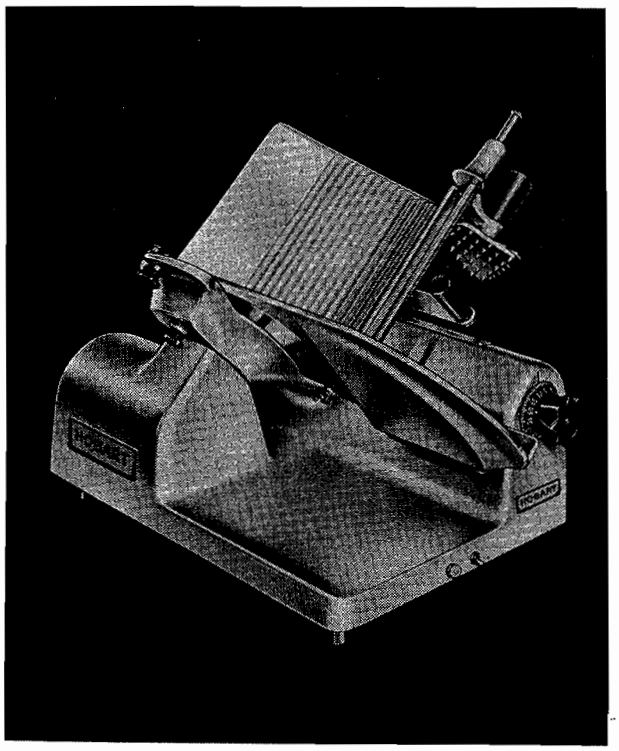
HOBART

INSTRUCTION MANUAL

... with Replacement Parts



MODEL 1612 MEAT SLICER

ML-15025

A product of HOBART CORPORATION TROY, OHIO 45374

FORM 6552H (Rev. 9-73) (Supsds. F. 6552G, 11-72)

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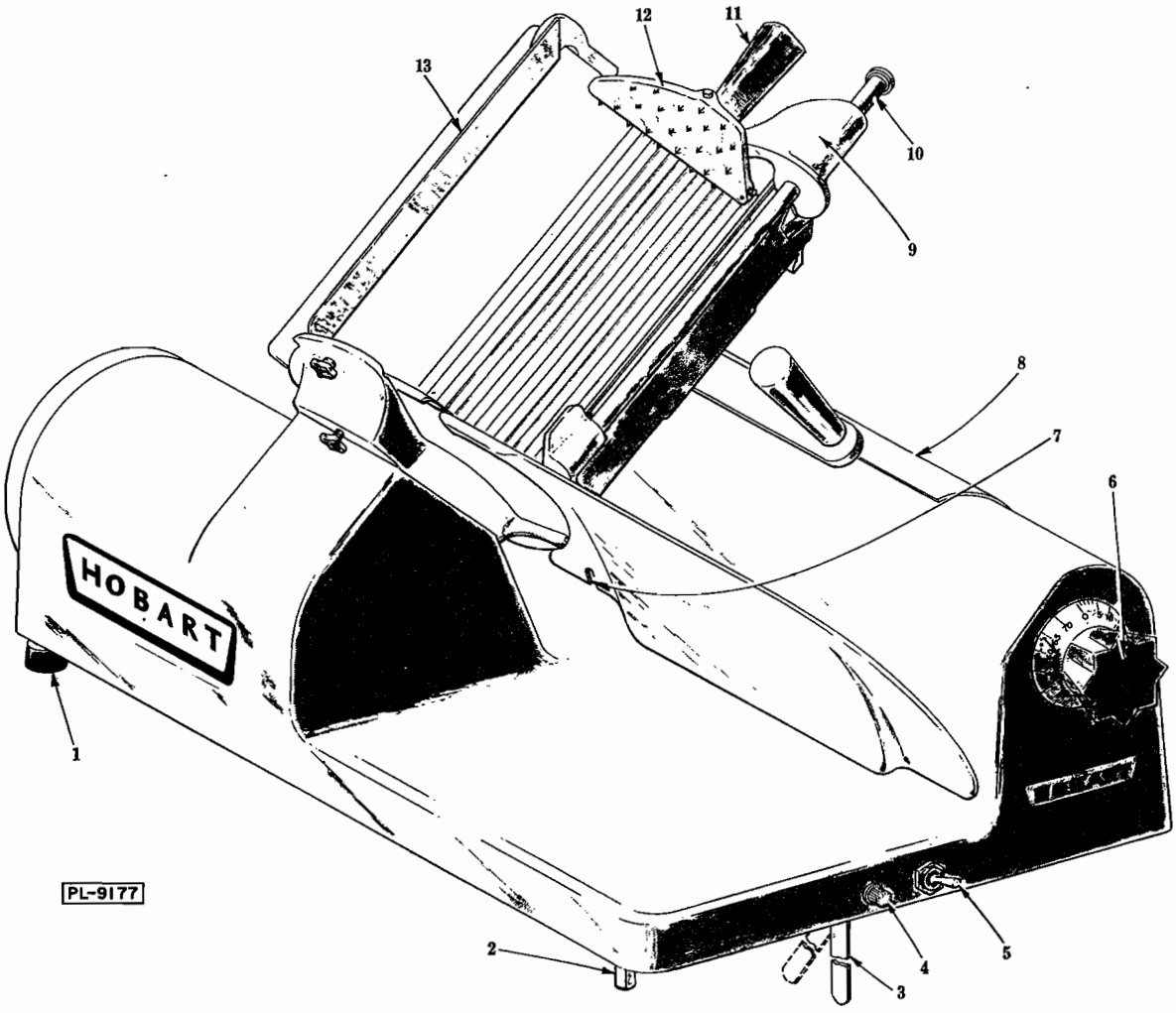


Fig. 1

Instructions for Operation and Care of
HOBART MODEL 1612 SLICING MACHINE

1. INSTALLATION:

The three rubber feet (1, Fig. 1) are assembled, but the one helper foot (2, Fig. 1) is removed when the machine is packed for shipment. The helper foot is shipped in a cloth bag and should be installed to the end of its thread at the corner of the base as shown (2, Fig. 1).

Before making electrical connections, CHECK THE SPECIFICATIONS ON THE NAME PLATE (8, Fig. 1) TO MAKE SURE THEY AGREE WITH THOSE OF YOUR ELECTRICAL SERVICE.

If cord and plug is not used with this machine, electrical connections should be made by qualified workmen who will observe all applicable Safety Codes and the National Electrical Code.

2. THICKNESS OF SLICE:

The knob or dial (6, 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.

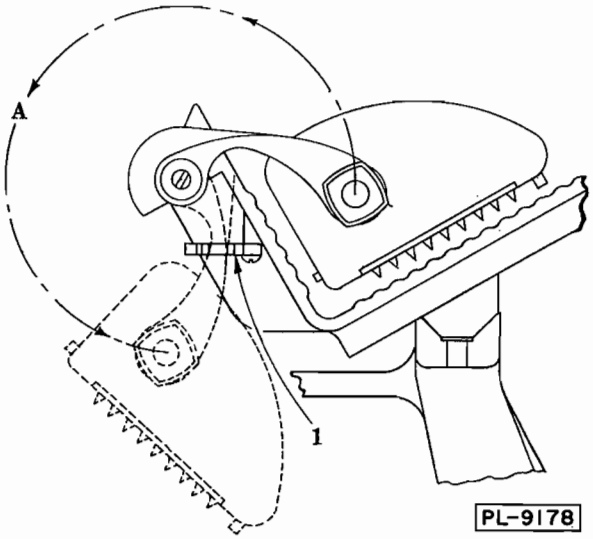


Fig. 2

3. SAFETY PRECAUTIONS:

When not actually slicing, turn the slice adjusting knob clockwise as far as it will go. The gage plate will then be in line with the cutting edge of the knife and guard it. A neon pilot safety light (4, 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 (9, Fig. 1) has a shape which prevents swinging the grip (12, 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 (10, Fig. 1) to swing clear 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 (10, 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 (12, Fig. 1). Hold the handle (11, 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 (5, 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:

Unplug electrical power cord and 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. A pivoting cleaning foot (3, Fig. 1) may be used to support the slicer in a raised position while cleaning. After the cleaning operation fold this foot to its retracted position.

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

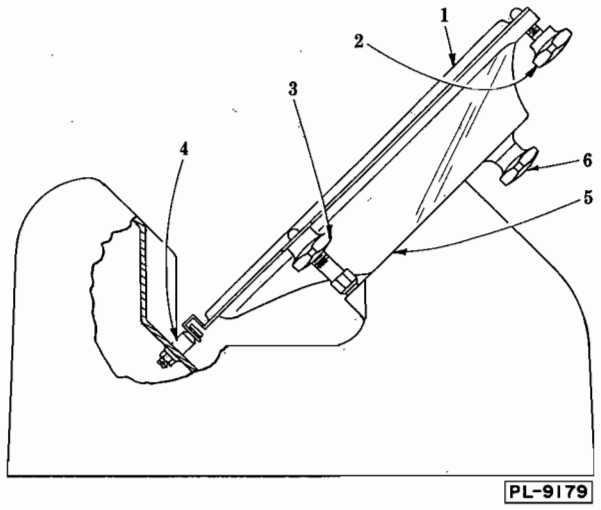


Fig. 3

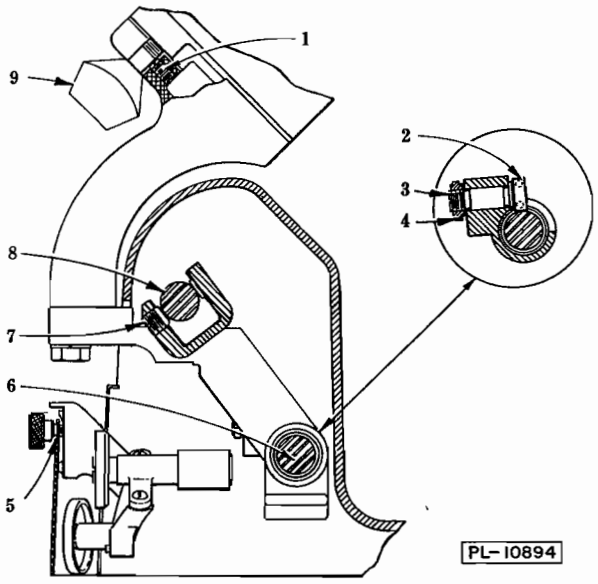


Fig. 4

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.

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 (5, Fig. 4) of the side panel. Use the thumb screw to secure the sharpener in position shown 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 every time 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 10) and set the slice adjusting knob 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 (7, 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 knob (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.

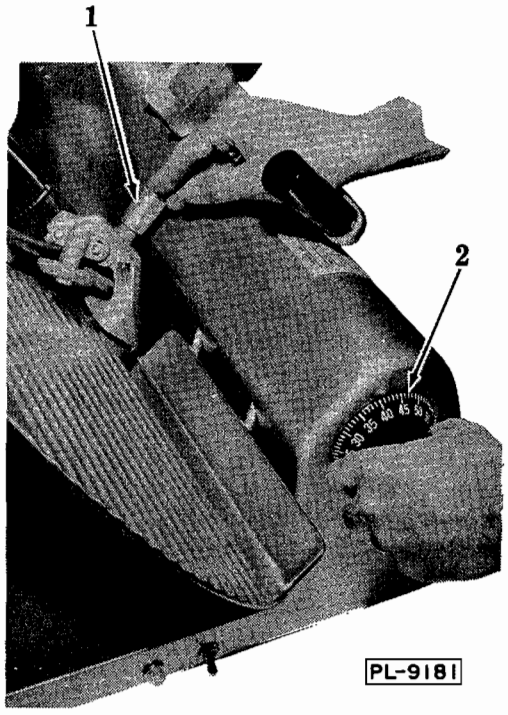


Fig. 5

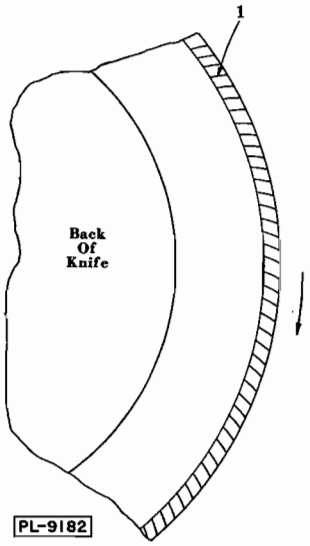


Fig. 6

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 knob 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 technician. Align gage plate in plane with knife. Straight edge must lie flat across knife and gage plate.

9. CARRIAGE BEARING ADJUSTMENT:

1. Turning the adjusting screw (7, Fig. 4) will regulate the amount of looseness (or play) in the carriage. This set screw changes the clearance between the "Rulon" plugs and the

upper slide rod. Note: Excessive tightening will cause needless friction on the upper slide rod.

2. To adjust the eccentric stud & brg. sub-assy. on the lower slide rod, loosen the locking nut (4, Fig. 4), then turn the eccentric stud (3, Fig. 4) to suit. A proper setting may be reached by turning the eccentric to a tight (or drag) position; then loosening so that outer race of ball bearing (2, Fig. 4) still turns on the lower slide rod, but with a minimum of bearing pressure. **NOTE**: The sleeve bearings are for alignment only. When properly adjusted, the carriage is free to glide on slide rods. Excessive drag will be noted at the carriage if the bearing is overly tightened.

   Over a period of time it may be necessary to re-adjust bearing and/or rotate the slide rod to eliminate the effect of any flat on the rod.

10. CARRIAGE REMOVAL & ADJUSTMENT:

The carriage tray assembly can be taken off as a unit by loosening the thumb screw (9, 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 adjusting the self-locking set screw (1, Fig. 4) to suit.

11. 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 dis-assemble 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.

12. LUBRICATION:

Very little lubrication is needed. Both the upper (8, Fig. 4) and lower (6, Fig. 4) slide rods are to be lubricated. Use a few drops of oil (Texas "Havoline" or equiv.) weekly on these slide rods.

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 (10, 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.

13. MOTOR:

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

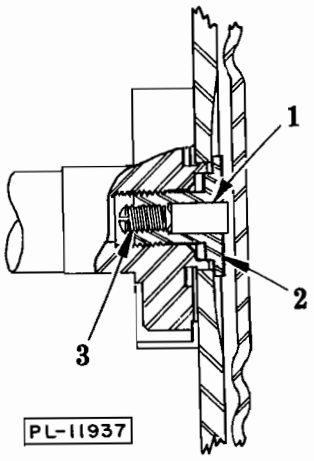
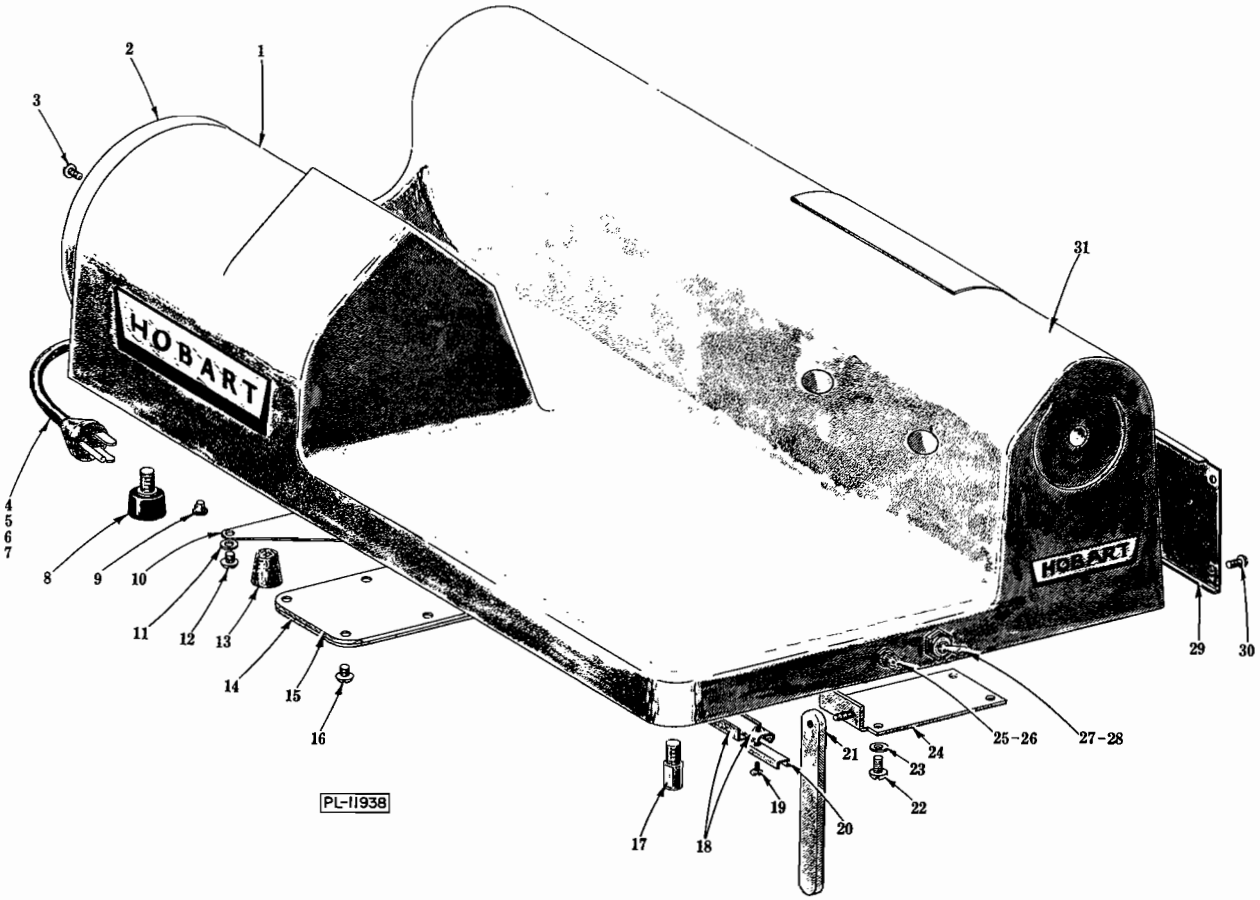


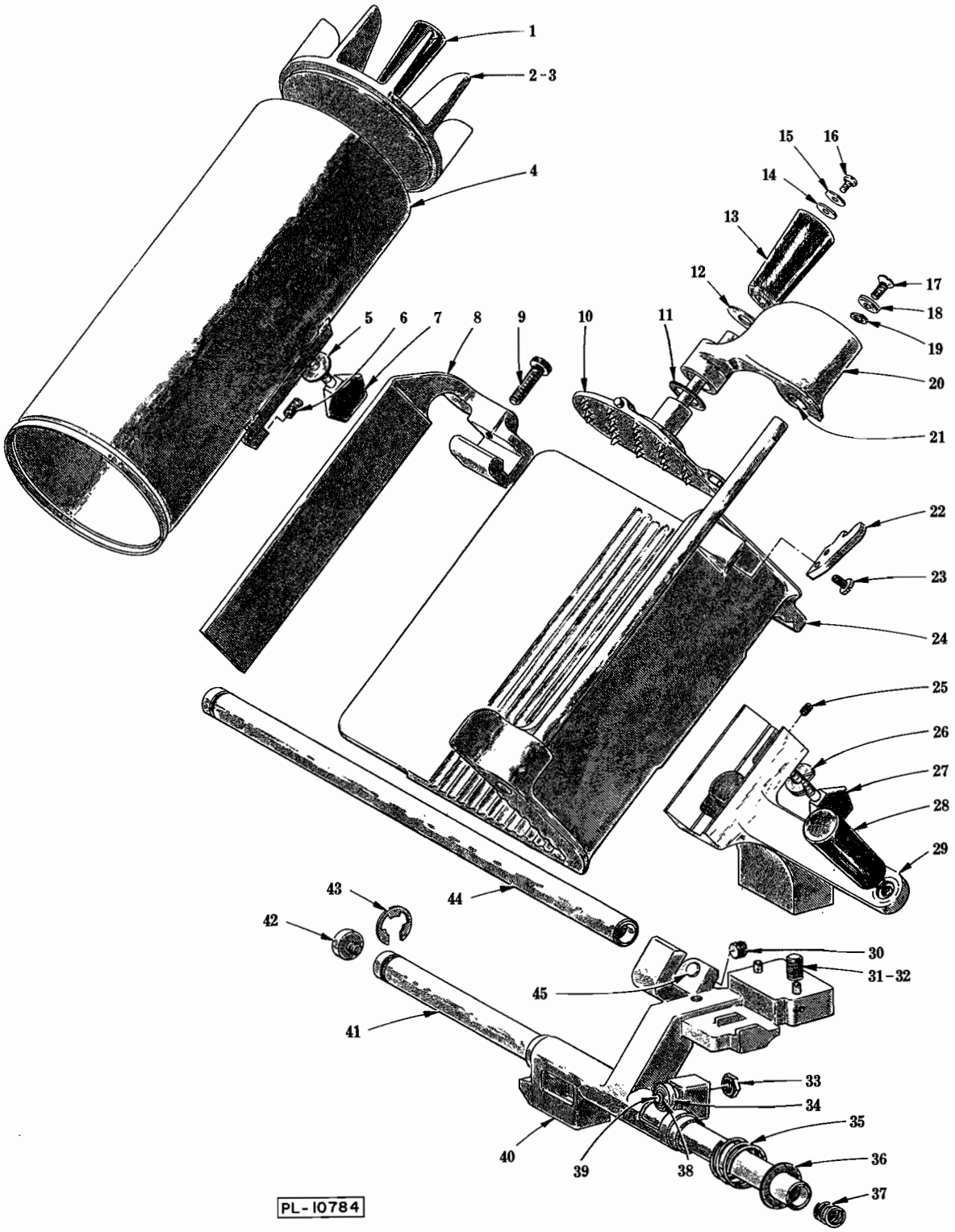
Fig. 7


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BASE UNIT

BASE UNIT

ILLUS. PL-11938	PART NO.	NAME OF PART	AMT.
1	---	Motor (See Separate Motor Parts Sheet)	1
2	P-70238	Cover - Bearing Bracket	1
3	SC-10-32	Mach. Screw - #8-32 x 3/8" Truss Hd. (A.C.)	2
4	S-63335-34	Cord & Plug (3 Cond. under 150 V.) (Ground)	1
5	M-64142-3	Cord & Plug (3 Cond. 200-250 V.) (Ground)	1
6	D-113902-2	Cord (Export)	1
7	FE-6-29	Nut - Wire	4
8	M-18682	Foot	3
9	M-72084	"Caplug" - Tapered	3
10	M-70022	Cover - Junction Box	1
11	WL-3-8	Lock Washer - #6 x .047" x .031"	5
12	SC-9-70	Mach. Screw - #6-32 x 1/4" Rd. Hd.	5
13	M-70628	Plug - Base Bearing Hole	1
14	B-108006	Cover - Gear Case	1
15	B-108005	Gasket - Gear Case Cover	1
16	SC-7-74	Mach. Screw - #10-24 x 3/8" Rd. Hd.	6
17	M-70412	Foot - Helper	1
18	P-70397-1	Conduit	1
19	SC-14-66	Mach. Screw - #6-32 x 5/16" Flat Hd.	2
20	M-70398	Insulator - Conduit Leads	2
21	A-103972	Leg - Cleaning	1
22	SC-9-79	Mach. Screw - #6-32 x 5/16" Rd. Hd.	4
23	WL-3-8	Lock Washer - #6 x .047" x .031"	4
24	B-103975	Switch Box Cover Assy.	1
25	M-88733-1	Pilot Light & Terminal Assy. (with nut) (115 V.)	1
26	M-88733-2	Pilot Light & Terminal Assy. (with nut) (230 V.)	1
27	B-87711-131-1	Switch (with nuts)	1
28	M-70429	Insulator - Switch	1
29	S-84067	Panel - Side	1
30	SC-10-32	Mach. Screw - #8-32 x 3/8" Truss Hd.	4
31	A-108067	Base & Name Plate Sub-Assy.	1

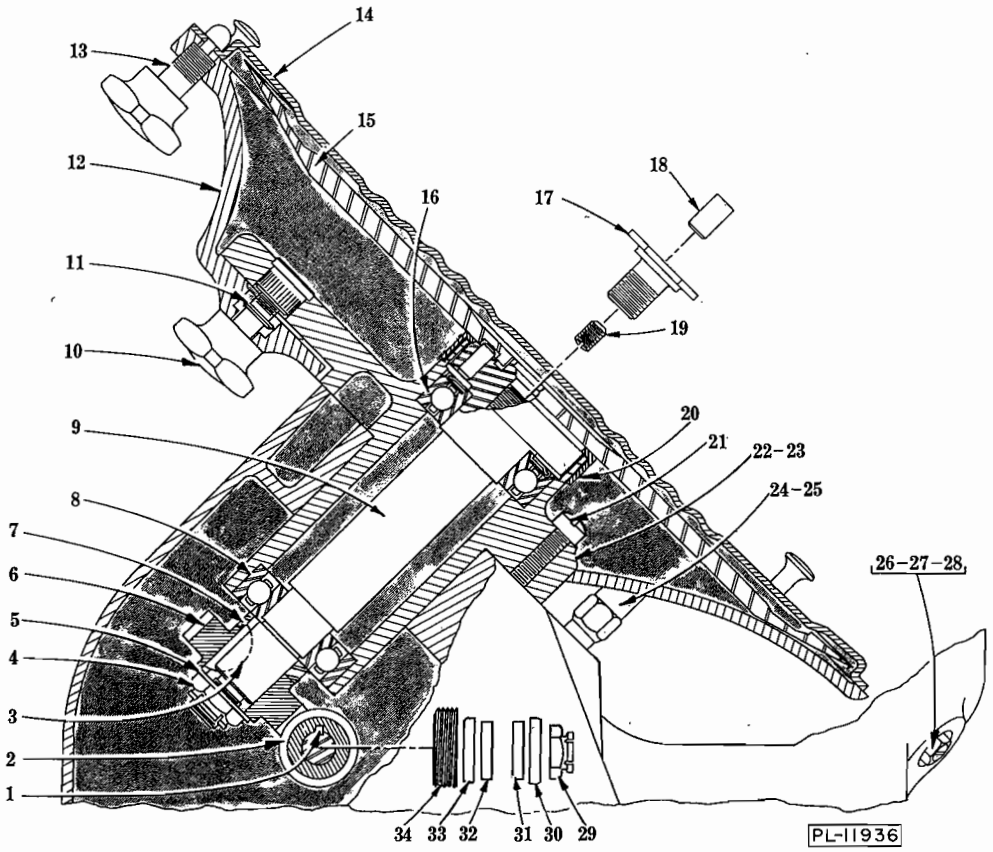


CARRIAGE UNIT

CARRIAGE UNIT

ILLUS. PL-10784	PART NO.	NAME OF PART	AMT.
*1	P-70194	Handle - Carriage Tray	1
*2	R-75930	Plate - Pusher	1
*3	M-75945	Pusher Plate & Handle Assy. (Incls. items #1 & 2)	1
*4	S-72119	Tube & Angled Seat Assy.	1
*5	WS-5-36	Washer	1
*6	SC-64-15	Set Screw - 1/4"-20 x 1/2" Hdls. Oval Pt. "Nylok"	1
*7	C-108197-5	Thumb Screw	1
8	B-113914-1	Fence & Insert Sub-Assy.	1
9	M-70448	Thumb Screw - Fence	1
10	C-104290	Meat Grip Sub-Assy.	1
11	M-70386	Washer - Meat Grip	1
12	M-70387	Washer - Handle	1
13	P-70202	Handle - Meat Grip	1
14	M-70344	Washer - Handle Tension	1
15	M-70345	Washer - Handle Retaining	1
16	M-68042	Screw - "Nylok" Truss Hd.	1
17	SC-16-5	Mach. Screw - 1/4"-20 x 5/8" Oval Hd.	1
18	M-70305	Washer - Meat Grip Retaining	1
19	WL-6-16	Lock Washer - 1/4" x .107" x .047"	1
20	M-75138	Meat Grip Arm & Brg. Sub-Assy. (Incls. item #21)	1
21	M-75135	Bearing - Meat Grip Arm	2
22	M-72579	Clip - Meat Grip Retaining	1
23	M-68042	Screw - "Nylok" Truss Hd.	2
24	M-72758	Carriage Tray & Slide Rod Sub-Assy.	1
25	SC-64-15	Set Screw - 1/4"-20 x 1/2" Hdls. Oval Pt. "Nylok"	1
26	A-107364	Washer - Belleville	2
27	C-108197-5	Thumb Screw	1
28	P-70194	Handle - Carriage Tray	1
29	R-88749	Carriage Support & Plug Sub-Assy.	1
30	M-86260	Adjusting Screw - "Nylok"	1
31	SC-37-21	Fin. Bolt - 1/2"-13 x 1-1/2" Hex Hd.	1
32	WL-6-35	Lock Washer - 1/2" x .170" x .099"	1
33	V-10928-2	Nut	1
34	BB-4-11	Ball Bearing - Hoover #77036	1
35	M-20622	Spring - Bumper	2
36	V-21046-1	Washer - Bumper	2
37	V-12734	Spring - Slide Rod End	2
38	RR-9-15	Retaining Ring	1
39	B-109870	Stud - Eccentric	1
40	C-114022	Carriage Bearing Sub-Assy. (Incls. item #30)	1
41	M-75052	Slide Rod & Cap Assy. (Incls. item #42)	1
42	M-74908	Cap - Slide Rod	2
43	V-24094	Retaining Ring	2
44	M-75052	Slide Rod & Cap Assy. (Incls. item #42)	1
45	M-83416	Plug	2
	M-86262	Eccentric Stud, Brg. & Nut Sub-Assy. (Incls. items #33, 34, 38 & 39)	1
	*M-72872	Food Chute Attachment Assy. (Incls. items #3, 4, 5, 6 & 7)	1
	M-72615	Carriage Tray, Meat Grip & Arm Sub-Assy. (Incls. items #10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 22, 23, 24, 26 & 27)	1
	B-111038-1	Fence & Thumb Screw Assy. (Incls. items #8 & 9)	1

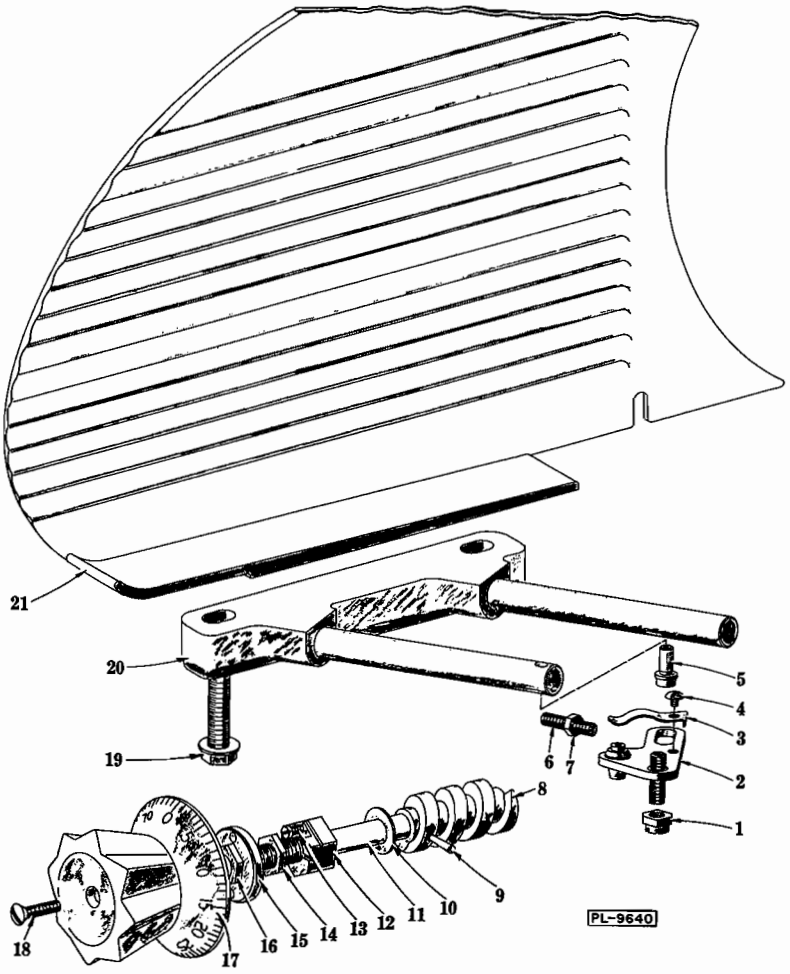
*Attachment Chute - (Special, used in place of Carriage)


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KNIFE UNIT

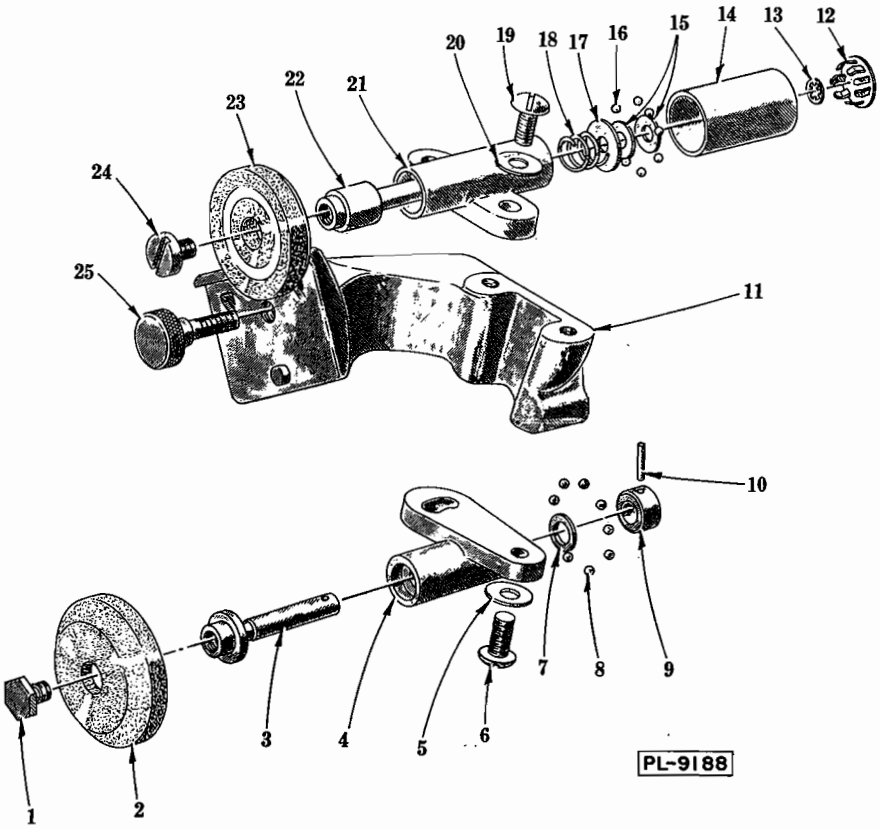
KNIFE UNIT

ILLUS. PL-11936	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	Stop Nut - 1/2"-20 "Flexloc"	1
5	WS-8-9	Washer	1
6	M-70302	Gear - Knife Shaft Worm (24T)	1
7	V-104001	Washer - Thrust	1
8	BB-18-43	Ball Bearing - Hoover #9204	1
9	P-70435	Knife Shaft & Dowel Sub-Assy.	1
10	P-82957	Screw - Back Knife Guard Retaining	1
11	M-82934	Retaining Ring	1
12	S-82952	Back - Knife Guard	1
13	P-70196	Stud - Upper Knife Guard	1
14	R-83023	Knife Guard & Knob Assy.	1
15	S-70231	Knife	1
16	BB-16-22	Ball Bearing - Fafnir #205KL	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" Hdls., Flat Pt. "Nylok"	1
20	B-111154	Ring - Knife Shaft	1
21	SC-12-34	Mach. Screw - 1/4"-20 x 1-3/8" Fil. Hd.	4
22	P-88726	Knife Shaft Hub & Insert Assy.	1
23	P-70348	Knife Shaft & Hub Assy. (Incls. items #3, 4, 5, 6, 7, 8, 9, 16, 20 & 22)	1
24	M-70241	Stud - Center Knife Guard	1
25	P-70198	Lock Nut - Center Stud	1
26	M-83021	Stud - Lower Retaining Clip	1
27	WL-7-15	Lock Washer - 1/4" Ext. Shakeproof	1
28	NS-17-1	Jam Nut - 1/4"-20 Hex Fin.	1
29	NS-32-23	Stop Nut - 7/16"-20 "Flexloc"	1
30	WS-7-50	Washer	1
31	V-17778-3	Washer - Shock (29/64" I.D.)	1
32	V-17778-2	Washer - Shock (41/64" I.D.)	1
33	V-17777-2	Retainer - Shock Washer (41/64" I.D.)	1
34	P-70239	Conveyor - Oil	1
	M-73356	Knife Screw Assy. (Incls. items #17, 18 & 19)	1



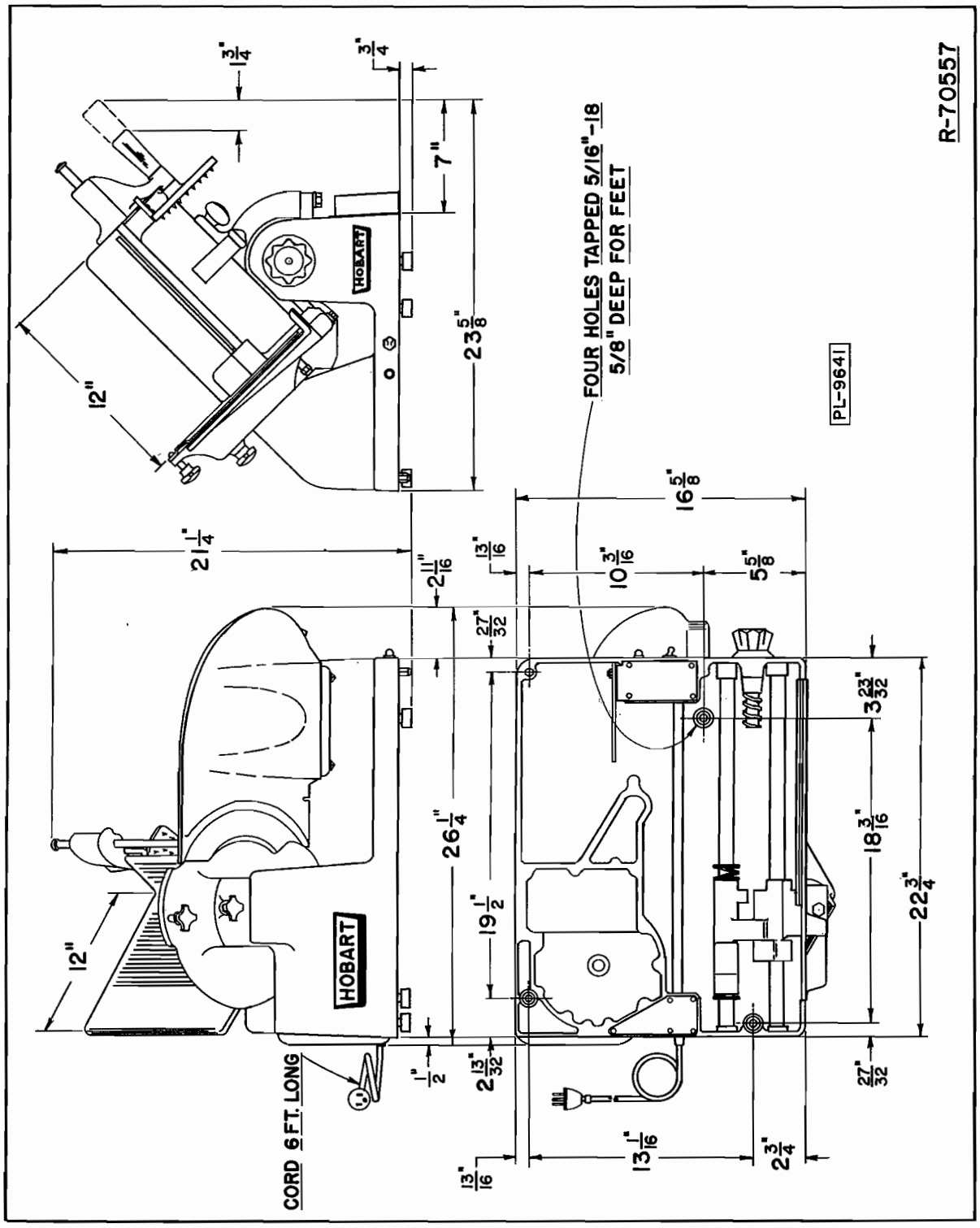
GAGE PLATE AND INDEXING MECH.

ILLUS. PL-9640	PART NO.	NAME OF PART	AMT.
1	NS-32-12	Stop 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" Hdls., Flat Pt.	1
7	NS-17-1	Jam Nut - 1/4"-20 Hex Fin.	1
8	M-87495	Worm - Indexing	1
9	RP-2-22	Rollpin - 5/32" Dia. x 3/4" Lg.	1
10	M-88298	Washer - Belleville	2
11	M-87494	Shaft - Indexing	1
12	M-88887	Retaining Nut & Screw Sub-Assy. (Incls. item #13)	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-16-22	Mach. Screw - #10-24 x 7/8" Oval Hd.	1
19	B-112913	Self-Tapping Screw - 3/8"-16 x 2" Hex Washer Hd. "Taptite"	2
20	P-88740	Gage Plate Support & Slide Rod Assy. (Incls. Rods)	1
21	E-109656	Plate - Gage	1
	M-87493	Indexing Shaft & Worm Assy. (Incls. items #8, 9 & 11)	1



KNIFE SHARPENER UNIT

ILLUS. PL-9188	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	M-83089	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-83092	Shaft - Truing Wheel	1
23	M-13201	Wheel - Truing	1
24	M-3404-7	Screw - Retaining	1
25	B-109702	Thumb Screw - Sharpener Attaching	1
	R-74023	Knife Sharpener Assy. (Incls. items #1 thru 25)	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