INSTRUCTIONS



1612P

MODEL 1612P SLICER

MODEL

1612P ML-104587

HOBART CORPORATION

EXECUTIVE OFFICES
701 RIDGE AVENUE
TROY, OHIO 45374-0001

FORM 19370 (4-95)

Installation, Operation, and Care of MODEL 1612P SLICER

SAVE THESE INSTRUCTIONS

GENERAL

The model 1612P Slicer is equipped with a Hobart-designed motor and features the exclusive Hobart Stay-Sharp cast solid stainless steel knife. The model 1612P is available for single-phase electrical service and is furnished with a cord and plug as standard equipment. The cast aluminum base on the 1612P is coated with a durable oxford gray finish.

Accessories available for the 1612P slicer include the following: The Low Carriage Fence clamps onto the carriage tray to limit product movement during slicing. The Tubular Food Chute can be used in place of the carriage tray to slice round items such as lettuce or pepperoni. The Deflector clips on the knife support underneath the blade to guide the sliced product as it falls away from the blade.



MODEL 1612P SLICER

INSTALLATION

UNPACKING

Immediately after unpacking the slicer, check it for possible shipping damage. If this machine is found to be damaged, save the packaging material and contact the carrier within 15 days of delivery.

Prior to installing the slicer, test the electrical service to assure it agrees with the specifications on the machine data plate.

ASSEMBLY

The container of oil marked Lubriplate FM0-200-AW is for machine lubrication. Refer to LUBRICATION, page 8.

Remove the carriage tray from its shipping location, place it in position on the carriage support (Fig.1), and secure it by tightening the thumb screw. The two washers must be on the bottom, next to the thumb screw, to fit properly.

Locate the knife sharpener, packed loose in the shipping carton, and store it in a location where you can find it when the knife needs sharpening. Refer to KNIFE SHARPENING, pages 6 – 7.

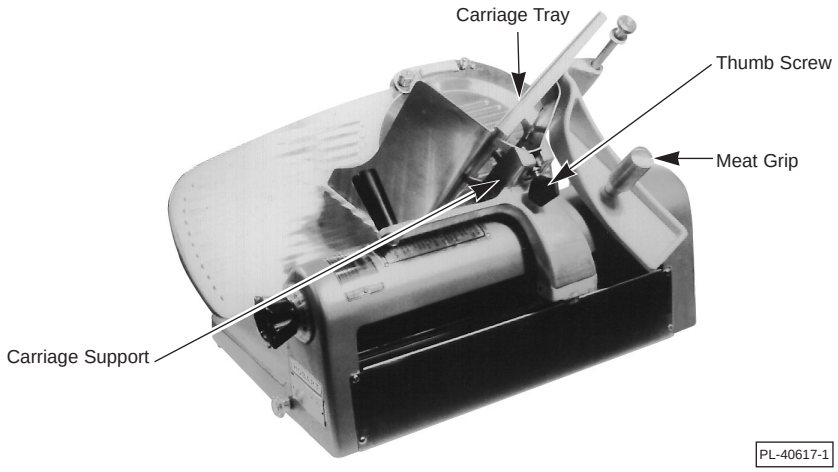


Fig. 1

ELECTRICAL

WARNING: THIS MACHINE IS PROVIDED WITH A THREE-PRONG GROUNDING PLUG. THE OUTLET TO WHICH THIS PLUG IS CONNECTED MUST BE PROPERLY GROUNDED. IF THE RECEPTACLE IS NOT THE PROPER GROUNDING TYPE, CONTACT AN ELECTRICIAN.

CLEAN BEFORE USING

This slicer must be thoroughly cleaned and sanitized after installation and before being used. Refer to CLEANING, pages 5 – 6.

OPERATION

SAFETY

SAFETY DEVICES INCORPORATED IN THIS SLICER MUST BE IN THEIR CORRECT OPERATING POSITIONS ANYTIME THE SLICER IS IN USE.

The TOP KNIFE COVER (Fig. 2) must be in position and secured with the LATCH KNOB. The RING GUARD (Fig. 3) is not removable. The DEFLECTOR accessory, if equipped, is mounted behind the blade on a spring clip (Fig. 3). The TOP KNIFE COVER and the DEFLECTOR can be removed for cleaning.

The MEAT GRIP must be used when slicing short ends to help keep your hands away from the knife.

When the slicer is not running, the INDEX KNOB (Fig. 2) must be turned back below zero (fully clockwise). The gauge plate will then prevent the knife edge from being exposed.

Always UNPLUG the power cord before cleaning or moving the slicer.

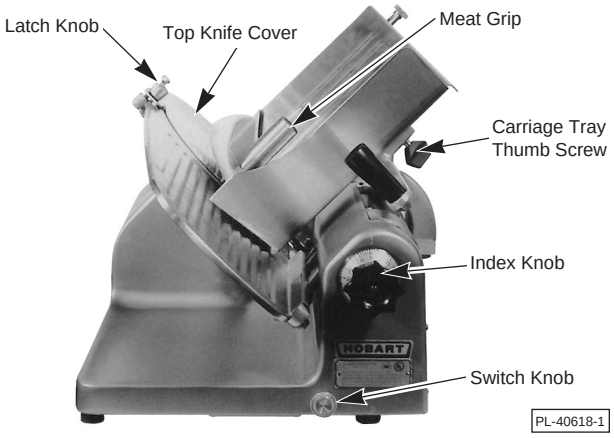


Fig. 2

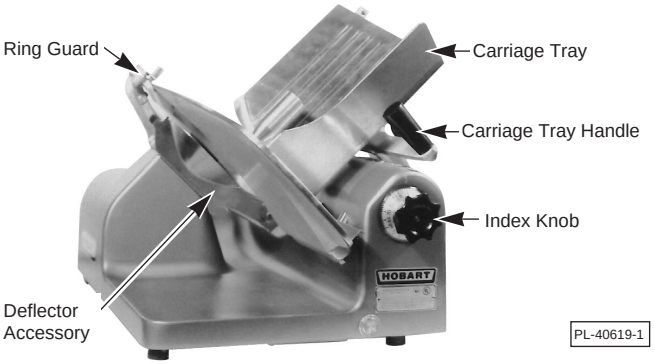


Fig. 3

SLICING — MODEL 1612P

Pull the carriage all the way toward you until it reaches its stop. With the meat grip out of the way, place the product to be sliced on the carriage tray.

Set the meat grip against the product and turn on the slicer by pulling the switch knob (Fig. 2). If the meat grip is not needed, it may be stored out of the way by sliding it to the top of its travel, rotating it behind the carriage tray, and allowing it to rest on the meat grip retaining clip.

Adjust the gauge plate to obtain the desired slice thickness by turning the index knob (Fig. 3). The numbers on the index knob do not indicate actual measurements but may be used for reference to duplicate slice thicknesses.

Use the carriage tray handle (Fig. 3) to push the carriage back and forth to slice.

To use the optional food chute, loosen the carriage tray thumb screw (Fig. 2) and carefully remove the carriage tray. Position the food chute on the carriage support and secure it by tightening the thumb screw. The pusher plate is provided with the food chute to force-feed products when necessary.

CLEANING

This machine MUST be thoroughly cleaned and sanitized after each day's operation or anytime it is not to be used for an extended period of time.

WARNING: THE SLICER KNIFE IS VERY SHARP. EXERCISE EXTREME CAUTION WHEN WORKING NEAR THE KNIFE.

WARNING: UNPLUG MACHINE POWER CORD AND TURN THE INDEX KNOB FULLY CLOCKWISE BEFORE CLEANING THE SLICER.

Using a mild detergent and hot water solution and a clean cloth, wipe all surfaces of the machine. Rinse using another clean cloth and fresh water.

Remove the top knife cover by rotating the latch knob counterclockwise and lifting up (Fig. 4). Remove the deflector accessory (if equipped) by releasing the spring clips at the knife support. Wash and rinse both sides of the top knife cover and deflector.

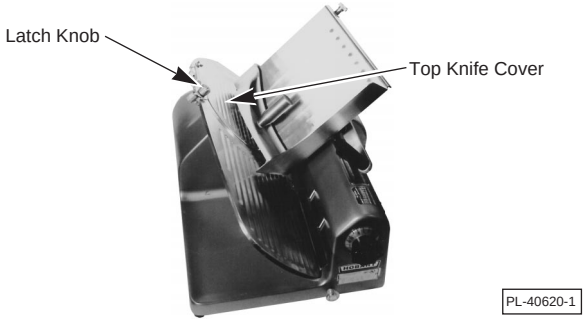


Fig. 4

Clean the ring guard with a thin cloth soaked in a mild detergent and hot water solution. Insert cloth at the bottom part of the ring guard where it meets the gauge plate (Fig. 5). Place right hand above and left hand below the gauge plate. While holding the cloth with both hands, work it between the knife and ring guard. Pull the cloth completely (360°) around the ring guard (Fig. 6). Repeat this procedure if needed.

CAREFULLY wash and rinse both sides of the knife by wiping outward from the center. Never use steel pads to clean the knife.

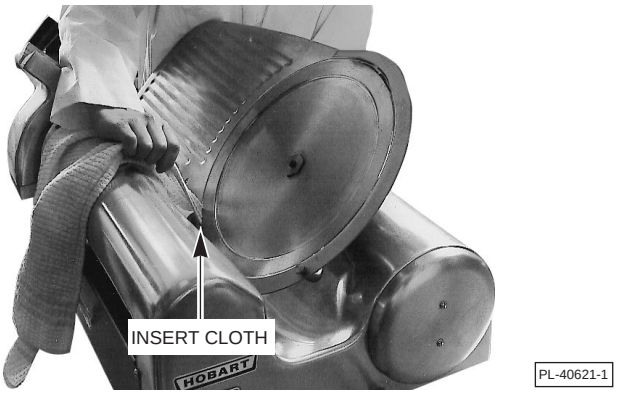


Fig. 5

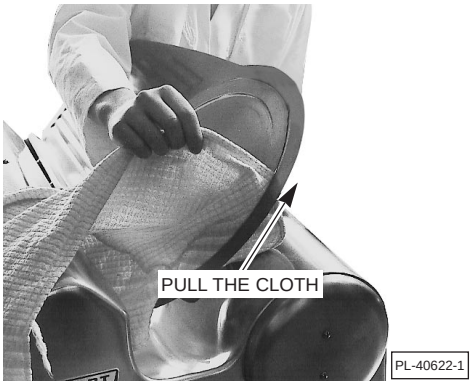


Fig. 6

Carefully reassemble the top knife cover to the slicer by placing it on the guide pins, rotating the latch knob counterclockwise until it drops into position, and releasing the knob. If equipped, clip the deflector accessory to the knife support. The ring guard is not removable.

The Model 1612P has a cleaning leg located underneath the slicer. To clean under the 1612P, raise the front of the slicer and support it with the cleaning leg (Fig. 7).

DO NOT wash any slicer components in a dishwasher.

If using a chlorinated sanitizing solution, dilute per manufacturer's guidelines to prevent discoloration, and follow with a clear water rinse.

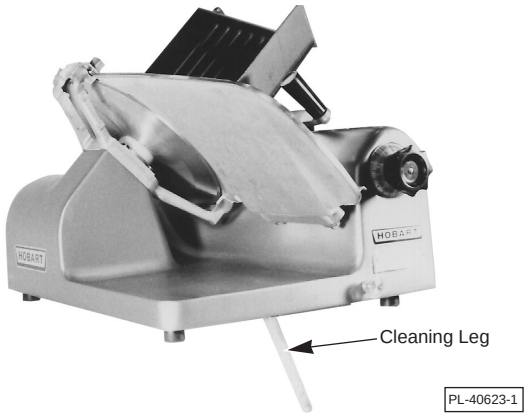


Fig. 7

MAINTENANCE

KNIFE SHARPENING

The Hobart cast stainless steel knife will provide long service in normal food retail or commercial kitchen use. However, in high volume applications where it is a practice to sharpen the knife frequently or even daily, the knife will be expended in a shorter time.

Sharpen only when necessary; prolonged or too frequent sharpening results in unnecessary knife wear.

WARNING: UNPLUG MACHINE POWER CORD.

Turn the index knob fully clockwise so the gauge plate is closed.

Remove the Top Knife Cover by rotating the Latch Knob. Thoroughly wash the area around the knife, the exposed knife surfaces, and the knife edge. Grease should not be allowed to transfer from the knife to the sharpening stones. Replace the Top Knife Cover; rotate Latch Knob to secure cover.

Remove the carriage tray and set the Index Knob at 50. Unscrew the thumb screw on the sharpener and assemble the sharpener in the slot at the bottom of the gauge plate. Lift the sharpener upward in the slot and tighten the thumb screw to fit (Fig. 8).

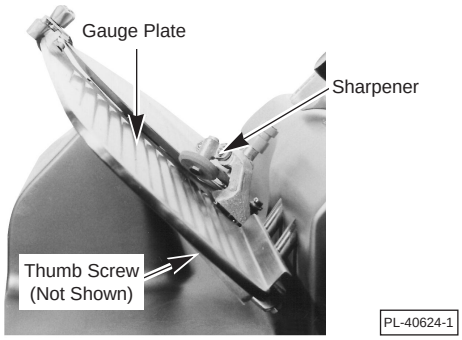


Fig. 8

Plug in the power cord and pull the switch knob to start the slicer.

With the left hand, slowly turn the Index Knob clockwise — bringing the grind wheel in contact with the underneath edge of the knife and rotating the grind wheel — for 5 seconds (Fig. 9).

Back off gauge plate and stop knife. Check to see if a burr has started to develop on the underneath face of knife.

Restart slicer. Engage the truing wheel by pressing the plunger with your right hand — grind and true simultaneously — for 3 seconds (Fig. 10).

Release truing wheel and back away grind wheel at the same time.

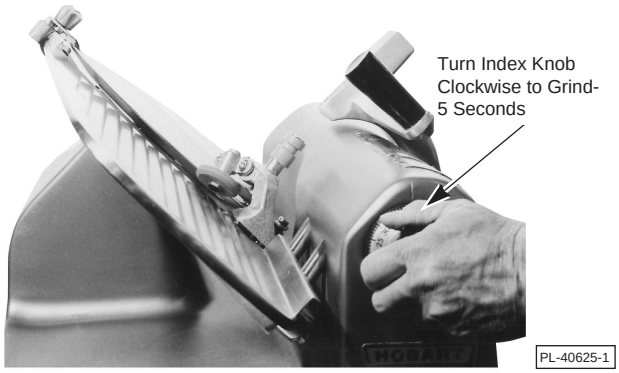


Fig. 9



Fig. 10

Turn the slicer off. Check to make sure that the characteristic grind marks 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.

Unplug machine power cord. Remove sharpener by loosening thumb screw. Return sharpener to storage location. Close the gauge plate by turning the Index Knob back to zero. Wipe the slicer with a clean damp cloth to remove any grinding particles. Replace the Top Knife Cover; rotate the Latch Knob to secure cover.

NOTE: Sharpening stones are expendable and not covered under warranty.

LUBRICATION

WARNING: UNPLUG MACHINE POWER CORD.

The carriage slide rod reservoir (Fig. 11) should be filled monthly with several drops of Lubriplate FM0-200-AW oil. A four-ounce container of this oil was supplied with the slicer. DO NOT use vegetable oil.

Occasionally, the gauge plate slide rods (Fig. 12) should be lightly coated with Lubriplate FM0-200-AW (4 oz. container supplied). Turn the index knob fully counterclockwise when lubricating these slide rods, and then turn it fully clockwise when finished. Wipe off excess lubricant.

DO NOT lubricate the meat grip slide rod (Fig. 12). It must be kept clean but not lubricated.

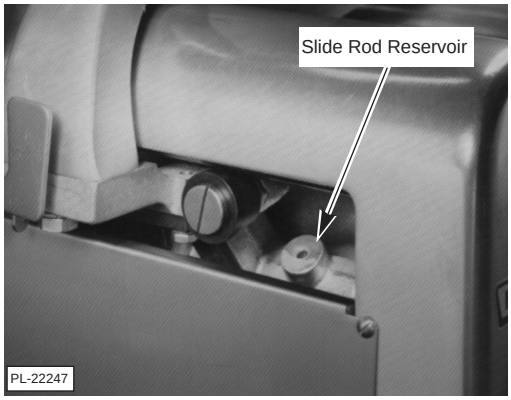


Fig. 11

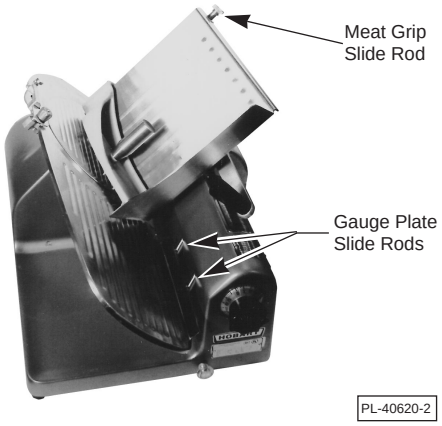


Fig. 12

Additional quantities of Lubriplate FM0-200-AW are available from your local Hobart Service Office.

The motor has sealed bearings and requires no lubrication maintenance.

WEAR ADJUSTMENT

After several years of operation and many sharpenings of the knife, it may become necessary to have the gauge plate adjusted closer to the knife. Contact your local Hobart Service Office if this service becomes necessary as it must be done by an authorized Hobart Service Technician.