirt as a direct result of sharpening.

NOTE: Do not change any of the adjustments on the sharpening unit; they are factory-set for best operation on the machine.

8. WEAR ADJUSTMENT:

After long service and many sharpenings of the knife it may be necessary to adjust the gage plate closer to the knife. Also the bevel on the worn knife may be changed. This work should be done by a Hobart service man. Align gage plate in plane with knife. Straight edge must lie flat across knife and gage plate.

9. CARRIAGE REMOVAL & ADJUSTMENT:

The carriage tray assembly can be taken off as a unit by loosening the thumb screw (2, Fig. 4) and sliding the assembly out of the "V" support. Care should be used in order to prevent the tray from striking and damaging the knife edge. The carriage tray knife clearance may be changed by loosening the locking set screw (7, Fig. 4) and then turning the adjusting set screw (8, Fig. 4) to suit.

10. FRONT PLATE THRUST PLUG ADJUSTMENT:

The front plate thrust plug (1, Fig. 7) is assembled in the center of the knife retaining screw. The end of this "Rulon" plug supports the front plate when a heavy load slides across it. To adjust the height of this plug, first disassemble the front plate (guard), then remove the hex head knife retaining screw (2, Fig. 7). From the rear of this knife screw, adjust the set screw (3, Fig. 7), until the plug projects approximately 7/64" from the knife screw. If properly adjusted the thrust plug just clears or lightly touches (but must not raise) the front plate under normal operating conditions. If the plug (which is pressed into place) is adjusted too far forward, back up the set screw and press the plug back.

11. LUBRICATION:

Very little lubrication is needed. The upper (3, Fig. 4) and lower (4, Fig. 4) slide rods are lubricated by a wick system. Add a few drops of oil (Texas "Havoline" or equiv.) occasionally at the oiler (5, Fig. 4) for the upper slide rod. In order to re-lubricate the lower slide rod it is only necessary to place a few drops of oil in the lip (6, Fig. 4) of the lower carriage bearing. The lip of this bearing is designed to recover any oil which might drip from the slide rod and return it to the oil reservoir of the bearing. The oil is then fed back to the rod by means of the felt wicking.

Keep the two gage plate slide rods lubricated with a drop or two of tasteless oil (furnished) when required.

Keep the meat grip slide rod (7, Fig. 1) clean but do NOT lubricate it.

The motor bearings and the knife shaft bearings are packed with grease and will not need attention for several years.

12. MOTOR:

No periodic service is required for the motor. If for any reason the rotor is removed, stand slicer on end.

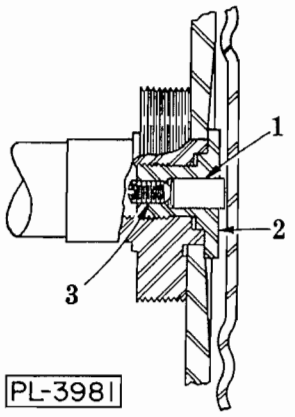
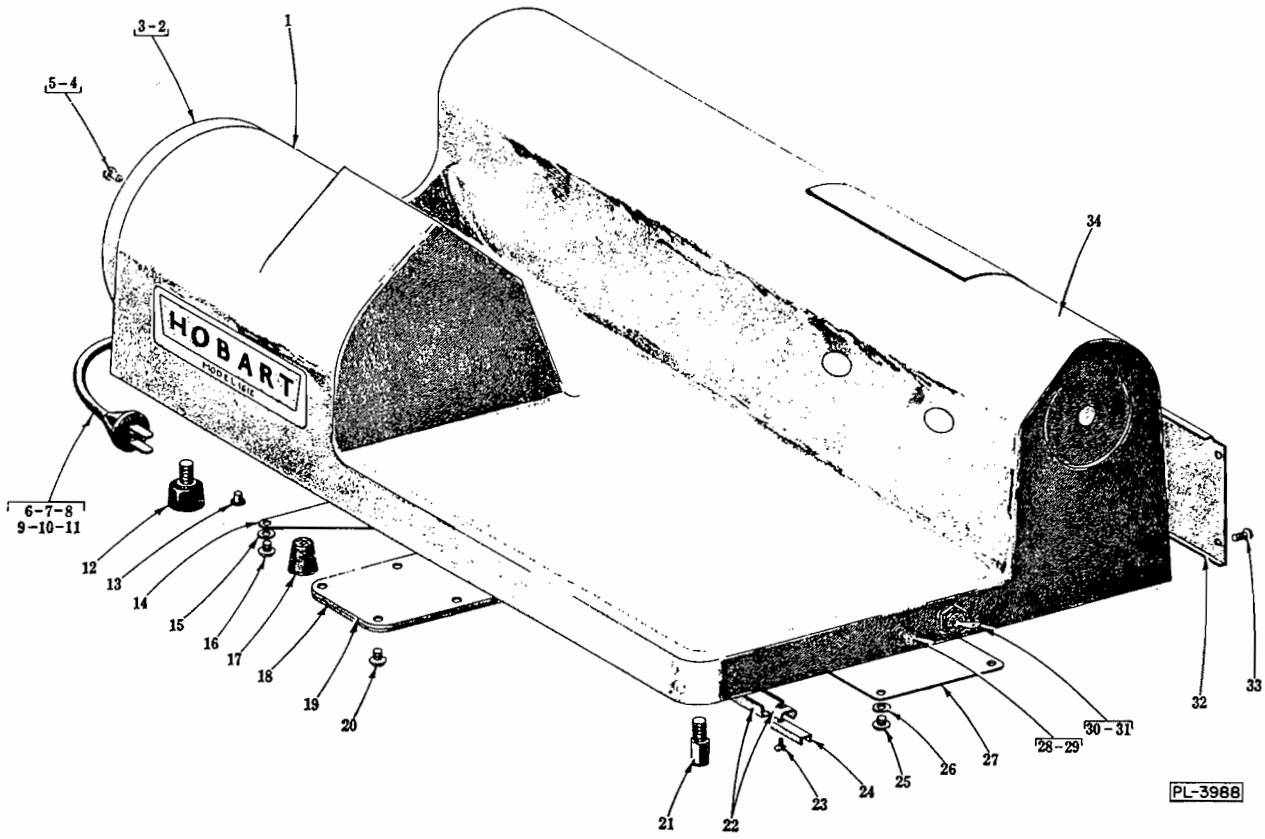
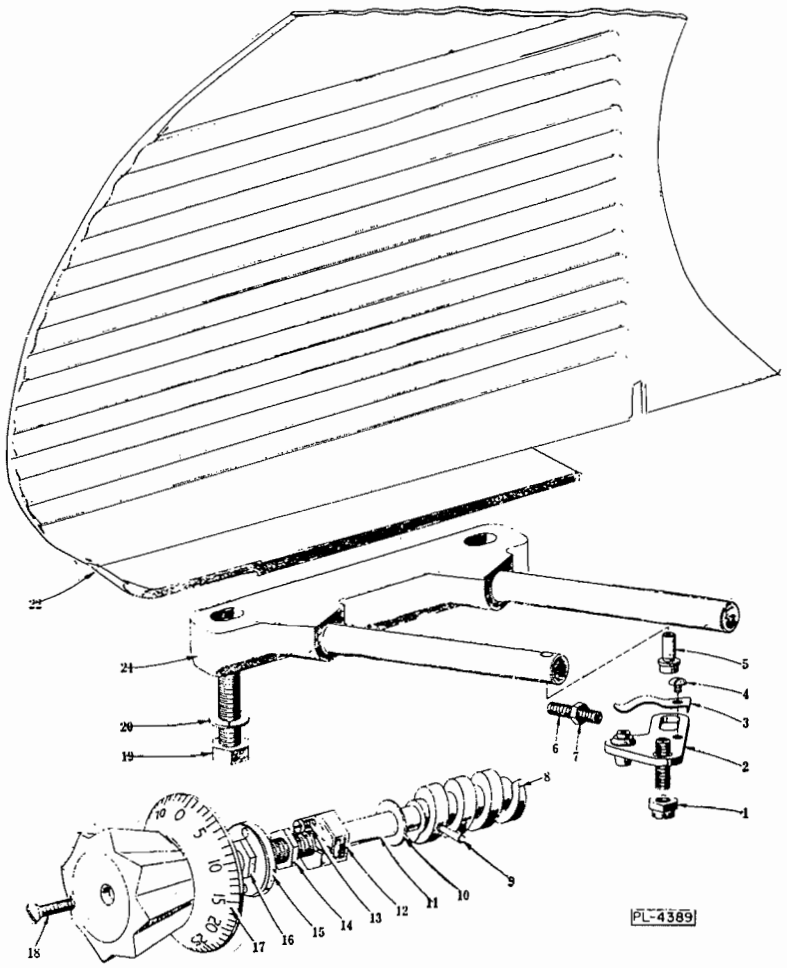


FIG. 7



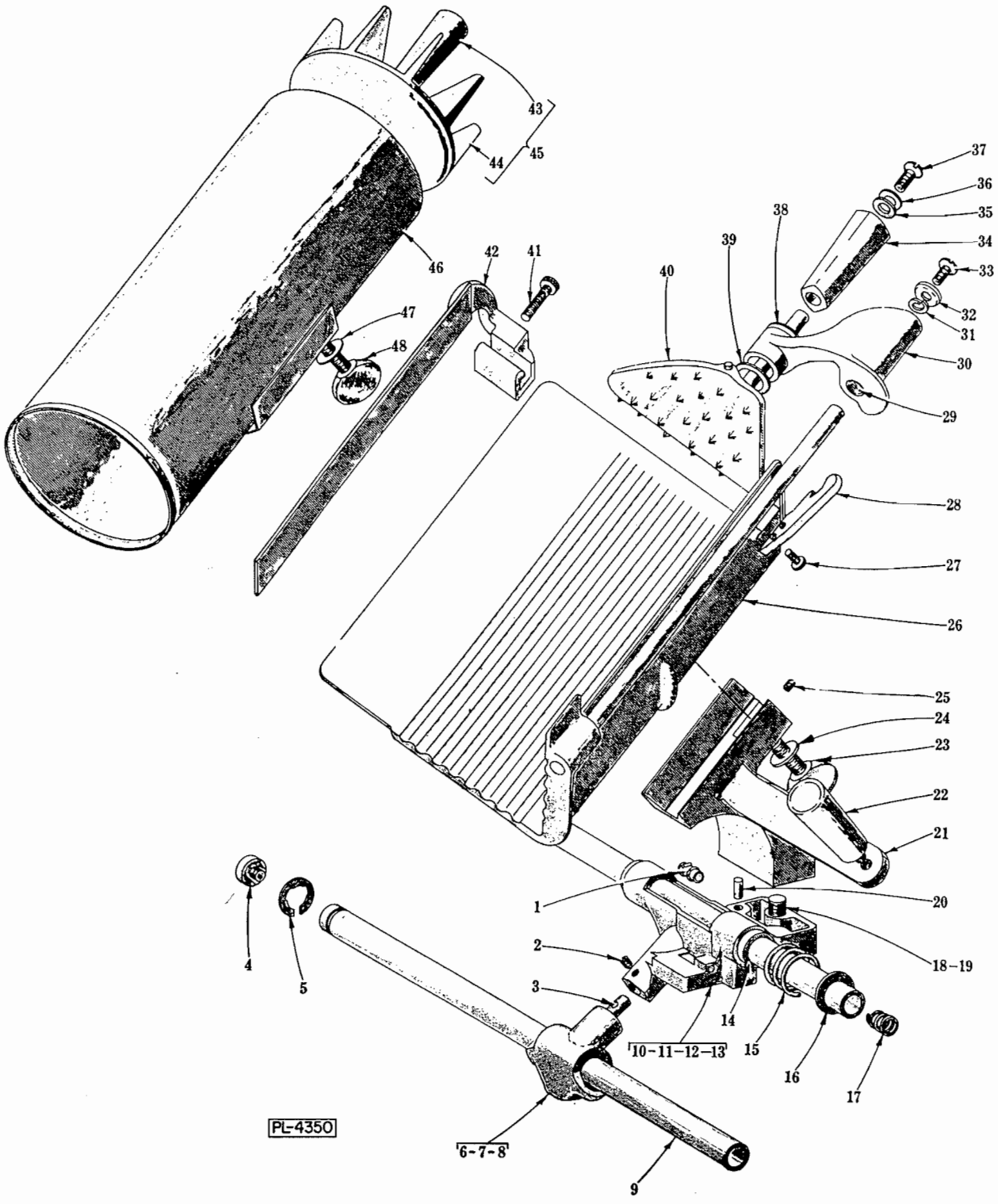
BASE UNIT

ILLUS. PL-3988	PART NO.	NAME OF PART	AMT
1	--------	Motor (see separate Motor Parts Sheet)	1
2	P-70238	Cover - Bearing Bracket (A.C.)	1
3	P-24093-4	Cover - Bearing Bracket (D.C.)	1
4	SC-10-32	Mach. Screw - #8-32 x 3/8" Truss Hd. (A.C.)	2
5	SC-10-13	Mach. Screw - #10-24 x 3/8" Truss Hd. (D.C.)	1
6	S-63335-13	Cord & Plug (2 Cond. under 125 V.)	1
7	M-64142-1	Cord & Plug (2 Cond. 200-250 V.)	1
8	S-63335-34	Cord & Plug (3 Cond. under 150 V.) (Ground)	1
9	M-64142-3	Cord & Plug (3 Cond. 200-250 V.) (Ground)	1
10	R-64898-6	Cord (Export)	1
11	FE-6-29	Nut - Wire	4
12	M-18682	Foot	3
13	M-72084	"Caplug" - Tapered	3
14	M-70022	Cover - Junction Box	1
15	WL-3-8	Lock Washer - #6 x .047" x .031"	5
16	SC-9-70	Mach. Screw - #6-32 x 1/4" Rd. Hd.	5
17	M-70628	Plug - Base Bearing Hole	1
18	P-70420	Cover - Gear Case	1
19	P-80747	Gasket - Gear Case Cover	1
20	SC-7-74	Mach. Screw - #10-24 x 3/8" Rd. Hd.	6
21	M-70412	Foot - Helper	1
22	P-70397-1	Conduit	1
23	SC-14-66	Mach. Screw - #6-32 x 5/16" Flat Hd.	2
24	M-70398	Insulator - Conduit Leads	2
25	SC-9-70	Mach. Screw - #6-32 x 1/4" Rd. Hd.	4
26	WL-3-8	Lock Washer - #6 x .047" x .031"	4
27	M-70023	Cover - Switch Box	1
28	M-70355-1	Pilot Light (with nut) (115 V.)	1
29	M-70355-2	Pilot Light (with nut) (230 V.)	1
30	M-80728	Switch (with nuts)	1
31	M-70429	Insulator - Switch	1
32	R-70258	Housing - Side Panel	1
33	SC-10-32	Mach. Screw - #8-32 x 3/8" Truss Hd.	4
34	T-69957	Base	1



GAGE PLATE AND INDEXING MECH.

ILLUS. PL-4389	PART NO.	NAME OF PART	AMT.
1	NS-32-12	Lock Nut - 5/16"-18 "Flexloc"	1
2	M-70425	Indexing Plate, Roller, Collar & Stud Assy.	1
3	V-20610	Spring - Indexing Plate	1
4	SC-8-14	Mach. Screw - #10-32 x 3/16" Rd. Hd.	1
5	M-70343	Roller - Indexing Plate (Straight)	1
6	SC-63-28	Set Screw - 1/4"-20 x 1" Flat Pt.	1
7	NS-17-1	Jam Nut - 1/4"-20 Hex Fin.	1
8	M-20579	Worm - Indexing	1
9	PT-3-21	Taper Pin - #0 x 7/8" Lg.	1
10	WS-7-21	Washer	2
11	M-70427	Shaft - Indexing	1
12	V-21057	Nut - Retaining	1
13	SC-12-49	Mach. Screw - #8-32 x 3/8" Fil. Hd.	1
14	V-10928-2	Nut - Special	1
15	M-70405	Disc - Indexing Drive	1
16	V-10928-2	Nut - Special	1
17	S-70205	Knob - Indexing	1
18	SC-15-38	Mach. Screw - #10-24 x 3/4" Oval Hd.	1
19	SC-62-33	Fin. Bolt - 3/8"-16 x 2" Hex Hd.	2
20	WL-6-28	Lock Washer - 3/8" x .141" x .094"	2
21	R-70255	Support - Gage Plate (Incls. Rods & Groov-Pins)	1
22	T-70152	Plate - Gage	1
	M-70426	Indexing Shaft & Worm Assy. (Incls. items #8, 9 & 11)	1

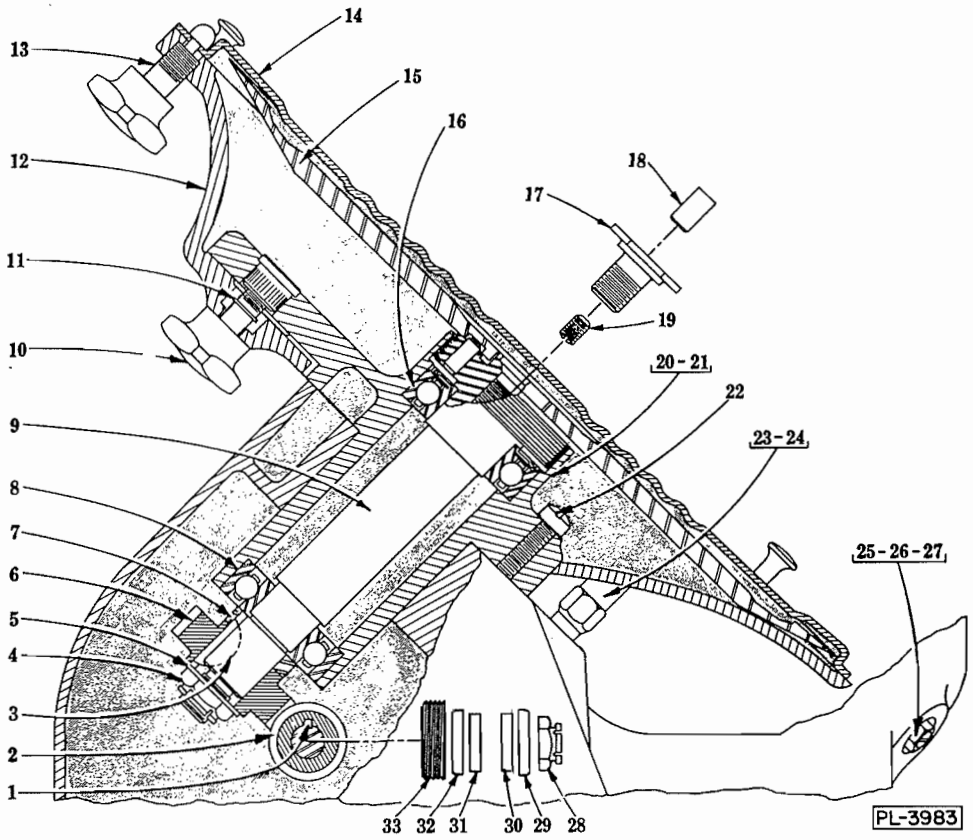


CARRIAGE UNIT

CARRIAGE UNIT

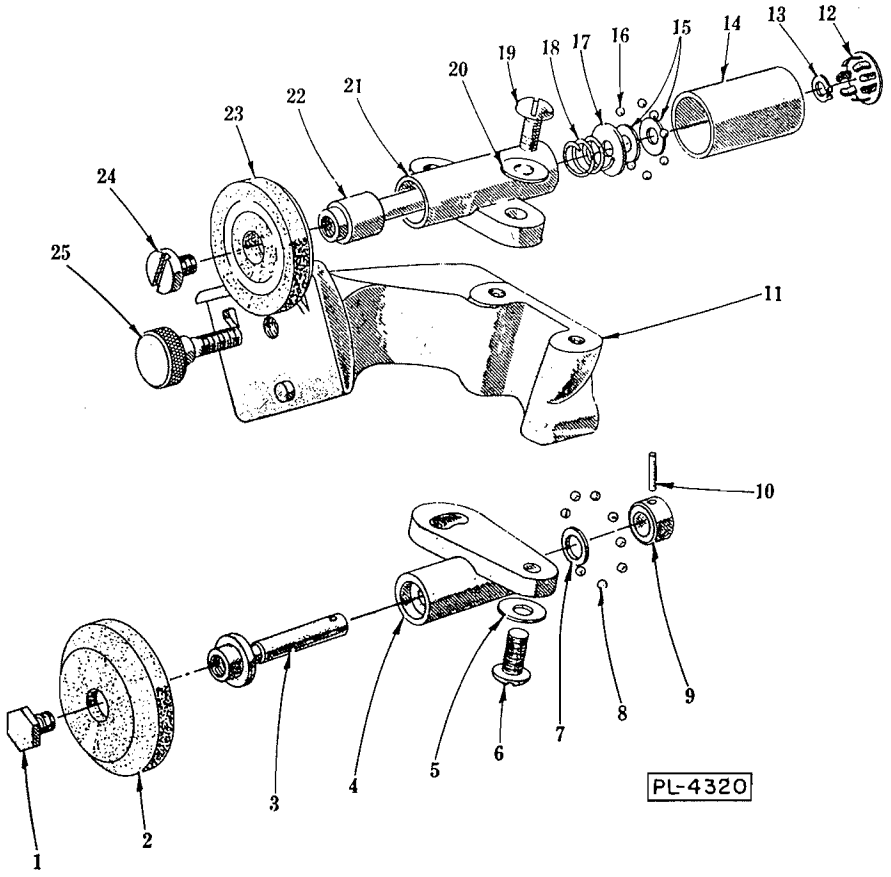
ILLUS. PL-4350	PART NO.	NAME OF PART	AMT.
1	OG-3-23	Oiler	1
2	SC-47-2	Set Screw - #10-24 x 1/4" Soc. Hdls. Cup Pt.	1
3	V-20563	Stud - Carriage Bearing Pivot	1
4	M-74908	Cap - Slide Rod	2
5	V-24094	Ring - Truarc Retaining	2
6	R-70316	Bearing - Small Carriage	1
7	M-70322	Wicking - Small Carriage Bearing	1
8	M-70471	Pad - Small Carriage Bearing Oiling	1
9	M-75052	Slide Rod & Cap Assy. (Incls. item #4)	2
10	M-73051	Large Carriage Bearing & Bushing Sub-Assy. (Incls. item #14)	1
11	M-70485	Wicking - Large Carriage Bearing	1
12	M-70319	Wiper - Upper Slide Rod	1
13	M-70321	Washer - Upper Slide Rod Oiling	1
14	M-73048-2	Bushing - Liner	2
15	M-20622	Spring - Bumper	2
16	V-21046	Washer - Bumper	2
17	V-12734	Spring - Slide Rod End	2
18	SC-37-21	Fin. Bolt - 1/2"-13 x 1-1/2" Hex Hd.	1
19	WL-6-35	Lock Washer - 1/2" x .170" x .099"	1
20	P-11800-90	Dowel	2
21	S-70155	Support - Carriage	1
22	P-70194	Handle - Carriage Tray	1
23	M-70304	Thumb Screw	1
24	WS-5-36	Washer	1
25	SC-64-14	Set Screw - 1/4"-20 x 3/4" Cup Pt.	1
26	M-72758	Carriage Tray & Slide Rod Sub-Assy.	1
27	M-68042	Mach. Screw - #10-24 x 1/2" Truss Hd. "Nylok"	2
28	M-72579	Clip - Meat Grip Retaining	1
29	M-75135	Bearing - Meat Grip Arm	2
30	M-75138	Meat Grip Arm & Brg. Sub-Assy. (Incls. item #29)	1
31	WL-6-16	Lock Washer - 1/4" x .107" x .047"	1
32	M-70305	Washer - Meat Grip Retaining	1
33	SC-16-5	Mach. Screw - 1/4"-20 x 5/8" Oval Hd.	1
34	P-70202	Handle - Meat Grip	1
35	M-70344	Washer - Handle Tension	1
36	M-70345	Washer - Handle Retaining	1
37	M-68042	Screw - "Nylok" - Truss Hd.	1
38	M-70387	Washer - Handle	1
39	M-70386	Washer - Meat Grip	1
40	R-70346	Meat Grip Sub-Assy.	1
41	M-70448	Thumb Screw - Fence	1
42	S-70157	Fence - Carriage	1
*43	P-70194	Handle - Carriage Tray	1
*44	R-75930	Plate - Pusher	1
*45	M-75945	Pusher Plate & Handle Assy. (Incls. items #43 & 44)	1
*46	S-72119	Tube & Angled Seat Assy.	1
*47	WS-5-36	Washer	1
*48	M-70304	Thumb Screw	1
	*SC-49-16	Set Screw - 1/4"-20 x 3/8" Cup Pt. (Not Shown)	2
	*M-72872	Food Chute Attachment Assy. (Incls. items SC-49-16, #45, 46, 47 & 48)	1
	M-72615	Carriage Tray, Meat Grip & Arm Sub-Assy. (Incls. items #23, 24, 26, 27, 28, 30, 31, 32, 33, 34, 35, 36, 37, 38, 39 & 40)	1

* Attachment Chute - (Special, used in place of Carriage)



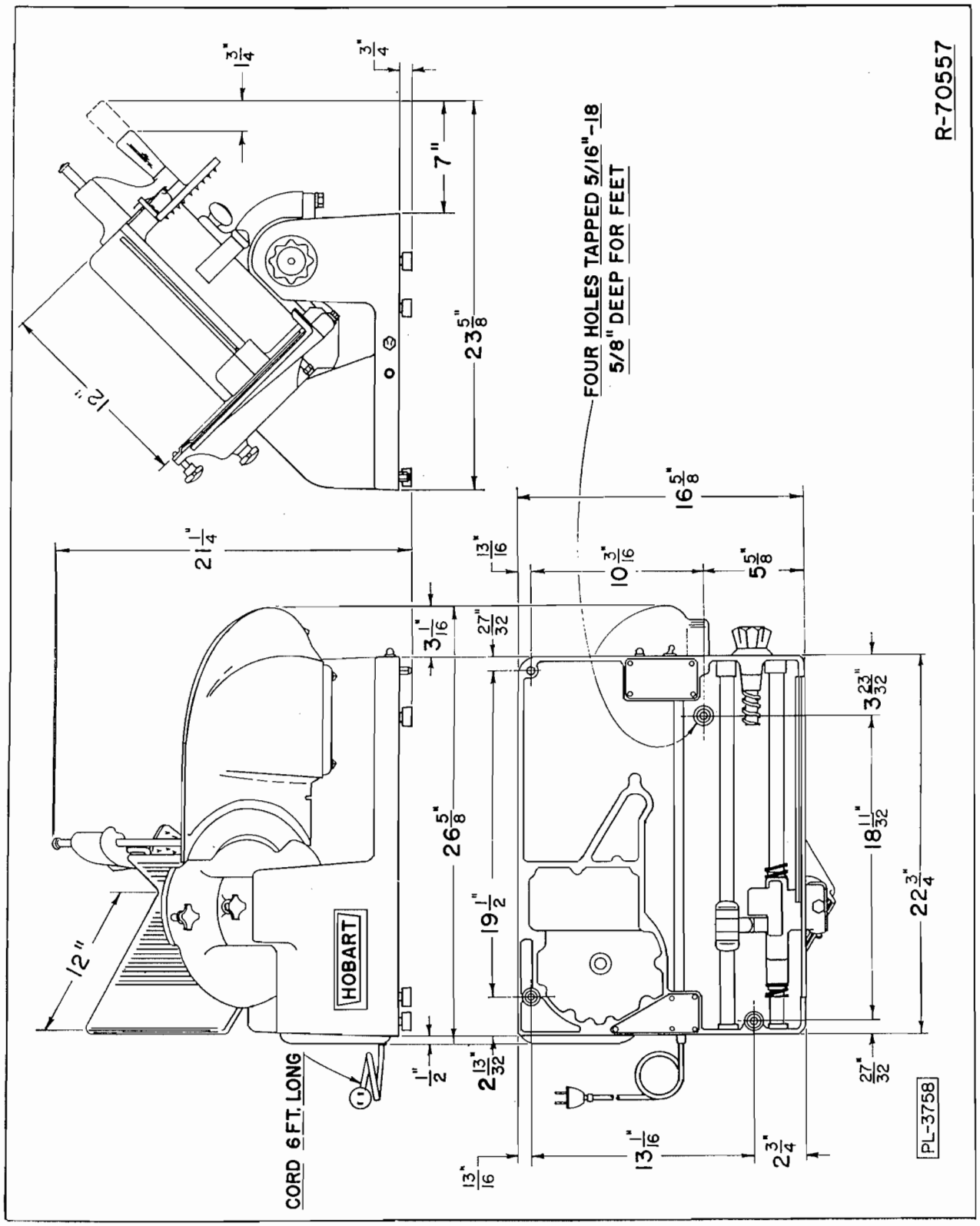
KNIFE UNIT

ILLUS. PL-3983	PART NO.	NAME OF PART	AMT.
1	R-12430-3	Key	1
2	M-70406	Worm (5T)	1
3	M-73348	Key - Special Woodruff	1
4	NS-32-29	Lock Nut - 1/2"-20 "Flexloc"	1
5	WS-8-9	Washer	1
6	M-70302	Gear - Knife Shaft Worm (24T)	1
7	V-20592	Washer - Thrust	1
8	BB-5-35	Ball Bearing - Hoover #204	1
9	P-70435	Knife Shaft & Dowel Sub-Assy.	1
10	P-70200	Screw - Back Knife Guard Retaining	1
11	M-81312	Retaining Ring	1
12	S-70161	Back - Knife Guard	1
13	P-70196	Stud - Upper Knife Guard	1
14	R-70437	Knife Guard & Knob Assy.	1
15	S-70231	Knife	1
16	BB-16-19	Ball Bearing - Hoover #8505M	1
17	M-73355	Screw - Knife	1
18	M-73265	Plug - Plate Thrust	1
19	SC-64-4	Set Screw - 1/4"-28 x 3/8" Flat Pt. "Nylok"	1
20	S-70160	Hub - Knife Shaft	1
21	P-70348	Knife Shaft & Hub Assy. (Incls. items #3, 4, 5, 6, 7, 8, 9, 16 & 20)	1
22	SC-12-34	Mach. Screw - 1/4"-20 x 1-3/8" Fil. Hd.	4
23	M-70241	Stud - Center Knife Guard	1
24	P-70198	Lock Nut - Center Stud	1
25	M-70001	Stud - Lower Retaining Clip	1
26	WL-7-15	Lock Washer - 1/4" Ext. Shakeproof	1
27	NS-17-1	Jam Nut - 1/4"-20 Hex Fin.	1
28	NS-32-23	Lock Nut - 7/16"-20 "Flexloc"	1
29	WS-7-50	Washer	1
30	V-17778-3	Washer - Shock (29/64" I.D.)	1
31	V-17778-2	Washer - Shock (41/64" I.D.)	1
32	V-17777-2	Retainer - Shock Washer (41/64" I.D.)	1
33	P-70239	Conveyor - Oil	1
	M-73356	Knife Screw Assy. (Incls. items #17, 18 & 19)	1



KNIFE SHARPENER UNIT

ILLUS. PL-4320	PART NO.	NAME OF PART	AMT.
1	M-74833	Screw - Retaining	1
2	M-73851	Wheel - Grinding	1
3	M-74900	Shaft - Grinding Wheel	1
4	P-22670	Carrier - Grinding Wheel	1
5	WS-2-18	Washer	2
6	SC-8-10	Mach. Screw - #10-24 x 1/2" Rd. Hd.	2
7	WS-3-40	Washer	1
8	BA-2-1	Ball - 1/8" Dia.	9
9	V-13199	Collar - Thrust	1
10	PG-3-7	Groov-Pin - Type #1, 3/32" x 7/16"	1
11	M-72801	Sharpener Support & Slice Indicator Plate Sub-Assy.	1
12	M-69585-1	Plug Button	1
13	RR-7-5	Retaining Ring	1
14	M-73974	Cap - Truing Wheel	1
15	WS-2-18	Washer	2
16	BA-2-1	Ball - 1/8" Dia.	7
17	WS-4-39	Washer	1
18	M-70313	Spring - Truing Wheel Load	1
19	SC-8-10	Mach. Screw - #10-24 x 1/2" Rd. Hd.	2
20	WS-2-18	Washer	2
21	M-73975	Carrier - Truing Wheel	1
22	M-73973	Shaft - Truing Wheel	1
23	M-13201	Wheel - Truing	1
24	M-3404-7	Screw - Retaining	1
25	M-70424	Thumb Screw - Sharpener Attaching	1
	R-74023	Knife Sharpener Assy. (Incls. items #1 to 25 inclusive)	1
	M-73979	Truing Wheel Sub-Assy. (Incls. items #12, 13, 14, 15, 16, 17, 18, 21, 22, 23 & 24)	1
	M-74007	Grinding Wheel Sub-Assy. (Incls. items #1, 2, 3, 4, 7, 8, 9 & 10)	1



INSTALLATION DIAGRAM