INSTRUCTIONS



1712E

MODELS 1612E, 1712E & 1712RE SLICERS

ML-104546 1612E
ML-104547 1712E
ML-104548 1712RE

HOBART CORPORATION

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FORM 19238 Rev. B (10-97)

TABLE OF CONTENTS

GENERAL 3

INSTALLATION 4

- Unpacking 4
- Assembly 4
- Electrical 4
- Cleaning (Before First Use) 4

OPERATION 5

- Safety 5
- Slicing — Model 1612E 5
- Slicing — Model 1712E 6
- Slicing — Model 1712RE 7
- Cleaning 9

MAINTENANCE 11

- Knife Sharpening 11
- Lubrication 12
- Wear Adjustment 12

Installation, Operation and Care of MODELS 1612E, 1712E, & 1712RE SLICERS

SAVE THESE INSTRUCTIONS

GENERAL

The Hobart Models 1612E, 1712E, and 1712RE Slicers 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.

The 1712E and 1712RE Slicers feature two-speed automatic slicing and an adjustable carriage fence which can be adjusted to prevent products from rolling on the carriage. The feed grip and indexing screw on the 1712RE make this model ideal for producing thin uniform slices of roast beef, boneless ham, etc.

Accessories available for all slicers include additional carriage fences and a tubular food chute, which can be used in place of the carriage tray to slice round items such as lettuce or pepperoni. Also available are a lightweight meat grip for the 1612E Slicer, and a heavy meat grip for both the 1612E and 1712E Slicers.



MODEL 1612E 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.

ASSEMBLY

The oil shipped in the container marked Lubriplate FM0-200-AW is for machine lubrication; refer to the MAINTENANCE section of this manual for instructions on its use.

Remove the carriage tray from its shipping box, place it in position on the slicer (Fig. 3), and secure it by tightening the thumb screw.

The Top Mounted Sharpener should already be mounted to its bracket (Fig. 2) with the Guide Pins in the Slots and the Sharpener in its normal position.

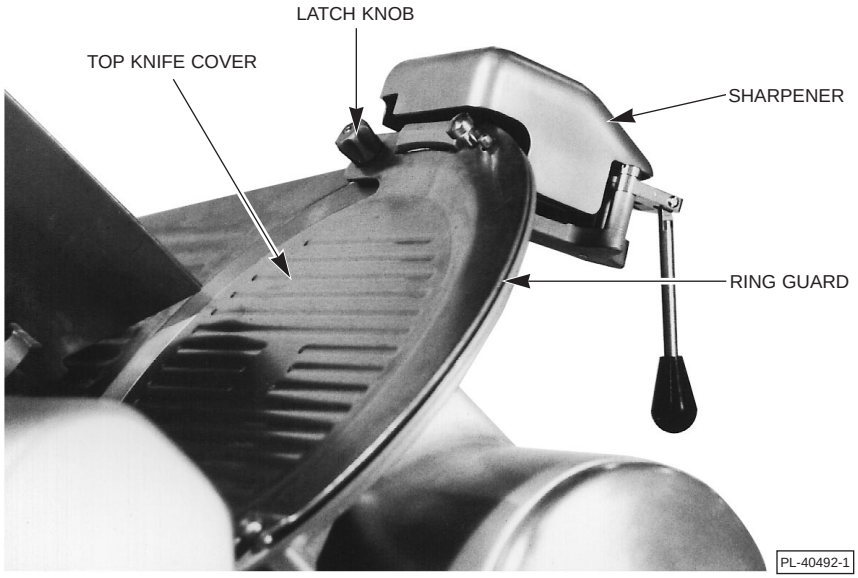


Fig. 2

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.

CLEANING

This machine must be thoroughly cleaned and sanitized after installation and before being used. Refer to CLEANING in the OPERATION section of this manual.

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 is not removable. The DEFLECTOR, mounted behind the blade on a spring clip, 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. 3) 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.

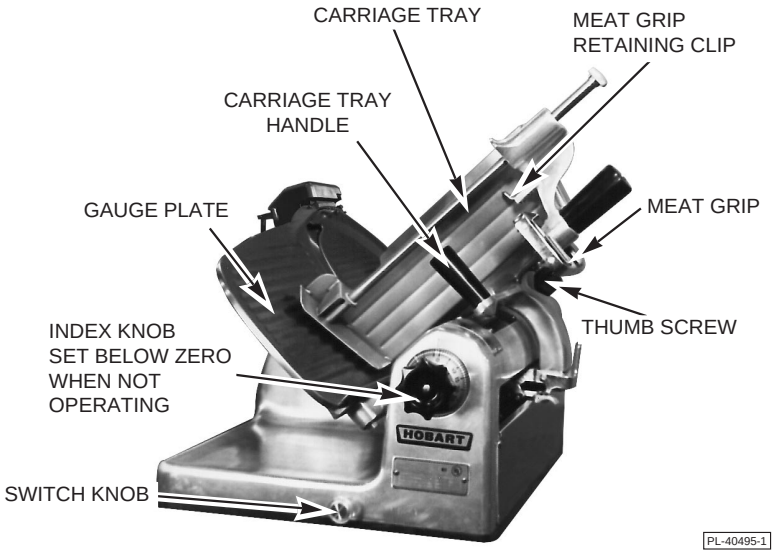


Fig. 3

SLICING — MODEL 1612E

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. 3). 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 meat grip retaining clip (Fig. 3).

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. 3) 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.

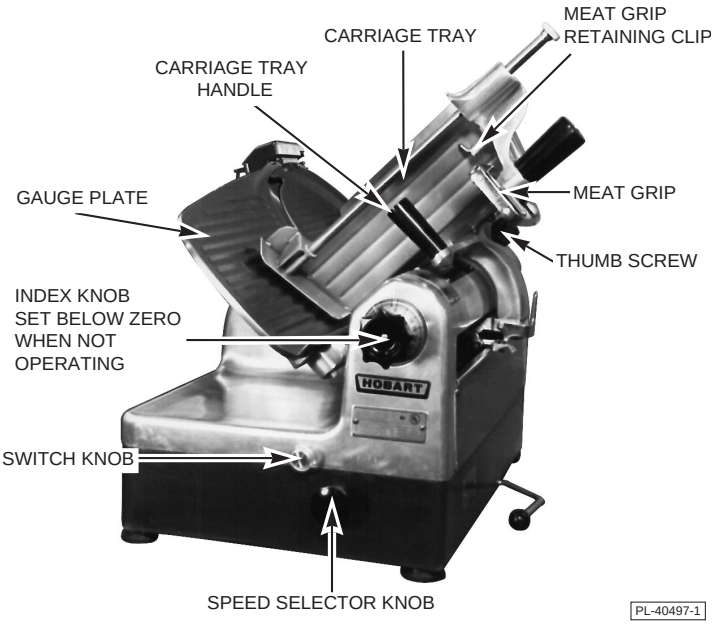


Fig. 4

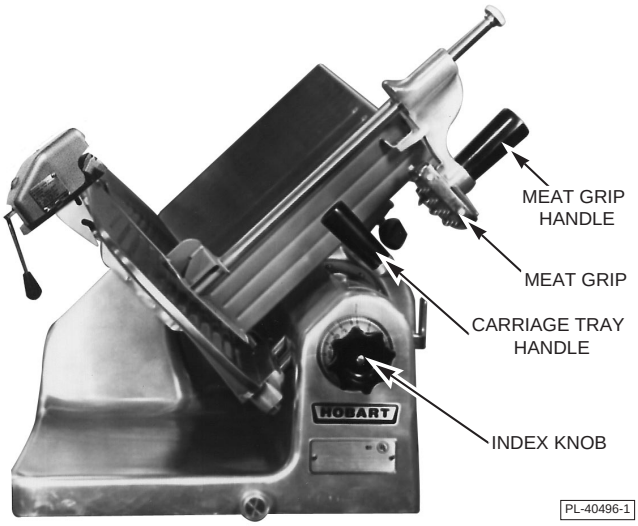


Fig. 5

SLICING — MODEL 1712E

Pull the carriage all the way toward you until it reaches its stop. With the meat grip (Fig. 5) 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 and turn on the slicer by pulling the switch knob (Fig. 4). 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 meat grip retaining clip (Fig. 4).

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 thicknesses.

Use the carriage tray handle (Fig. 5) to push the carriage back and forth to slice.

To operate the slicer automatically, make sure the speed selector knob (Fig. 4) is set in, pull the carriage to the end of its travel, lift the actuating lever (Fig. 6) 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 operator end of its travel) 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. 6) when the carriage is nearing the operator end of its travel. Always leave the driving unit in low speed (knob set in) when the slicer is not operating automatically.

To use the optional food chute, loosen the carriage tray thumb screw (Fig. 6) 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.

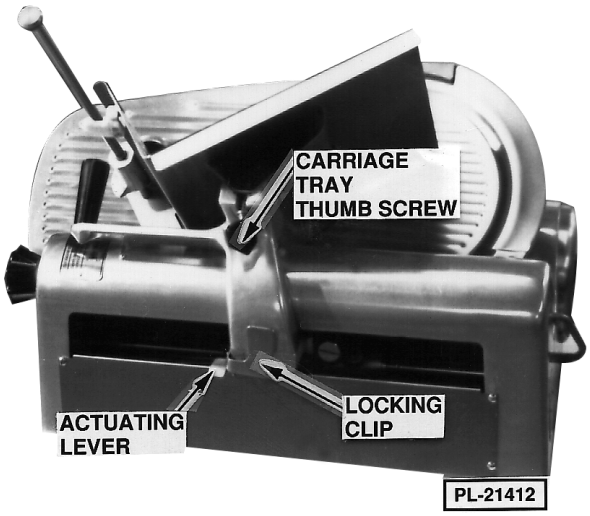


Fig. 6

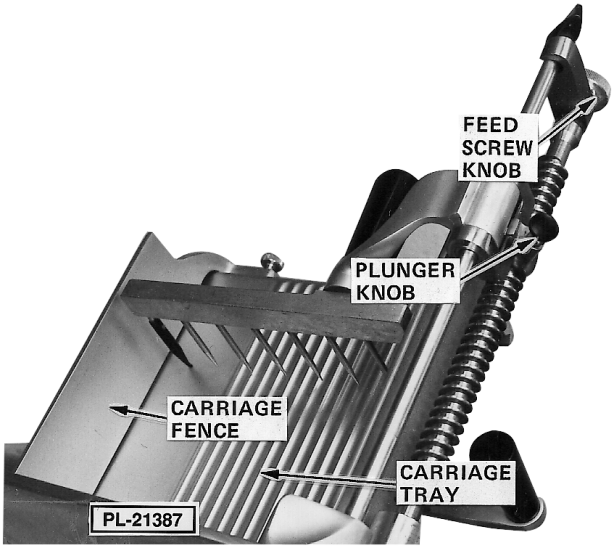


Fig. 7

SLICING — MODEL 1712RE

Pull out and rotate the plunger knob (Fig. 7) so that the pin rests on the plunger housing. Lift the meat grip to its raised position and place the product on the carriage tray (Fig. 7).

Adjust the fence (Fig. 7) 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. Swing the meat grip around and firmly force the prongs into the product. The prongs should be set in the middle of the product and readjusted occasionally to maintain an even pressure during automatic slicing. Always turn off the slicer before resetting the meat grip. If desired, the meat grip can be set at the end of the product to serve as a pusher.

Adjust the gauge plate to obtain the desired slice thickness by turning the index knob (Fig. 8). The numbers on the index knob do not indicate actual measurements but may be used for reference to duplicate slice thicknesses.

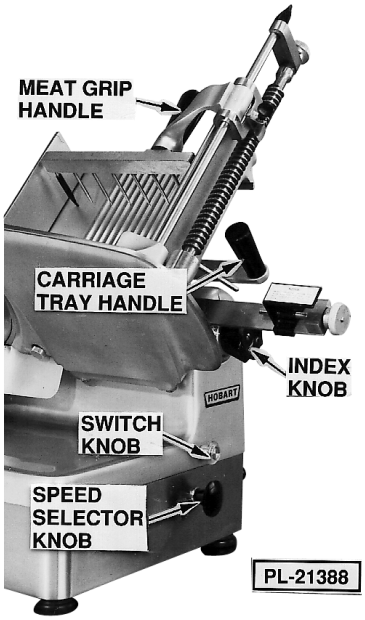


Fig. 8

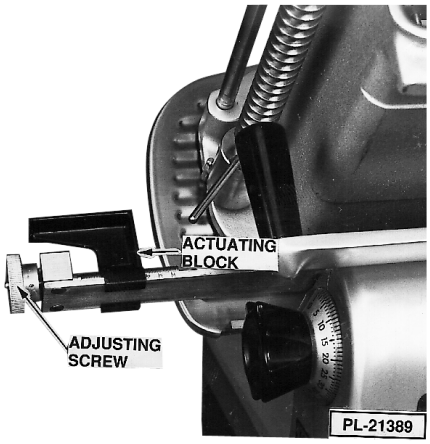


Fig. 9

For manual slicing, use the carriage tray handle to push the carriage back and forth (Fig. 8).

For automatic slicing, turn the adjusting screw (Fig. 9) until the front edge of the actuating block (Fig. 9) is at the setting (1, 2, 3, or 4) which matches that of the index knob. For example, if the index knob is set on 2, align the actuating block with the number 2 groove on the slide bar. This matches the feed speed with slice thickness. If the texture of the product causes inconsistent slices, advance the actuating block beyond the initial setting to increase feed pressure.

Turn the plunger knob (Fig. 7) to engage the meat grip with the feed screw. The product should be snugged against the gauge plate by turning the feed screw knob (Fig. 7).

Pull the carriage to the end of its travel and engage the driving unit by lifting the actuating lever (Fig 10) to its locked position. Make sure the speed selector knob (Fig. 8) is set in, pull the switch knob (Fig. 8), and gently push the carriage to begin automatic slicing.

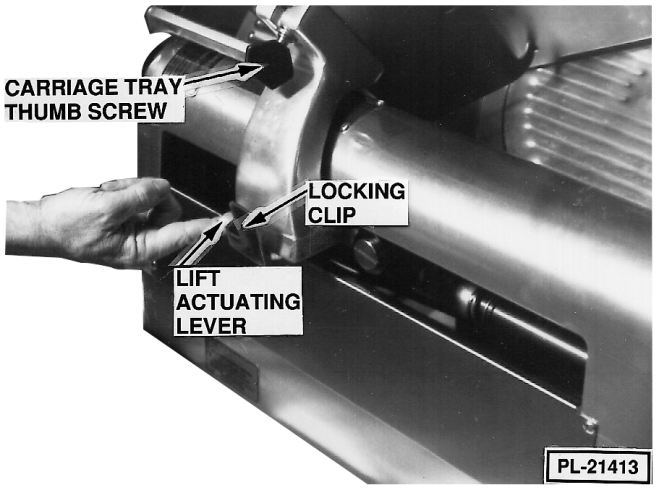


Fig. 10

To change to high speed, pull the speed selector knob out (when the carriage is at the operator end of its travel) 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. 10) when the carriage is nearing the operator end of its travel. Always leave the driving unit in low speed (knob pushed in) when the slicer is not operating automatically.

To use the optional food chute, loosen the carriage tray thumb screw (Fig. 10) 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. 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 at the bottom part of the ring guard where it meets the gauge plate (Fig. 11). 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. 12). Repeat this procedure if needed.



Fig. 11



Fig. 12

Remove the top knife cover by rotating the latch knob counterclockwise and lifting up (Fig. 13). Remove the deflector from the rear of the knife support. Wash and rinse both sides of the top knife cover and deflector.

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

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.

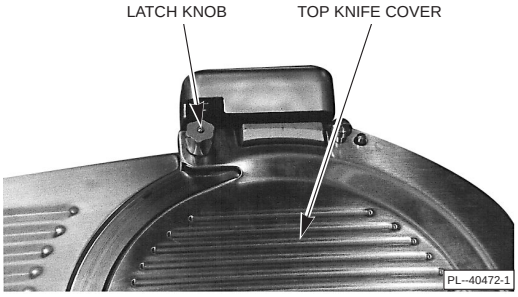


Fig. 13

Remove the sharpener by pushing the Lock Lever to the left (Fig. 14) 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.

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 the latch position, and releasing the latch knob. Reassemble the deflector. The ring guard is not removable.

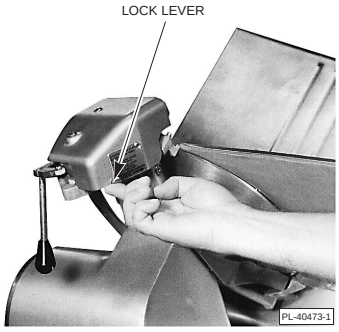


Fig. 14

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. 15 & 16). Press down to engage sharpener over front guide pin on bracket (Fig. 15). Slide Lock Lever to the right (Lock position). Ensure that sharpener is tightly engaged.

CAUTION: Do not submerge the 1712RE carriage tray clutch housing when cleaning.

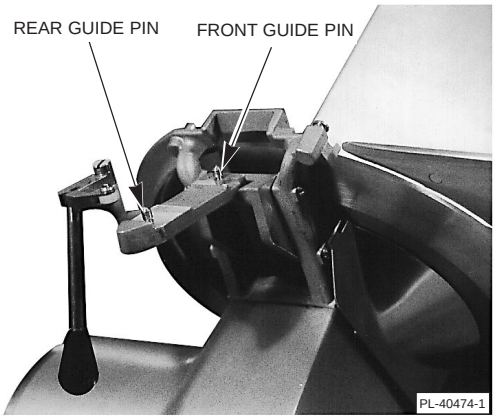


Fig. 15

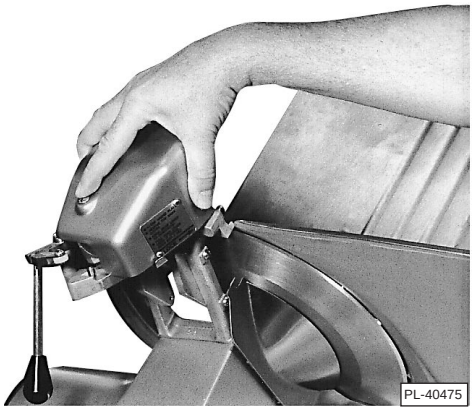


Fig. 16

To clean under the 1712E or 1712RE, raise the lift lever past center to its stop (Fig. 17). Set the machine back down after cleaning by slowly retracting the lift lever.

The Model 1612E has a cleaning leg, which is underneath the machine. To clean under the 1612E, raise the index knob end of the machine and support it with the cleaning leg.

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. **NOTE:** Failure to follow use, care, and maintenance instructions may void your Hobart warranty.

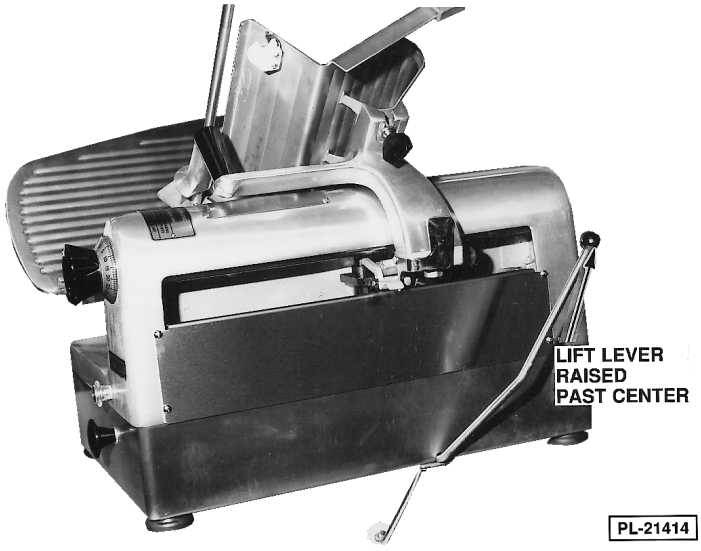


Fig. 17

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. 13).

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.

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

With left hand, lift sharpener handle to a horizontal position (Fig. 18).

Pull sharpener handle toward you, applying pressure until the handle has gone as far as it will go (Fig. 19). Sharpen knife for 5 seconds. Release sharpener handle. If necessary, repeat sharpening for another 5 seconds.

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.

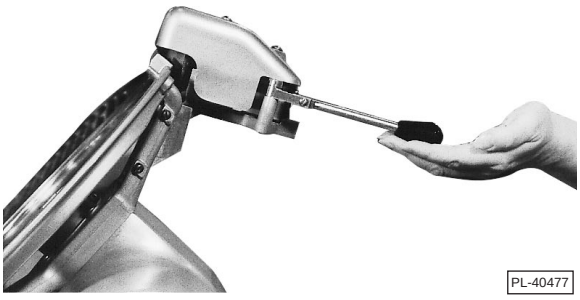


Fig. 18

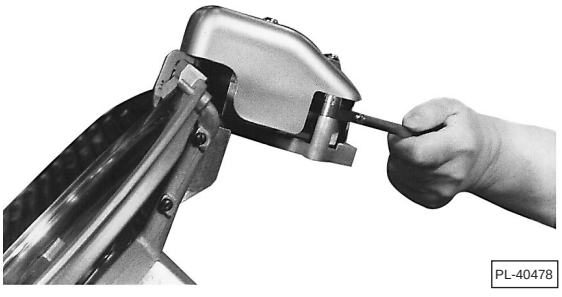


Fig. 19

LUBRICATION

WARNING: UNPLUG MACHINE POWER CORD.

The carriage slide rod reservoir (Fig. 20) 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. 21) 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. 21). It must be kept clean but not lubricated.

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.

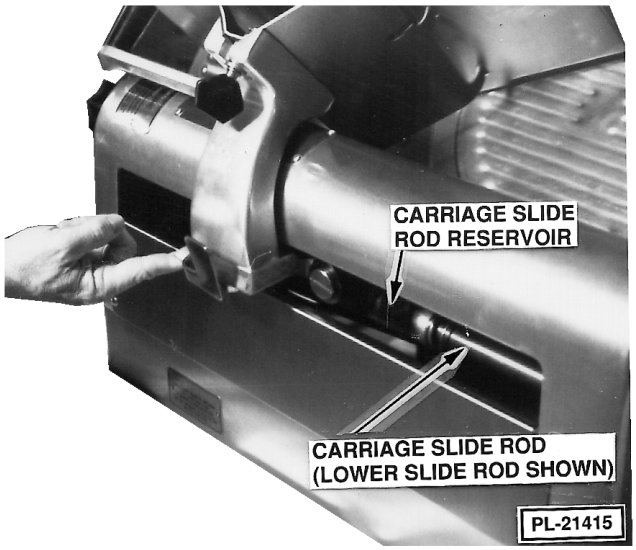


Fig. 20

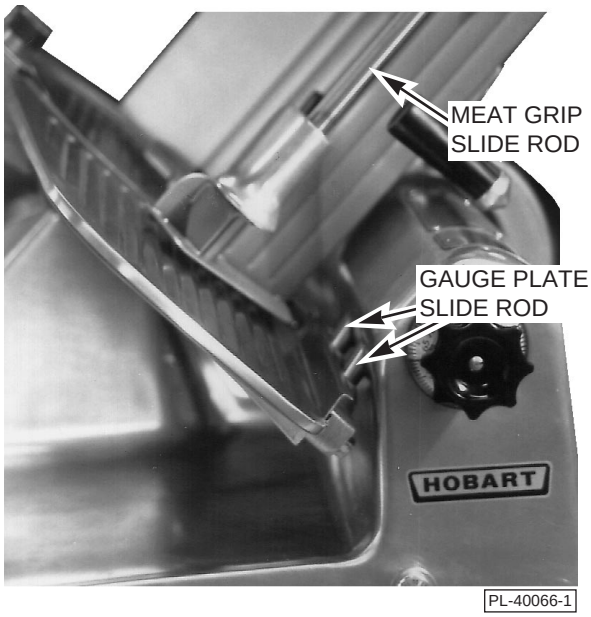


Fig. 21