

HOBART

FOOD EQUIPMENT

1712 SLICER

AUTOMATIC . . . VERSATILE . . . POSITIVE ANGLE FEED

The Hobart Model 1712 Slicer has two speed automatic slicing . . . with carriage and feeding attachments . . . to meet all of today's retail food and foodservice operational demands.

From the specially designed and built Hobart motor, through the spiral-gear drive to the famous Hobart **Stay-Sharp** cast solid **stainless steel** knife, this machine encompasses the latest developments in automatic slicing.

The carriage will take food up to 12" in width or 7½" in diameter . . . and the carriage drive employs both a high and low speed to suit your needs and method of operation. Hobart's **positive angle feed carriage** will feed the product smoothly. Disengaging the automatic drive to manual operation can be done instantaneously. It is equipped with a **positive grip** thickness selector. This unit is designed for slicing hot or cold meats, fowl, fish, cheeses, breads, fruits . . . and such vegetables as tomatoes, potatoes, celery, onions, lettuce - and even mushrooms.

You owe it to yourself to see a demonstration that spells out "AUTOMATIC SLICING" in capital letters. You will like the simplicity of design . . . the performance, safety and "keep clean" features which are exclusively Hobart.

FENCE AND CHUTE ATTACHMENTS

Uniform slice perfection or maximum yield per stroke . . . these are the *bonus slicing advantages* assured by quickly affixed fence attachments that may be used singly or in multiples. Wide tubular chute and plunger is perfect for random slicing of a variety of food products. Attachments greatly increase slicing opportunities for customer satisfaction.

Specifications, Details and Dimensions on Reverse Side.

WORLD HEADQUARTERS
TROY, OHIO 45374

1712
SLICER



FENCE ATTACHMENT



CHUTE ATTACHMENT

1712 SLICER

SPECIFICATIONS

Listed by Underwriters Laboratories Inc and National Sanitation Foundation.

MOTOR: 1/3 H.P., Hobart-built, permanently lubricated ball bearings, totally enclosed integral with slicer. Single phase capacitor-start induction run. Available in electrical specifications in single voltages and below 250 volts only; 115-60-1; 200-60-1; 230-60-1; 115-50-1; 220-50-1.

SWITCH: Double pole toggle type for all electrical specifications. Neon pilot light indicates power on.

CORD AND PLUG: 6-foot three wire power supply cord for grounding receptacle. Plug not furnished on export models.

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

CARRIAGE DRIVE: Gear-Driven by slicer motor. Two speeds provided by driving key transmission. High speed, 51 strokes per minute for greater capacity - low speed, 36 strokes per minute. Carriage can be instantaneously disengaged from power drive, whether slicer is in operation or not. Speed selector is located at front of machine. Speed can be changed with slicer motor on or off.

BEARINGS: Bearings are either lubricated by oil pump or are self-lubricating. Slide rod bearings are self-aligning.

KNIFE: Hobart Stay-Sharp, cast solid Stainless Steel, 11 3/4" diameter with sanitary hub.

KNIFE SHARPENER: Quickly removable two-stone type sharpener and hone. The angle of the sharpening stone is adjustable. The honing wheel is spring-loaded. 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. Carriage readily removable for cleaning. Carriage has 12" travel under power and 14" manual travel.

CAPACITY: The carriage will take food up to 12" in width . . . or 7 1/2" in diameter.

FEED GRIP: Plated cast iron with cast teeth. Grip swings out of

way when not in use. Two removable prongs are provided on back side which can be pressure-applied into odd-shaped products.

ADJUSTABLE FENCE: Fence can be set for any width of product, preventing it from rolling on the carriage during the automatic operation of the slicer. This device assures uniform slicing and straight feeding of the product in high speed. Up to 3 fences can be used to provide chutes for production slicing of meats or vegetables such as onions for onion rings, oranges, and many other food products. One fence furnished.

GAUGE PLATE: Gauge plate is a heavy aluminum casting with ribbed surface on 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 1 1/4 inches.

SAFETY FEATURES: Knife is exceptionally well guarded. Front knife guard is stainless steel with a ribbed surface. It is easily removed by loosening two knobs. Back guard is one-piece anodized aluminum and is easily removed by unscrewing thumb screw. With guards removed, the knife and knife hub are readily accessible for complete cleaning. Gauge plate protects knife edge when indicator is at zero.

SANITARY FEATURES: Exceptionally easy to clean. All surfaces are durable and smooth, presenting no holes or crevices in which food can lodge. No tools are required for removal of the carriage and knife guards for thorough cleaning of the slicer. Lift lever facilitates raising and secures slicer in tilted position for cleaning beneath the machine.

FINISH: All parts contacting food are anodized aluminum, except knife and front knife guard, which are stainless steel.

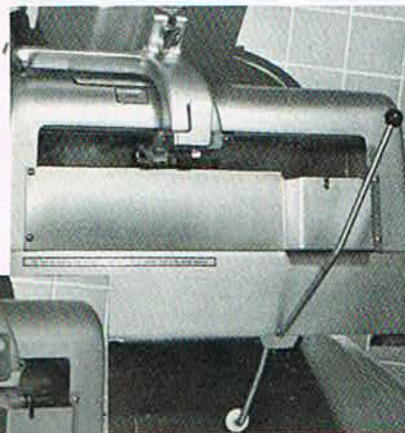
OPTIONAL EQUIPMENT: A tubular chute for random slicing of fruits, vegetables and meats is available and can be used in place of the carriage. It is stainless steel and completely sanitary, with no cracks or crevices in the product zone. A heavy plunger is provided with the chute to force-feed products which require it.

WEIGHT AND DIMENSIONS: 143 lbs. net . . . 170 lbs. approx. shipping weight. Overall length 26 3/8", width 24", height 29 3/16".

As continued product improvement is a Hobart policy, specifications may be changed without notice.

LIFT LEVER

Lever permits operator to easily raise and secure the slicer in a tilted position for thorough cleaning beneath the machine.



CARRIAGE RELEASE

Touch-sensitive plate is ideally positioned and designed for positive release of carriage from automatic to manual operation. Companion lift-up lever returns carriage to "automatic".



SLICING-SPEED

SELECTOR Exclusive, single control knob conveniently located for finger-tip operation. Carriage speed can be changed from low to high at will without interruption of slicing stroke.

DETAILS AND DIMENSIONS

