

**HOBART**

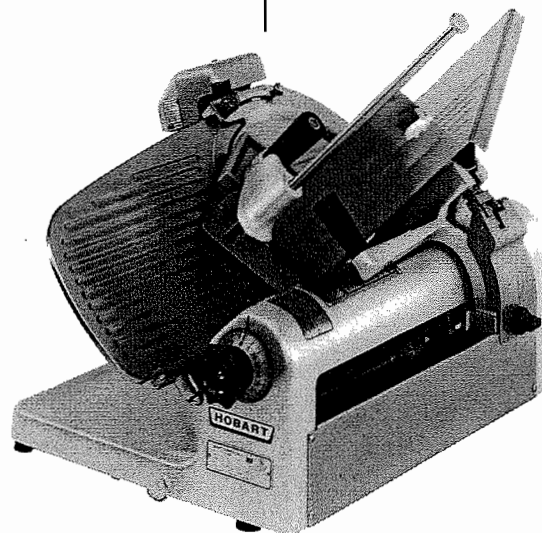
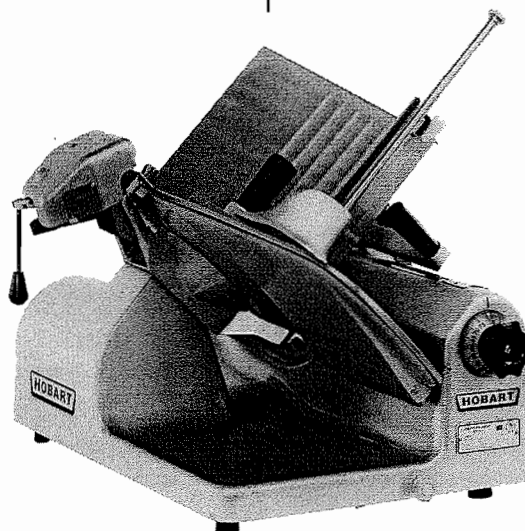
FOOD EQUIPMENT

**1612E  
SLICER****EFFORTLESS . . .  
EASIER OPERATION,  
ADJUSTMENT,  
SHARPENING AND  
CLEANING**

- **Smooth Carriage Action** – Carriage roller bearing design reduces operator fatigue.
- **Lubrication Reservoir and Wick** – Carriage slide rod stays lubricated longer.
- **Consistent Cuts** – Index mechanism design eliminates backlash and holds thickness setting.
- **Top Mounted, "Borazon" Stone Sharpener** – Simple to use sharpener flips into position for sharpening, then flips back into storage position easily. Lifts off and is fully submersible for fast cleaning. Stones do not need to dry to sharpen.
- **Knife Ring Guard** – Non-removable, knife ring guard protects knife during cleaning and operation.
- **Easy To Remove Top Knife Cover** – Turn knob to remove. Simplifies cleaning procedure.
- **Stainless Steel Deflector** – Easy to remove for cleaning.
- **Hobart Designed Motor** – Powerful  $\frac{1}{8}$  H.P. motor won't stall under heavy loads.
- **Exclusive Stay Sharp™ Cast Stainless Steel Knife** – Hobart built to hold the cutting edge longer, requires fewer sharpenings and lasts longer.

- **Rugged Thermoplastic Coated Steel Pusher** – Ideal weight and shape for consistent product feed. Increases product yield. Front mounted for ease and convenience.
- **One-Piece Burnished Aluminum Base** – Eliminates cracks and crevices. Makes clean-up fast and easy.
- **NSF, U L and USDA Listed.**

Specifications, Details, Dimensions and Connections on Reverse Side.



# 1612E SLICER



**SPECIFICATIONS** Listed by Underwriters Laboratories Inc and by NSF International USDA Listed

**MOTOR:** 1/3 H.P., 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—U L listed. Also available: 115-50-1, 220-50-1, 240-50-1 — not submitted for U L listing.

**SWITCH:** Water protected double pole type, operated by a 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 275 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, 1 1/4" diameter with sanitary hub. Knife is protected by a permanently mounted ring guard. The stainless steel knife cover

provides easy access for cleaning. Gauge plate protects knife edge when indicator is at zero.

**KNIFE SHARPENER:** Two "Borazon" stone sharpener and hone is quickly removable and top mounted with the ring guard. Pull handle to engage both stones. When sharpener is removed for cleaning, knife edge is shielded. Fully submersible.

**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 7 1/2" in diameter.

**FEED GRIP:** High strength thermoplastic coated steel 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 1 1/4".

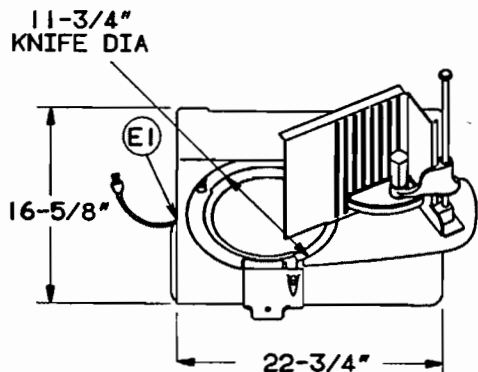
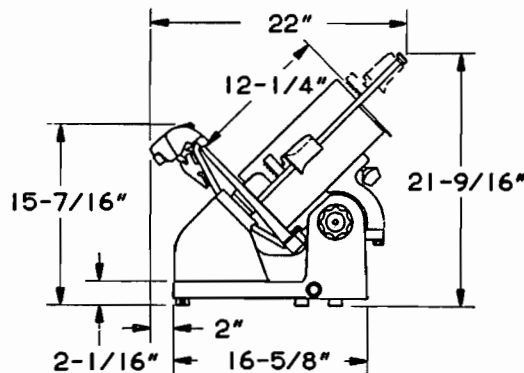
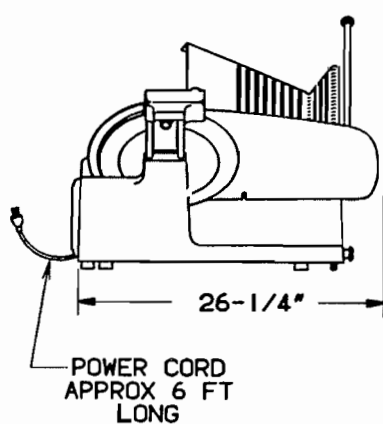
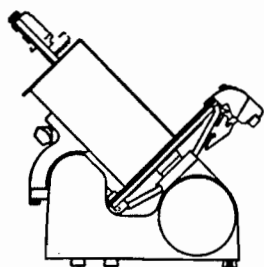
**FINISH:** The knife, knife cover, ring guard, carriage and gauge plate are stainless steel. The platter is burnished aluminum.

**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. 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. Three meat grips in different sizes and weights are also available.

**WEIGHT:** Net weight 90 lbs. Approximate shipping weight 116 lbs.

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

## DETAILS AND DIMENSIONS



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LITHO IN U.S.A. (H-01)