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Installation, Operation, and Care of
MODEL HAB500 AroMatic™ BREAD SLICER

SAVE THESE INSTRUCTIONS

GENERAL

Model HAB500 AroMatic Bread Slicer will slice a wide variety of breads with a gentle, efficient slicing action that produces a high quality product for the consumer.

The HAB500 is a floor model equipped with four swiveling casters, the front casters have locks.

The HAB500 Bread Slicers have a fixed slice thickness set from the factory.

A 120 Volt, fractional horsepower single phase motor is standard.
UNPACKING

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

Prior to installation, test the electrical service to assure that it agrees with the specifications on the bread slicer data plate.

Remove the extra blades shipped in the crumb drawer and keep them in a safe place. Find the cleaning brush shipped in the crumb drawer and keep it in a safe place for use during cleaning. Remove casters from drawer.

Remove any packing material on the infeed side between the infeed pusher and blades.

ASSEMBLY

Bagging Spade

The bagging spade is shipped in the crumb drawer. Install it on top of the machine. Loosen the black knob-headed screw on the upper-left side of the machine. Insert the bottom fork of the bagging spade into the slot above the black knob-headed screw. Re-tighten the black knob headed screw (Fig. 1).

Casters

**WARNING:** BREAD SLICER MUST BE BLOCKED AND STABLE BEFORE INSTALLING CASTERS.

After removing the shipping bolts from the crate, raise up and block the Bread Slicer a minimum of five inches from the floor. Install locking casters in front and non-locking casters in back. Install bolt from underneath through caster, frame, flat washer, and secure to locknut above. [Use a 5/16" or 8mm hex Allen wrench]. Move the Bread Slicer to its operating location and lock the front casters by pushing down on the locking pedals. To release lock, push back on brake-release tab inside locking pedal.

ELECTRICAL CONNECTION

**WARNING:** THIS MACHINE IS PROVIDED WITH A THREE-PRONG GROUNDING TYPE 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.

The HAB500 Bread Slicer can be plugged into a standard outlet (120 Volt, 60 Hertz, 1 Phase).
OPERATION

WARNING: SHARP BLADES. KEEP HANDS CLEAR OF ALL MOVING PARTS WITH SPECIAL ATTENTION TO FOOD CUTTING DISCHARGE AREAS. DISCONNECT MACHINE FROM POWER SUPPLY BEFORE CLEANING OR SERVICING.

IMPORTANT: Cool loaves to room temperature before slicing.

CONTROLS (Fig. 2)

START Reset Switch (green) — Press to turn power ON; the green indicator light is lit. Red light(s) indicate the latest Loaf Pusher Pressure setting. Press START a second time to begin slicing.

NOTE: If power is being resumed after a cycle was interrupted from 1) an obstruction of the electric eye in the load area, 2) pressing the Emergency Stop button, or 3) opening the crumb drawer during a cycle, the START Reset Switch must be pressed twice — once to reverse carriage motion, returning it to the Home position — a second time, after the carriage is at rest in the Home position, to begin a normal slicing cycle.

EMERGENCY STOP Switch (red) — Press to turn power OFF.

LOAF PUSHER PRESSURE — Press UP (+) or DOWN (−) to increase or decrease the loaf pusher pressure as indicated by the red lights (1 thru 5).
- Soft loaves need a lower pressure setting (1 or 2 lights).
- Firm loaves need a higher pressure setting (4 or 5 lights).
- The setting can be changed any time the machine is on.

- Your Hobart Service Tech can further adjust the Lowest and Highest Loaf Pusher Pressure settings.

AUTO Pgm Switch (white) — For continuous cutting, press Auto. The yellow light indicates continuous Mode. Press the Start button. An automatic pause of a few seconds will occur between loaves to allow reloading. Reloading must occur while the carriage is all-the-way to the rear.

- Your Hobart Service Technician can adjust the amount of pause between loaves.
- Take the bread from the front table with both hands when almost sliced.
- KEEP AWAY FROM MOVING BLADES.
- Place the loaf on the bagging spade to bag it.

NOTE: The crumb drawer must be fully closed or the machine will not operate. Bread crumbs fall down the slanted front table through the slot opening into the crumb drawer. Empty crumb drawer as needed. If the electric eye (photoelectric cell with reflector) in the load area of the machine is obstructed during carriage motion, the machine will stop and require a complete restart. See Note under START Reset.
CLEANING

WARNING: UNPLUG MACHINE POWER CORD BEFORE CLEANING, SERVICING, OR REMOVING PARTS. REPLACE PARTS BEFORE USE. USE CARE WHEN WORKING AROUND SHARP BLADES.

• The machine cover and front and rear tables can be cleaned with a soft brush or damp cloth (Figs. 3, 4) moistened with soap and water. Rinse. Avoid dripping water in the machine cabinet. Polish with a clean dry cloth.

Complete Machine Cleaning

Parts that can be removed, cleaned, and sanitized in a sink include: Bagging spade, pressing plate, loaf pusher, front and rear tables, and front flaps. The front and rear blade frames and blades can be cleaned and sanitized in place.

1. To remove the Bagging Spade:

   Loosen the black knob-headed screw on the upper-left side of the machine. Lift the Bagging Spade up and remove it from the machine (Fig. 5).

2. To remove the Pressing Plate:

   Pivot the Holder Shaft Cover on the left side of the machine. Remove the Holder Shaft by withdrawing it from the tube (Fig. 6). Remove the complete Pressing Plate from the rear by lifting it lightly up and out (Fig. 7).

3. To remove the Loaf Pusher:

   With the carriage at the extreme rear of the machine, loosen but do not remove the two knurled headed screws that hold the Loaf Pusher to the carriage (Fig. 8). Remove the Loaf Pusher.
CLEANING (continued)

4. To remove the Rear Table:

Loosen the three knurled headed screws holding the top-rear cover. Tilt the top-rear cover forward. Remove the Rear Table by pulling it straight back, keeping it flat (Fig. 9). Return the top-rear cover to its original position by tilting it back.

5. To tilt the Front Cover up and remove the Front Table:

Loosen the knurled headed screw on each side of the Front Cover. Tilt the Front Cover up (Fig. 10). Clean the Front Cover in place. Remove the Front Table by lifting the two handles and pulling straight out (Fig. 10).

6. To remove the Front Flaps:

Remove the Front Flaps by loosening the two knurled headed screws under each side of the Front Cover and sliding the flap out of its slotted holes (Fig. 11).

WARNING: SHARP BLADES.

7. To access the Front Blade Frame:

Unscrew and remove the parts that hold the Front Blade Frame Straps to the frame member. Remove a wing nut, lockwasher, and dished flat plate from each strap. Lift the support straps from the threaded studs and tilt the Front Blade Frame to the front (Fig. 12).

8. Place a towel on top of the Front Blade Frame (Fig. 13).

9. To access the Rear Blade Frame:

Unscrew and remove the parts that hold the Rear Blade Frame Straps to the frame member. Remove a wing nut, lockwasher, and dished flat plate from each strap. Lift the support straps from the threaded studs. Tilt the Rear Blade Frame to the front (Fig. 14).
CLEANING (continued)

10. Clean and sanitize the Rear Blades using the cleaning brush provided with the bread slicer (Fig. 15) and a sanitizing product. Place a towel under the blades to catch any drips. Tilt the Rear Blade Frame up and place the straps over the threaded studs.

11. Clean and sanitize the Front Blades using the cleaning brush and sanitizer (Fig. 16). Place a towel under the blades to catch drips.

12. Remove, empty, and clean the crumb drawer and the galvanized panel at the rear of the crumb drawer. Clean the crumb chute in the front of the machine using a cloth moistened with soap and water. Replace the crumb drawer and rear panel. Completely close the crumb drawer.

Reassembling the Bread Slicer

1. Secure the Rear and Front Blade Frames:

   With the Rear Blade Frame's Straps in place over the threaded studs, secure by assembling one dished flat plate, lockwasher, and wing nut over each strap. Tighten wing nuts. Tilt the Front Blade Frame up to the frame member and slip the left and right straps over the threaded studs. Assemble one dished flat plate, lockwasher, and wing nut over each strap. Securely tighten all four wing nuts (Fig. 17).

2. Reassemble the Front Table (Fig. 18):

   Using the Handles on the Front Table, place the table so the blade slots fit between the blades. Tabs at left and right corners of table fit between pair of pins on each side. Lower Front Table so pins underneath handles snap in place.

3. To reassemble the Front Flaps:

   Slide the slotted holes of the Front Flaps behind the loosened screw heads under the sides of the Top Cover. Finger tighten the two screws on each side underneath the Top Cover (Fig. 19).
Reassembling the Bread Slicer (continued)

4. Lower the Front Cover:

Screw the two knurled headed screws in the threaded holes on each side at the front of the Front Cover and securely tighten (Fig. 20).

5. Install the Bagging Spade:

Insert the bottom fork of the Bagging Spade into the slot at the top-left side. Securely tighten the black knob headed screw on the upper-left side of the machine (Fig. 21).

6. Reassemble the Rear Table (Fig. 22):

Tilt the top-rear cover forward. Reinstall the Rear Table so front lip fits over frame member and side flanges fit inside of the front table side flanges. A slot under the table fits around a guide pin. The pin under the middle of the rear of the table snaps in place. Return the top-rear cover to its original position by tilting it back. Tighten the three knurled headed screws on the rear cover.

7. Reassemble the Loaf Pusher:

Place the Loaf Pusher in position on the carriage. Thread the two knurled headed screws on the Loaf Pusher into the threaded holes of the carriage and securely tighten (Fig. 23).

8. Reassemble the Pressing Plate:

Place the Pressing Plate in place so the ends of the tube rest on the angle supports on each side of the machine frame. Pivot the cover on the side of the machine. Insert the Holder Shaft throught the hole in the machine side, through the properly aligned tube and the opposite side of the machine. Pivot the cover on the side of the machine over the end of the Holder Shaft.
INSTALLING NEW BLADES

WARNING: UNPLUG MACHINE POWER CORD BEFORE CLEANING, SERVICING, OR REMOVING PARTS. REPLACE PARTS BEFORE USE. USE CARE WHEN WORKING AROUND SHARP BLADES.

Replacement blades are available from your Hobart Service Office.

Following the detailed instructions in the Complete Machine Cleaning section, pages 6 – 8, tear down the machine, as follows . . .

- It is not necessary to remove the Rear Table, Pressing Plate, and Loaf Pusher.
- Remove the Bagging Spade and the Crumb Drawer.
- Tilt up the Front Cover.
- Remove the Front Table.
- **WARNING**: SHARP BLADES.
- Access the Front and/or Rear Blade Frames. Lay a towel or cloth over all blades except the one you are working on.

The plastic cover on the upper strut of the Front and Rear Blade Frames must be removed. Unscrew the screw holding each cover in place and remove the covers.

**CAUTION**: DO NOT remove all blades at once. Blades must be removed and replaced one-at-a-time. If necessary to replace several blades at the same time, replace the blades in sequence from left-to-right or from right-to-left.

To remove a blade, loosen its tensioning screw using a 4mm or 5/32” hex wrench (Fig. 25).

Once tensioning screw is loosened, blade holders will pivot. Use thumb under blade frame to push rear tongue of blade holders toward tensioning screw (Fig. 26).

![Fig. 25](PL-41261-1) ![Fig. 26](PL-41262-1)
Use pliers to grasp blade pin and pull blade away from blade holders during removal (Fig. 27).

To install new blade, place properly oriented blade against blade holders and gently tap in place (Fig. 28). When blade pins are properly positioned in blade holders (at top and bottom of frame), tighten each new blade to approximately the same tension as the old blade next in line for replacement.

**CAUTION: DO NOT overtighten blades. Damage to frames may occur.**

Replacing the blades in this manner assures that even tension is maintained on the frames, keeps the blade frames square, and assures proper blade alignment.

When all blades are installed, follow the applicable detailed instructions on pages 8 and 9 to reassemble the machine . . .

- Secure the Rear and Front Blade Frames.
- Reassemble the Front Table.
- Lower and secure the Front Cover.
- Install the Bagging Spade and Crumb Drawer.
MAINTENANCE

WARNING: UNPLUG MACHINE POWER CORD BEFORE BEGINNING ANY MAINTENANCE PROCEDURE.

LUBRICATION

The Bread Slicer uses sealed and shielded bearings which do not require periodic lubrication.

TROUBLESHOOTING

<table>
<thead>
<tr>
<th>PROBLEM</th>
<th>SUGGESTED CORRECTIVE ACTION</th>
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</thead>
<tbody>
<tr>
<td>Poor slice quality.</td>
<td>1. Cool bread to room temperature before slicing.</td>
</tr>
<tr>
<td></td>
<td>2. Adjust Loaf Pusher Pressure (see page 5).</td>
</tr>
<tr>
<td>Bread Slicer won't start.</td>
<td>1. Check electrical source and breaker.</td>
</tr>
<tr>
<td></td>
<td>2. Check plug connection.</td>
</tr>
<tr>
<td></td>
<td>3. Be sure crumb drawer is completely closed.</td>
</tr>
<tr>
<td></td>
<td>4. Check photoelectric cell on load side. Wipe off if obstructed.</td>
</tr>
<tr>
<td></td>
<td>Clean photo-electric cell's reflector.</td>
</tr>
<tr>
<td></td>
<td>5. Make sure the Front and Rear Tables are installed properly and the Top Cover is completely closed.</td>
</tr>
<tr>
<td>Bread vibrates in knives.</td>
<td>1. Reduce loaf pusher pressure.</td>
</tr>
<tr>
<td></td>
<td>2. Contact Hobart Service.</td>
</tr>
<tr>
<td>Bread takes an excessive amount of time being sliced.</td>
<td>1. Blades are dull. Replace blades.</td>
</tr>
<tr>
<td></td>
<td>2. Increase loaf pusher pressure.</td>
</tr>
</tbody>
</table>

SERVICE

If service is needed on this equipment, contact your local Hobart Service Office.