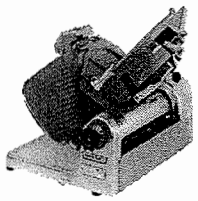
INSTRUCTIONS



1812 SLICER

MODELS 1812 & 1912 SLICERS

1812 ML-104550
1812ALB ML-104545
1912 ML-104552

HOBART
CORPORATION

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TROY, OHIO 45374-0001

FORM 19237 Rev. A (1-98)

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Installation, Operation, and Care of Models 1812 & 1912 Slicers

SAVE THESE INSTRUCTIONS

GENERAL

The Hobart Models 1812 and 1912 Slicers (Fig. 1) are equipped with Hobart-designed motors and are available for single-phase electrical service. They feature the exclusive Hobart Stay-Sharp cast solid stainless steel knife and are furnished with a cord and plug as standard equipment. Other features and options include:

The **Power Interrupt** feature, standard on all slicers, requires the slicer to be manually re-started after a power interruption.

The **Gauge Plate Interlock** feature, standard on all slicers, prevents the Carriage Tray from being removed unless the Carriage is in the HOME position (pulled towards the operator to the limit of its travel) and the Gauge Plate is CLOSED. When the Carriage Tray is removed, the slicer will turn itself OFF if it has not previously been turned OFF. Once the Carriage Tray is removed, the slicer cannot be started until the Carriage Tray is returned to its normal position. With the Carriage Tray removed, the slicer cannot be turned on and the gauge plate cannot be opened.

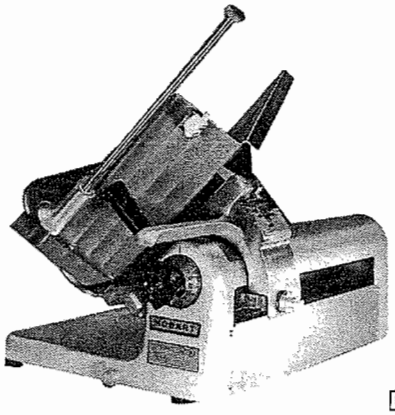
The **HomeStart** feature, standard on all slicers, requires the carriage to be in the HOME position before the slicer can be started.

The **AutoShutoff** option turns the slicer OFF if a full stroke of the carriage has not been made within a brief time interval. AutoShutoff option is factory installed only.

The Model 1912 Slicer features two-speed automatic slicing and has a carriage fence (standard) which can be positioned to limit movement of the product during slicing. Additional carriage fences are available as accessory options.

Some Model 1812 Slicers may incorporate the lift lever used on the Model 1912 Slicers.

MODEL 1812 SLICER



MODEL 1912 SLICER

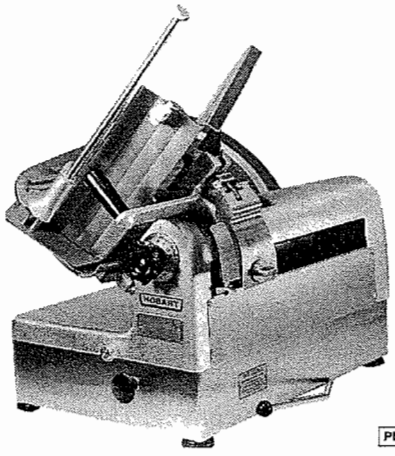


Fig. 1

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 which is located on the front of the slicer.

ASSEMBLY

Locate the lubricant shipped with the machine. Put the lubricant in a safe place so it is available for machine lubrication; refer to the MAINTENANCE section of this manual for instructions.

Remove the Carriage Tray from its shipping box, place it in position on the slicer (Fig. 2). Secure the Carriage Tray to the slicer by lowering the Carriage Tray Lever Arm and tightening the Carriage Tray Locking Knob.

The top mounted Sharpener should already be mounted on its bracket (Fig. 3) with the Guide Pins in the Slots and the Sharpener in its normal position.

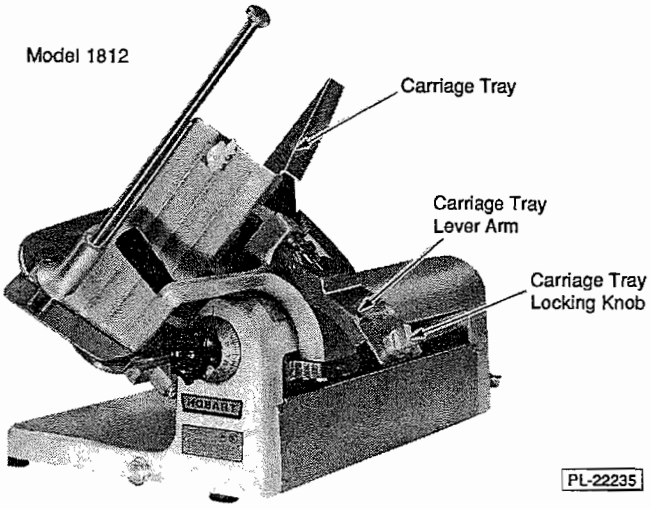


Fig. 2



Fig. 3

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

The 1812 or 1912 Slicer must be thoroughly cleaned and sanitized after installation and before being used (refer to Cleaning, page 7).

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 must be in position and secured with the LATCH KNOB (Fig. 4). The RING GUARD is not removable. The DEFLECTOR, mounted behind the slicer knife on a spring clip, can be removed for cleaning.

The MEAT GRIP must be used when slicing short ends to keep your hand(s) away from the knife.

When the slicer is not running, the INDEX KNOB (Fig. 5) must be turned back below zero (fully clockwise). The GAUGE PLATE will then cover the knife edge.

Always UNPLUG the POWER CORD before cleaning or moving the Slicer.

Model 1812

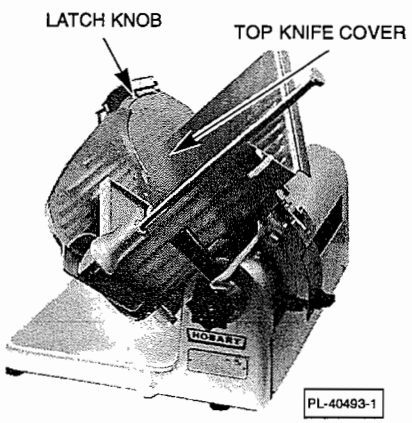


Fig. 4

Model 1912

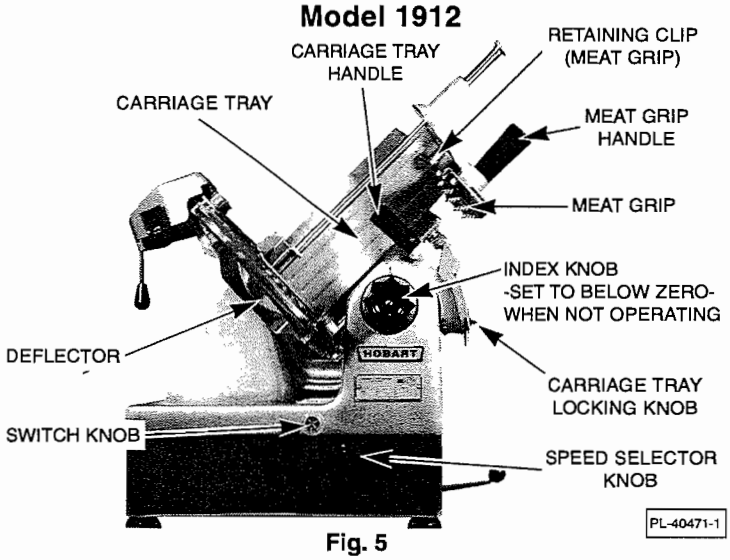


Fig. 5

WARNING: ROTATING KNIFE. USE FEED GRIP. UNPLUG BEFORE CLEANING, SERVICING, OR REMOVING PARTS. REPLACE PARTS BEFORE USE.

SLICING — MODEL 1812

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. Turn the slicer on by pulling the Switch Knob (Fig. 5).

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 under the Carriage Tray, and allowing it to rest in the Retaining Clip (Fig. 5).

Adjust the gauge plate to obtain the desired slice thickness by turning the Index Knob (Fig. 5). The numbers on the Index Knob do not indicate actual measurements but may be used for reference to duplicate slice thickness.

Use the Carriage Tray Handle (Fig. 5) to push the Carriage back and forth to slice.

SLICING — MODEL 1912

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. Adjust the fence by loosening the thumb screw and sliding the fence so that it is close to the product but not pushing against it. Tighten the thumb screw. Set the Meat Grip against the product. Turn the slicer on by pulling the Switch Knob (Fig. 5).

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 under the Carriage Tray, and allowing it to rest in the Retaining Clip (Fig. 5).

Adjust the gauge plate by turning the Index Knob (Fig. 6) to obtain the desired slice thickness.

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. 6) to push the Carriage back and forth to slice manually.

To operate the slicer automatically, make sure the Speed Selector Knob (Fig. 5) is set to low speed (knob is pushed in), pull the Carriage all the way towards you until it reaches its stop (or HOME position), lift the Actuating Lever (Fig. 7) to its locked position, and gently push the carriage to engage the driving unit. Always start automatic slicing in low speed.

To change to high speed, pull the Speed Selector Knob out (when the carriage is at the HOME position) and rest the notch in the speed selector on the shifter sleeve. Release the speed selector to shift back to low speed.

To disengage the driving unit, push the Locking Clip (Fig. 7) when the carriage is nearing the HOME position. Always leave the driving unit in low speed (Speed Selector Knob is pushed in) when the slicer is not operating automatically.

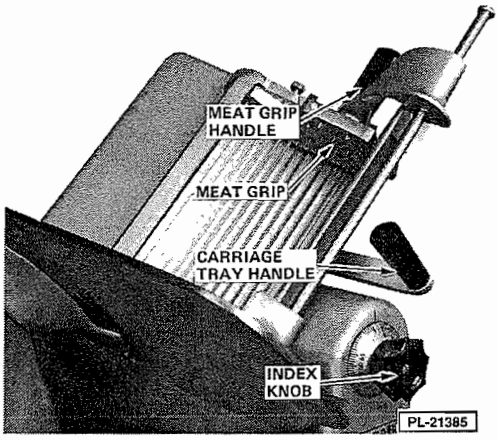


Fig. 6

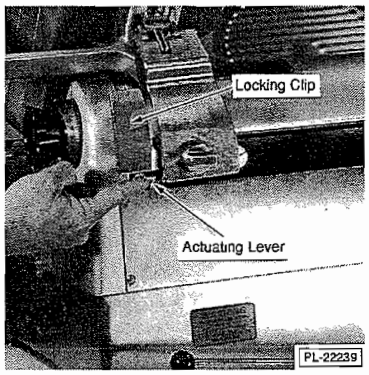


Fig. 7

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 (Fig. 8). Use only products formulated to be safe on stainless steel or aluminum.

Clean the ring guard by inserting a thin cloth soaked in a detergent/hot-water solution. Insert cloth between the Ring Guard and the Knife. 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 around the ring guard (Fig. 9). Repeat this procedure if needed.



Fig. 8



Fig. 9

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

Remove the Top Knife Cover by rotating the Latch Knob (Fig. 10). Remove the Deflector (Fig. 5) from the knife support. Wash and rinse both sides of the Top Knife Cover and Deflector.

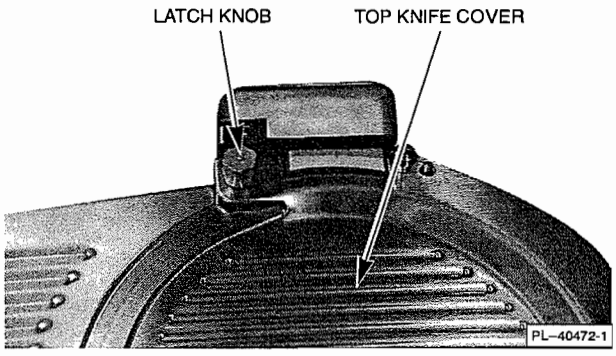


Fig. 10

Remove the sharpener by pushing the Lock Lever to the left (Fig. 11) and lifting sharpener up off the bracket. Clean the sharpener using mild detergent / hot water solution and a clean cloth. Wipe out any product residue. Rinse with clean water.

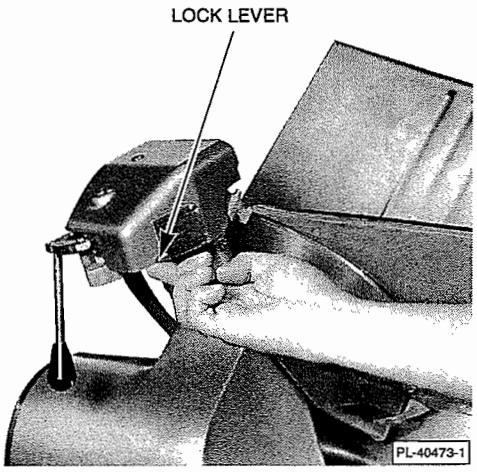


Fig. 11

Do not exceed chemical manufacturer's recommended concentrations for detergent or sanitizer. Do not exceed 200 parts per million concentration of available chlorine. For example, mixing 1 tablespoon of 5.25% sodium hypochlorite bleach with 1 gallon of water yields a solution containing 200 ppm of available chlorine. Solution with concentrations greater than 200 ppm will accelerate corrosion of metals. Maximum exposure to sanitizing solution varies with temperature and concentration. Rinse with clean water.

Carefully re-assemble the Top Knife Cover and Deflector. The Ring Guard is not removable.

To reassemble sharpener, place sharpener into position on the bracket, lift front of sharpener slightly, and slide back so that rear slot on sharpener slides over rear guide pin on bracket (Fig's. 12 & 13). Press down to engage sharpener over front guide pin on bracket (Fig. 12). Slide Lock Lever to the right (Lock position). Ensure that sharpener is tightly engaged.

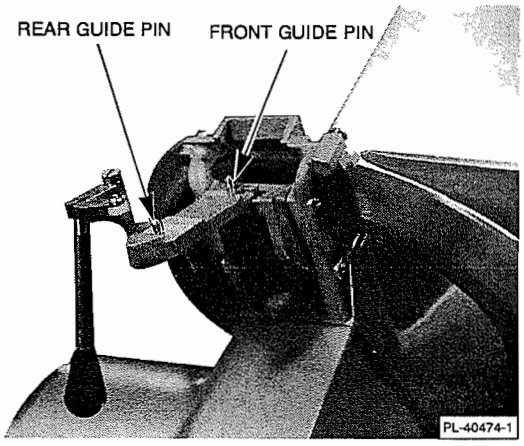


Fig. 12

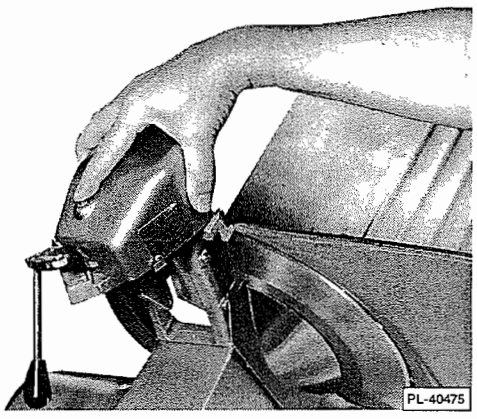


Fig. 13

WARNING: MOVING PARTS INSIDE. RAISE ONLY FOR CLEANING UNDER MACHINE. DO NOT OPERATE SLICER IN THE RAISED POSITION.

The Model 1812 Slicer has a cleaning leg which is underneath the machine. To clean under the 1812 Slicer, raise the index knob end of the machine and support it with the cleaning leg.

To clean under the 1912 Slicer and the 1812 slicer with a Lift Lever, raise the Lift Lever past center to its stop (Fig. 14). After cleaning, return the slicer to its normal position by slowly retracting the Lift Lever.

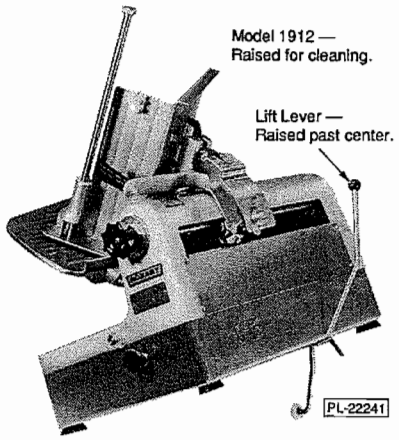


Fig. 14

DO NOT wash any slicer components in a dishwasher.

If using a chlorinated sanitizing solution, dilute per manufacturer's guidelines to prevent discoloration of the base. **NOTE**: Failure to follow use, care, and maintenance instructions may void your Hobart warranty.

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.

Remove the Top Knife Cover by rotating the Latch Knob (Fig. 15).

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 grind stones.

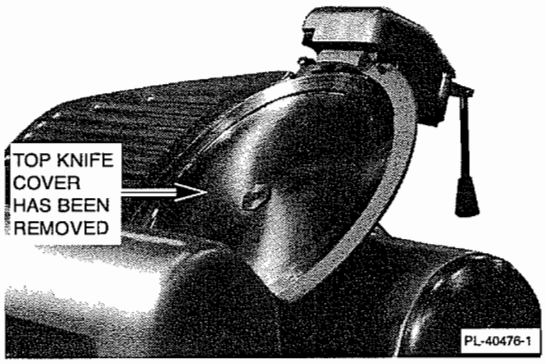


Fig. 15

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

With left hand, lift sharpener handle to a horizontal position (Fig. 16).

Pull sharpener handle toward you, applying pressure until the handle has gone as far as it will go (Fig. 17). Sharpen knife for 5 seconds. Release sharpener handle. If necessary, repeat sharpening for another 5 seconds.

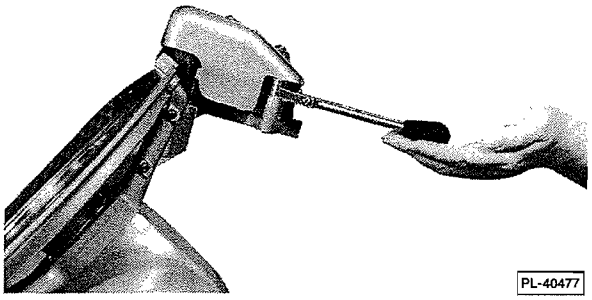


Fig. 16

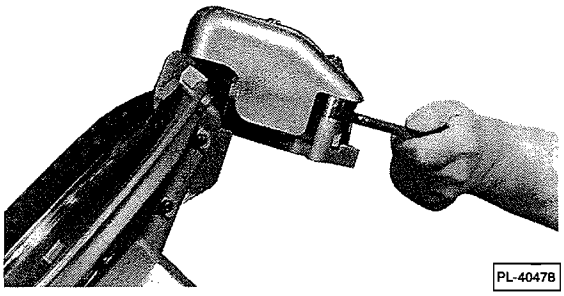


Fig. 17

Turn the slicer off. Unplug machine power cord.

Wipe the slicer with a clean damp cloth to remove any grinding particles.

Replace the Top Knife Cover.

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

LUBRICATION

WARNING: UNPLUG MACHINE POWER CORD.

The carriage Slide Rod Reservoir (Fig. 18) should be filled monthly with several drops of Lubriplate FM0-200-AW lubricant which was supplied with the slicer. DO NOT use vegetable oil.

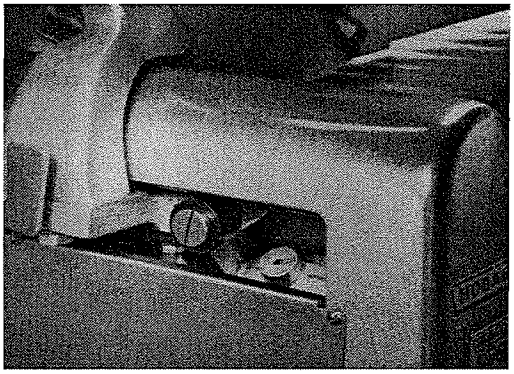


Fig. 18

Occasionally, the gauge plate slide rods (Fig. 19) should be lightly coated with the same lubricant. Turn the index knob fully counterclockwise when lubricating these slide rods, and then turn it fully clockwise when finished. Wipe off excess lubricant.

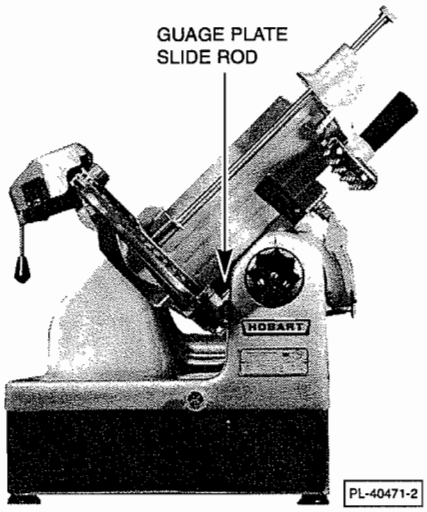


Fig. 19

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

Additional lubricant is 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.