INSTRUCTIONS



2912PS SLICER

MODEL 2912PS AUTOMATIC SLICER . . . with Portion Scale

MODEL

2912PS ML-104966

Previous models covered by this manual:

2912PS ML-104833

HOBART CORPORATION

701 S. RIDGE AVENUE
TROY, OHIO 45374-0001

937 332-3000

www.hobartcorp.com

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Model 2912PS Slicer

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Installation, Operation, and Care of Model 2912PS Automatic Slicer with Portion Scale

SAVE THESE INSTRUCTIONS

GENERAL

The model 2912PS Automatic Slicer with Portion Scale can display the weight or slice count as the sliced product falls to the platter. Six preset values can be programmed for lb weigh, oz weigh, and slice count, which are readily accessible for portioning. Other values can be manually preset before beginning an automatic cycle. The scale display can Tare to indicate Net weight but is *NOT LEGAL FOR TRADE*. An automatic cycle stops slicing when the preset value is satisfied (by net weight or slice count).

The model 2912PS is equipped with a ½ HP motor and is available for single-phase electrical service. The slicer features the exclusive Hobart Stay-Sharp contoured cast solid stainless steel knife. The slicer is furnished with a cord and plug as standard equipment. The 2912PS slicer features automatic slicing with six adjustable speeds. Other features and options include:

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

The **Gauge Plate and Carriage Interlock** feature, standard, prevents the Carriage Tray from being removed unless the Carriage is in the HOME position (pulled all the way to the front) and the Gauge Plate is CLOSED. When the Carriage Tray is tilted horizontally, the slicer will turn OFF if it has not previously been turned OFF. Once the Carriage Tray is tilted horizontally or removed, the slicer cannot be started and the Gauge Plate cannot be opened until the Carriage Tray is returned to its normal operating position.

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

The **AutoShutoff** feature, provided on all 2912PS slicers, is turned off at the factory but can be enabled or disabled by pressing the down arrow key while pulling the switch knob all the way forward with the lever on manual. If AutoShutoff is enabled, the slicer will turn off if a keystroke or full stroke of the carriage has not been made within a 10 second interval while in Manual mode.

A tubular food chute, and a 4" leg set are available accessories for 2912PS. The low carriage fence is standard on 2912PS. A high carriage fence is an accessory used with front mounted meat grips. The standard meat grip is front-mounted. Heavy front-mounted meat grip is an available accessory.

In Automatic Mode, the operator selects WEIGH (by LB or OZ units) or COUNT mode and a PRESET value. As each slice is made, the remaining slice count or actual weight displays. The slicer stops when the PRESET value is met. The weight or count setting is retained in memory for repeat applications or can be reset. If a PRESET value was not selected, the slicer begins at zero, displays the actual weight or slice count, and slices continuously until stopped by the operator.

When all Automatic Mode requirements are met, you can press the Slice / Pause button to either start or resume automatic slicing or to stop slicing and return to the Home position. Refer to pages 6 – 9 for details.

INSTALLATION

UNPACKING

Immediately after unpacking the slicer, check for possible shipping damage. If the slicer 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. The data plate is located on the right side of the slicer base.

CARRIAGE TRAY

The Carriage Tray is secured to the slicer when the knob on the Carriage Tray / Support Arm is turned clockwise until snug (Fig. 1). Refer to page 11 for assembly information.

SHARPENER

The Sharpener should already be mounted on top of the slicer and locked to its bracket (Fig. 1).

TOP KNIFE COVER

The Top Knife Cover should already be in place and secured with its Latch Knob (Fig. 1).

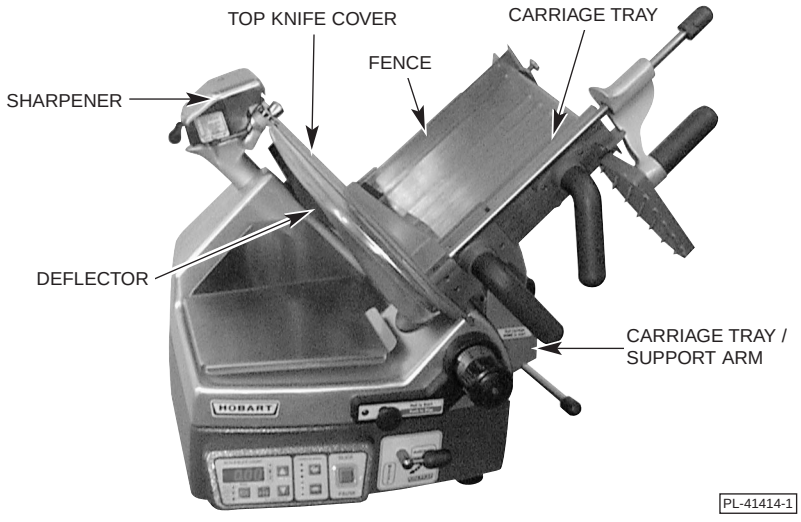
DEFLECTOR

The Deflector should already be mounted below the knife (Fig. 1).

FENCE (Low and High Fences are used with front-mounted meat grip only.)

Either Fence (Fig. 1) can be clamped on the Carriage Tray to limit product movement during slicing.

Model 2912PS Slicer



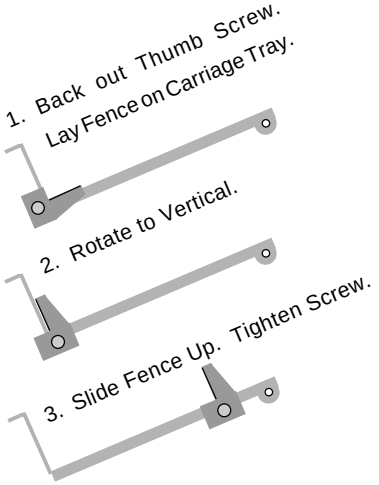


Fig. 1

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

The 2912PS slicer must be thoroughly cleaned and sanitized after installation and before being used. Refer to Cleaning, page 10.

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. 2). The RING GUARD is not removable. The DEFLECTOR, mounted below the slicer knife, can be removed for cleaning.

The MEAT GRIP (Fig. 2) 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. 2) 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.

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

Model 2912PS Slicer

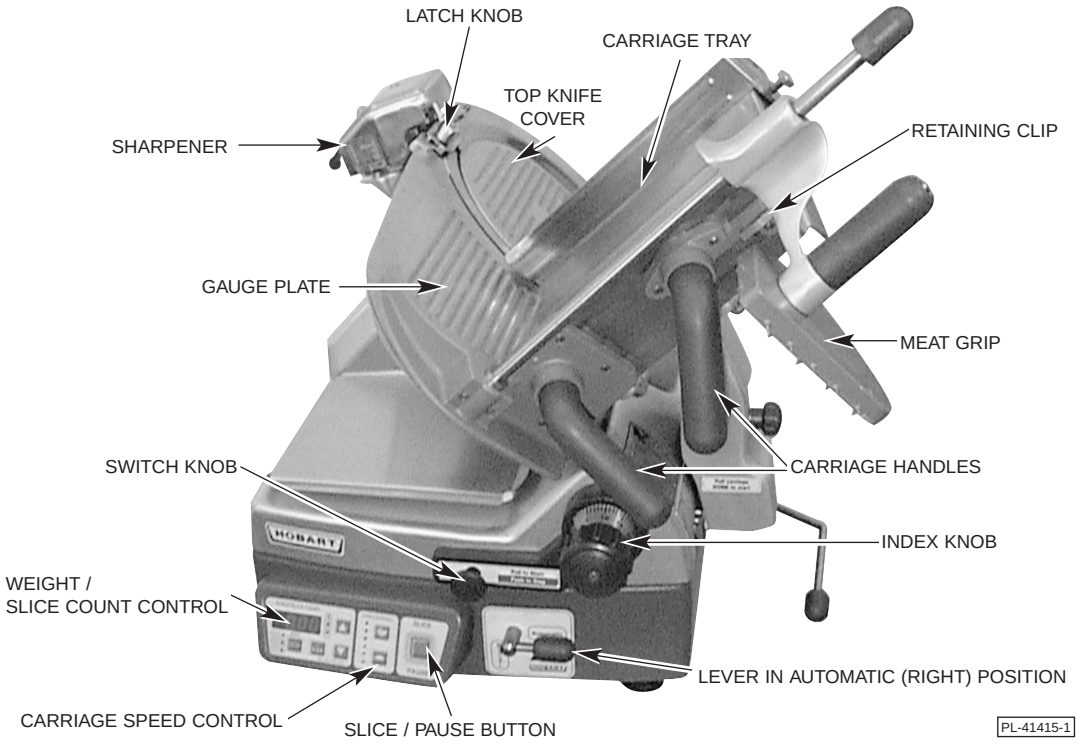


Fig. 2

KEYPAD

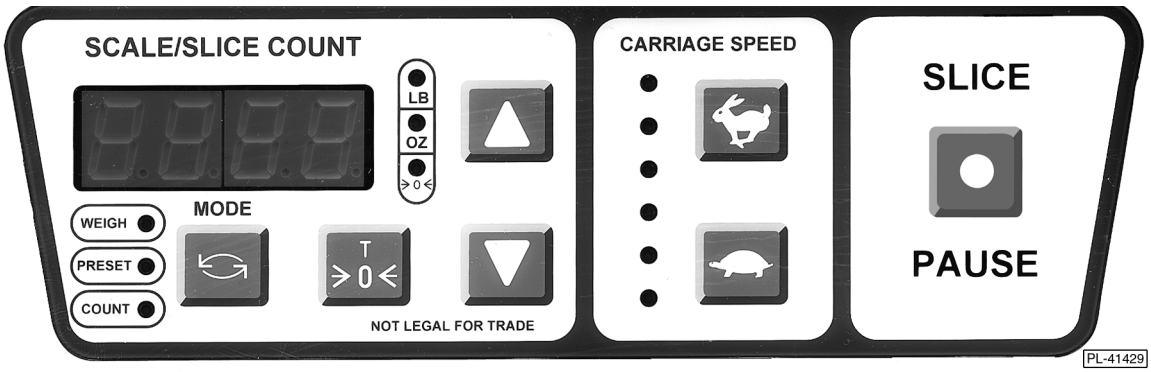
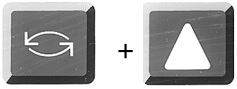


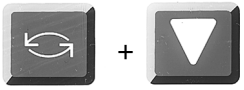
Fig. 3



— Selects the Mode: WEIGH, WEIGH + PRESET, COUNT, COUNT + PRESET.



— Selects LB as the unit of measure for Weigh mode (kg for metric).



— Selects OZ as the unit of measure for Weigh mode (gm for metric).



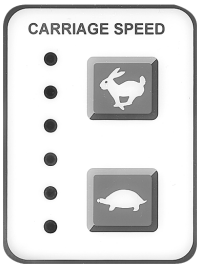
— Sets the platter weight as Tare (up to 2 lb or 1 kg); two beeps sound; **>0<** is not lit; clear platter to display the negative amount.
Press for a full second to zero the scale; **– 0 –** displays while the scale rezeroes (up to 0.11 lb); then **>0<** is lit with 0.00 displayed.



— Up arrow increases the Slice Count by 1, the Preset Weight by 0.01 LB, or 0.1 OZ in operator or program modes or advances through the six programmed preset values for the indicated mode when Preset is on. Indicator lights show the mode, unit of measure, and the number of the preset value.



— Down arrow decreases the Slice Count by 1, the Preset Weight by 0.01 LB, or 0.1 OZ in operator or program modes or advances through the six programmed preset values for the indicated mode when Preset is on. Indicator lights show the mode, unit of measure, and the number of the preset value.



— Hare increases the Carriage Speed by one level. The Carriage Speed is indicated by the number of lights.

— Tortoise decreases the Carriage Speed by one level. The Carriage Speed is indicated by the number of lights.



— Slice / Pause button starts the Knife and Carriage motors when in Automatic Mode only. If Slice / Pause is pressed while running, the Carriage returns to Home and stops. If Slice / Pause is pressed after an interruption, slicing restarts. Press Slice / Pause button with your thumb.



— Short tone for a valid key.
Long tone for an invalid key.
Two short tones, enter Program Mode or Rezero.

PRESET VALUES — U.S. WEIGHT UNITS

Six preset values for each weigh mode and slice count are available. The preset values provided at the factory for U.S. weight units are shown in the table below. Other values can be programmed in place of these values by following the Programming instructions in the next section.

FACTORY PRESET VALUES — U.S. WEIGHT UNITS

MODE	Preset 1	Preset 2	Preset 3	Preset 4	Preset 5	Preset 6
WEIGH — LB	0.25	0.50	0.75	1.00	1.50	2.00
WEIGH — OZ	2.0	4.0	6.0	8.0	10.0	12.0
SLICE COUNT	4	6	8	10	15	20

PROGRAMMING

To enter Program Mode with slicer controls lit and lever on Automatic: Hold down the Mode key for 6 seconds until 2 beeps sound and [Prog] displays for 2 seconds. Release the Mode key. The blinking PRESET indicates Program Mode. The CARRIAGE SPEED light(s) and the WEIGH (LB or OZ) or COUNT indicator lights show which Preset value is displayed. There are six preset values for each of the three categories (eighteen total). Do not interrupt power during programming.

1. Press the Mode key to select COUNT or WEIGH Mode. In WEIGH Mode, press both Mode and Up arrow keys at the same time to weigh in LB units; or, press Mode and Down arrow keys at the same time to select OZ units.
2. Press the Up and Down arrow keys to increase or decrease the Preset value.
3. Press Hare or Tortoise keys to access any Preset value (1 – 6) indicated by the CARRIAGE SPEED lights for the indicated category.

Repeat steps 1, 2, and 3 to review or change any of the 6 Preset values for any of the 3 categories (18 preset values in all). When all Preset values are programmed as desired, press the Mode key for 2 seconds to Save and Exit. A beep sounds. [If 0 is programmed as a Preset value, the slicer will Count Up until slicing is stopped by the operator.]

CAPACITY

The scale weighs according to the following capacity limits:

U.S. Pounds	U.S. Ounces	Kilograms	Grams
6 lb by .01 lb increment	96 oz by 0.1 oz increment	3 kg by .005 kg increment	3000 gm by 5 gm increments

SLICE AND WEIGH MORE THAN ONE ITEM

After slicing an item in weight mode, press Tare to set the weight back to zero without removing the sliced product from the platter. Then, with the scale display at 0.00 lb, slice and weigh the next item.

PRESET VALUES — METRIC WEIGHT UNITS ONLY

The six preset values for each weigh mode and slice count provided at the factory for metric weight units are shown in the table below. Other values can be programmed in place of these values by following the Programming instructions in the previous section.

FACTORY PRESET VALUES — METRIC WEIGHT UNITS

MODE	Preset 1	Preset 2	Preset 3	Preset 4	Preset 5	Preset 6
WEIGH — kg	0.100	0.200	0.300	0.400	0.500	1.000
WEIGH — gm	100.	200.	300.	400.	500.	1000.
SLICE COUNT	4	6	8	10	15	20

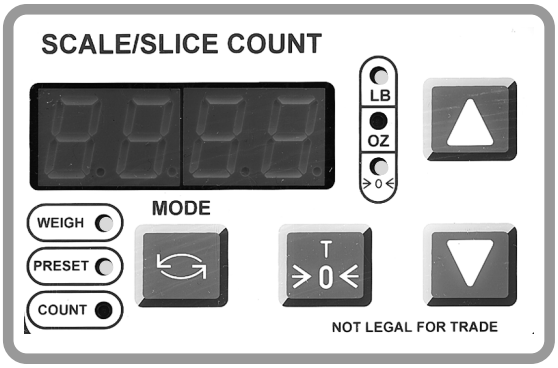
KEYBOARD AND DISPLAY ACTIVATION

Manual Mode — With the Lever on Manual (pointing down) the keyboard display and the slicer knife motor are either both on or both off. The display and slicer knife motor will go off if the Switch Knob is pushed or if the AutoShutoff feature (when enabled) senses inactivity for a 10 second interval.

Automatic Mode — With the Lever on Automatic (pointing to the right) the keyboard display remains on only if the Switch Knob is on, the gauge plate is open, and the carriage is either at Home position or in motion during slicing.

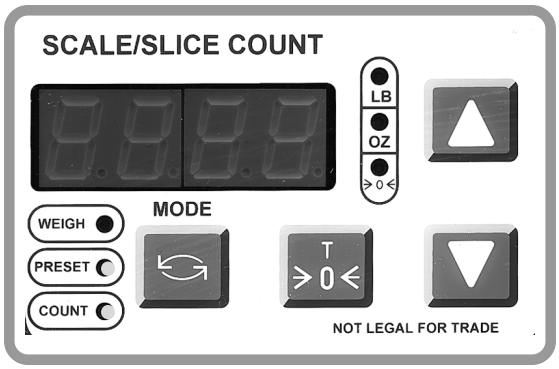
SLICING WITH PRESETS

Using a Preset or Entered Value in Weigh Mode



With the lever on Automatic, press the Mode key until WEIGH and either LB or OZ is lit to indicate Weigh mode and the units. The zero indicator, → 0 ←, will be lit if the platter is empty; press Tare → 0 ← to rezero the platter, if necessary. Once a Preset value is selected and the Preset indicator is lit, the entered or Preset value displays for only 2 seconds, then the platter weight displays. With the gauge plate set, press [Slice / Pause] to begin Automatic slicing. When the platter weight equals or exceeds the preset weight, the slicer returns to Home position and shuts off.

Using a Preset or Entered Value in Count Mode



With the lever on Automatic, press the Mode key until COUNT is lit to indicate Count mode. Select a Preset 'count' value using the keys. The PRESET indicator is lit, the Preset value displays, and the slice counter is ready to count down to zero. With the gauge plate set, press [Slice / Pause] to begin Automatic slicing. After the counter counts down to zero, the slicer returns to Home position and shuts off.

POWER-UP (Calibration Test & Error Message)

The scale platform should be clean, free of debris, and properly assembled before connecting electrical power to the slicer. At power-up, a calibration test is performed and the scale attempts to zero itself. If the calibration test fails, a three second tone sounds and *CAL* displays as an error message. If *CAL* is displayed — disconnect the electrical plug, re-check the scale platform for proper assembly, and make sure there is no weight on the scale platform before re-connecting electrical power and repeating the calibration test. If the *CAL* error message persists, call Service for recalibration.

SLICING — MODEL 2912PS

With the Gauge Plate fully closed, 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. To operate the slicer in manual mode, place the Lever (Fig. 2) in Manual position (pointing down) before starting the slicer.

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. 2).

Adjust the Gauge Plate by turning the Index Knob (Fig. 2) 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 thickness. Turn the slicer on by pulling the Switch Knob (Fig. 2) forward until it starts and then releasing it. Unless the Gauge Plate is opened before pulling the Switch Knob on, the slicer will not continue to run when the Switch Knob is released.

Use either Carriage Tray Handle (Fig. 2) to push the Carriage back and forth to slice manually.

In Manual Mode, turn the slicer off by pushing the Switch Knob or by closing the Gauge Plate.

To operate the slicer in Automatic mode . . . With the Carriage in HOME position (all the way forward), the Lever on the Automatic position (pointing to the right), the Gauge Plate adjusted to the desired slice thickness, and the slicer Switch Knob pulled on, the slicer is ready to begin Automatic slicing.

Select the desired Carriage Speed by using the Hare button to increase Carriage Speed and / or Tortoise button to decrease Carriage Speed. The Carriage Speed indicator lights will show the Carriage Speed selected (1 to 6). The speed can be adjusted at any time.

Select the desired Mode: WEIGH LB, PRESET WEIGH LB, WEIGH OZ, PRESET WEIGH OZ, COUNT, or PRESET COUNT. If one of the Preset Modes was selected, select from the six Preset values available in each category using the Up and Down arrow keys. [Factory Preset values can be changed per Programming, page 7.] Modes that begin with the Preset light off and the Weight or Count at zero allow you to select a specific value by using the Up and Down arrow keys; this non-zero selection then works like a Preset value. If slicing begins with zero displayed and the Preset indicator light off, the slicer Counts Up or Weighs the actual platter weight as each slice is made — until slicing is stopped by the operator. In Count mode after counting from 1 to 99, the slicer begins again at 0. If a Preset value was set, the PRESET indicator light will be on. In Preset Count Mode, the slicer Counts Down one as each slice is made and stops at zero. In Preset Weigh Mode, the slicer displays the platter weight and stops slicing with the carriage at Home position when the platter weight reaches the Preset value.

To start the carriage drive unit, push the Slice / Pause button to begin slicing. The slicer returns to Home position at completion of a Preset cycle or at completion of a slice after the Slice / Pause button is pushed. A Preset cycle can be resumed by pushing Slice / Pause again. The carriage drive unit can also be stopped by rotating the Lever to the Manual position (down and to the left). The slicer can be stopped by pushing the Switch Knob or by closing the Gauge Plate.

To use the optional Food Chute, place the Meat Grip on the Retaining Clip, fit the hangers on the Food Chute around the meat grip slide rod (at front), and lower the Food Chute onto the Carriage Tray.

METRIC CONVERSION

Portion scales equipped for pound and ounce weighing can be field converted for metric weighing (kilogram and gram) by your service technician. A new keypad would need to be installed.

CLEANING

This machine must be thoroughly cleaned and sanitized after each day's operation or after being idle 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.

Use a clean cloth soaked in mild detergent and warm water to wipe all surfaces of the machine. Rinse using a fresh cloth and clean water. Use only products formulated to be safe on stainless steel or aluminum.

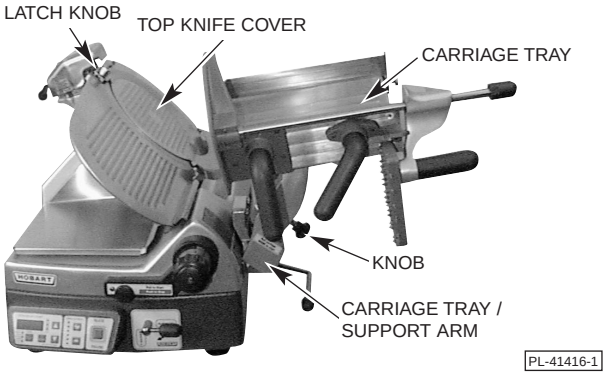


Fig. 4

To clean the Carriage Tray, close the gauge plate and pull the Carriage all the way to the front. Unscrew the Knob on the Carriage Tray / Support Arm (Fig. 4). Tilt the Carriage Tray / Support Arm to the right until almost horizontal (Fig. 4). The Carriage Tray / Support Arm can be cleaned while in this horizontal position, or it can be removed by grasping with both hands and lifting straight up. Once removed, the Carriage Tray / Support Arm can be cleaned in a sink. **NOTE**: The last three digits of the slicer serial number are etched on the Key (Fig. 8) so you can make sure the Carriage Tray stays with its own slicer.

Remove the Top Knife Cover by rotating the Latch Knob (Fig. 4) counterclockwise and lifting it free of the guide pins. Remove the Deflector (Fig. 1) from its mount below the slicer knife by rotating downward. Clean both Top Knife Cover and Deflector with warm soapy water in a sink. Rinse with clean water.

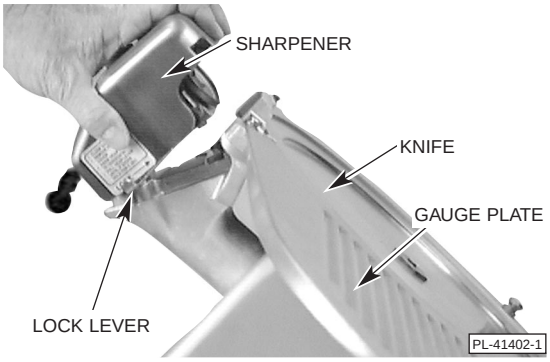


Fig. 5

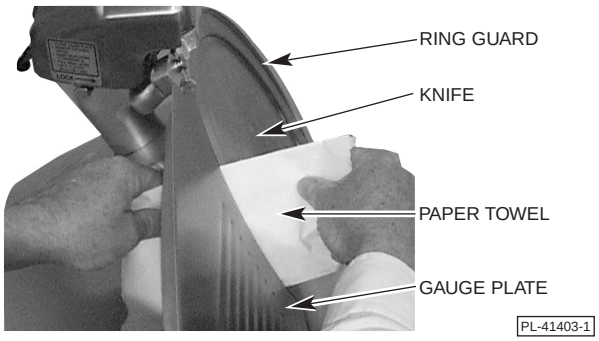


Fig. 6

Remove the sharpener by pushing the Lock Lever to the left (Fig. 5). Tilt the right side up, clearing the right guide pin, then lift the sharpener up, clearing the left guide pin. Wipe out any residue remaining inside the sharpener housing and clean the sharpener in a sink. Rinse with fresh water.

Clean completely around the Ring Guard by working a moistened, folded paper towel between the Ring Guard and Knife. Insert the towel at the base of the Ring Guard. Manually rotate the knife and the towel will wipe the Ring Guard and the edge of the Gauge Plate as it follows the knife (Fig. 6).

Wash and rinse both sides of the knife by wiping outward from the center. Use a mild detergent or sanitizer solution only. Never clean any part of the slicer with steel pads.

The platter and platter support can be removed by lifting straight up. Replace after cleaning.

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 sanitation solution varies with temperature and concentration. Rinse with clean water.

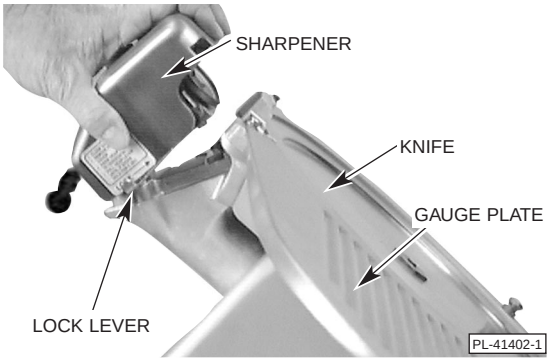


Fig. 7

Reassemble the sharpener to the mounting bracket by sliding the left slot on the sharpener over the left guide pin on the bracket while tilting slightly (Fig. 7). Then, press down on the right side of the sharpener so the locking hole fits over the right guide pin on the bracket. Slide the Lock Lever to the right to lock the sharpener in position. Make sure the sharpener is securely engaged to the pins on the bracket.

Carefully reassemble the Top Knife Cover by putting it in position (three guide pins). Lock by turning the Latch Knob to the left while lowering the Top Knife Cover; then, release the Latch Knob and turn it to the right until snug.

Replace the Deflector below the slicer knife: Guide bottom of socket onto mount and rotate upwards.

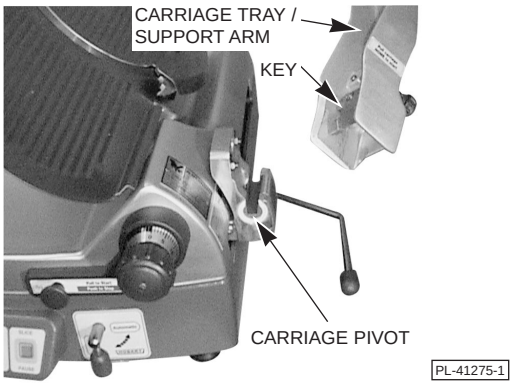


Fig. 8

Make sure the digits etched on the Key (Fig. 8) match the last three digits of the slicer serial number. To reinstall the Carriage Tray / Support Arm: Hold it with both hands and lower it so the Key at the bottom of the Support Arm fits into the slot of the Carriage Pivot (Fig. 8). The Carriage Tray should rest almost horizontal (Fig. 4). Return the Carriage Tray to the Gauge Plate by tilting to the left. Turn the Knob on the Carriage Tray / Support Arm clockwise until snug.

To clean under the model 2912PS slicer, raise the Lift Lever past center to its stop (Fig. 9). After cleaning, return the slicer to its normal position by slowly retracting the Lift Lever.

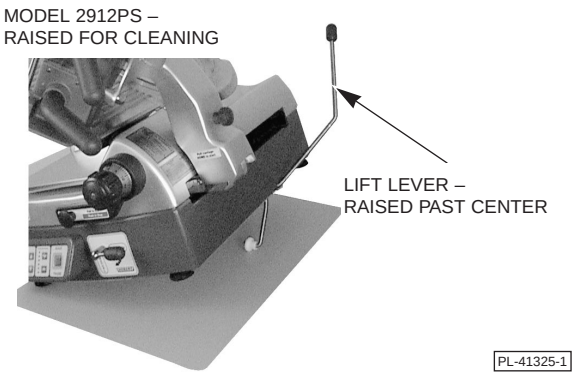


Fig. 9

DO NOT wash any slicer components in a dishwasher.

DO NOT immerse slicer base or motor in water.

If using a chlorinated sanitizing solution, dilute per manufacturer's guidelines. Rinse with fresh water.

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 to close the gauge plate. Remove the Top Knife Cover by rotating the Latch Knob counterclockwise and lifting it off the slicer. Thoroughly wash the area around the knife, the exposed knife surfaces, and the knife edge. Fat from meat or cheese should not be allowed to transfer from the knife to the sharpener.

Plug in machine power cord. With the carriage tray pulled fully forward, start the slicer with your right hand by pulling the start switch forward and holding it out. If the sharpener handle is the type that does not hang downwards, pull it fully forward for 5 seconds (Fig. 10). If the sharpener handle does hang downwards, lift it with your left hand until horizontal and pull forward for 5 seconds (Fig. 10). Slowly release the sharpener handle. Release the switch knob to turn the slicer off. If necessary, repeat sharpening for another 5 seconds.

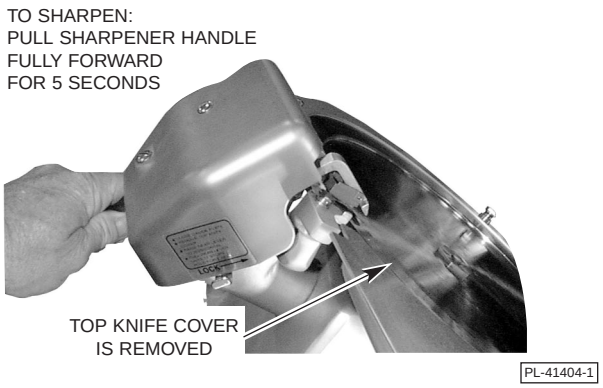


Fig. 10

Unplug machine power cord. Wipe the slicer with a clean damp cloth to remove any grinding particles. Replace the Top Knife Cover.

LUBRICATION — Carriage Slide Rod

Lubricate the Carriage Slide Rod with Lubriplate FMO-200-AW oil (supplied). Either squirt 8 – 10 drops every 2 – 3 months (depending on usage) in the Wick Hole on the Carriage Transport (Fig. 11). Or, once monthly, apply 4 – 5 drops directly on the Carriage Slide Rod on each side of the Carriage Transport (Fig. 11).

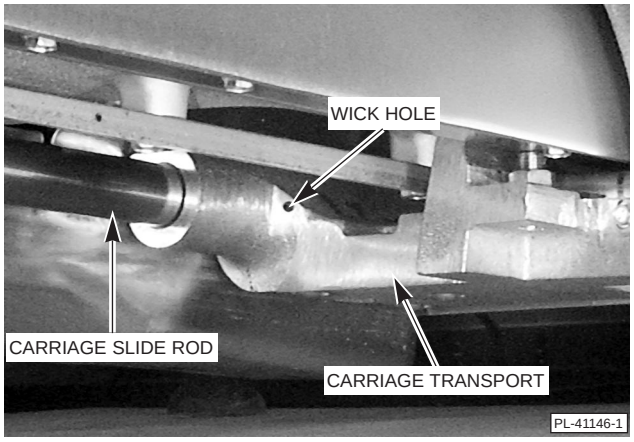


Fig. 11

To apply oil, pull out the telescoping tube on the oil bottle, aim the tube, and squeeze gently on the sides of the bottle. After applying oil, move the Carriage Tray back and forth a few times so the oil spreads over the entire length of the slide rod.

OVERLOAD RESET BUTTON — MODEL 2912PS

Push the reset button underneath the slicer near the right-front foot if the carriage motor overloads.

SERVICE

Contact your local Hobart-authorized service office for any repairs or adjustments needed on this equipment.