

Hobart HS7-1

Hobart HS7-1 Automatic Heavy Duty Slicer User Manual

Model: HS7-1 | Brand: Hobart

1. SAFETY INSTRUCTIONS

Before operating the Hobart HS7-1 slicer, read and understand all safety warnings and instructions. Failure to do so may result in serious injury or damage to the equipment.

- Always keep hands clear of the blade area. The blade is extremely sharp.
- Ensure the slicer is placed on a stable, level surface before operation.
- Unplug the slicer from the power outlet before cleaning, maintenance, or when not in use.
- Never operate the slicer without all guards and covers in place.
- Use the product pusher to feed food into the blade; never use bare hands.
- Do not wear loose clothing or jewelry that could get caught in moving parts.
- Keep children and unauthorized personnel away from the slicer during operation.

2. SETUP

2.1 Unpacking and Inspection

Carefully remove the slicer from its packaging. Inspect all components for any signs of damage during transit. Report any damage to your supplier immediately.

2.2 Placement

Position the slicer on a sturdy, level countertop or table capable of supporting its weight. Ensure there is adequate space around the unit for ventilation and safe operation. The slicer should be near a grounded electrical outlet.

2.3 Initial Cleaning

Before first use, thoroughly clean all food contact surfaces. Refer to the 'Maintenance and Cleaning' section for detailed instructions.



Figure 1: Front view of the Hobart HS7-1 Slicer.

3. OPERATING INSTRUCTIONS

3.1 Control Panel Overview

The control panel features an ON/OFF button, a KNIFE button, and a STROKE LENGTH adjustment. Familiarize yourself with these controls before operation.



Figure 2: Detail of the control panel on the Hobart HS7-1 Slicer.

3.2 Adjusting Slice Thickness

The slice thickness is adjusted using the knob located on the side of the slicer. Rotate the knob to increase or decrease the desired slice thickness. The slicer can produce slices up to 1 inch thick.



Figure 3: Thickness adjustment knob on the Hobart HS7-1 Slicer.

3.3 Loading Product

Place the product to be sliced onto the product tray. Ensure the product is securely held against the product pusher and the gauge plate.



Figure 4: Product tray and carriage system of the Hobart HS7-1 Slicer.

3.4 Slicing Operation

1. Ensure the slice thickness is set to your desired level.
2. Press the ON button to start the slicer.
3. Gently push the product carriage towards the rotating blade using the product pusher. Do not force the product.
4. Collect sliced product from the receiving tray.
5. When finished, press the OFF button.

4. MAINTENANCE AND CLEANING

Regular cleaning and maintenance are crucial for the longevity and safe operation of your Hobart HS7-1 slicer. Always unplug the unit before cleaning.

4.1 Daily Cleaning

- Remove the product tray and carriage system. The exclusive tilting, removable carriage system facilitates easy cleaning.
- Carefully wipe down the blade with a damp cloth and mild, food-safe detergent. Always wipe from the center of the blade outwards.
- Clean all food contact surfaces, including the gauge plate and blade guard, with warm soapy water.
- Rinse thoroughly with clean water and dry completely with a clean cloth.
- For optimal hygiene, hand wash only.



Figure 5: The removable carriage system allows for thorough cleaning.

4.2 Blade Sharpening

The 13-inch CleanCut™ blade is designed for extended sharpness. Refer to the dedicated sharpening instructions in the full manual for proper procedure. Incorrect sharpening can damage the blade.

5. TROUBLESHOOTING

This section addresses common issues you might encounter with your Hobart HS7-1 slicer. For problems not listed here, contact authorized service personnel.

- **Slicer does not start:** Check if the power cord is securely plugged into a grounded outlet. Ensure the ON button is pressed. Verify that all safety interlocks (e.g., blade guard, carriage) are correctly engaged.
- **Uneven slices:** Ensure the product is firmly held against the gauge plate and product pusher. Check if the blade is clean and sharp. Adjust the slice thickness setting.
- **Motor sounds strained:** Reduce the pressure applied to the product. Ensure the product is not frozen or excessively hard. Check for any obstructions around the blade.


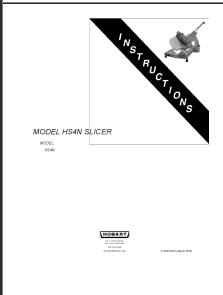
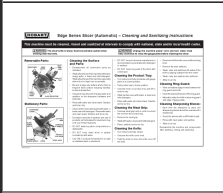
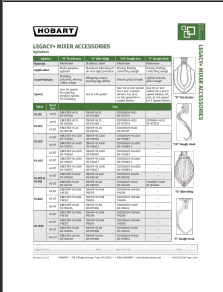

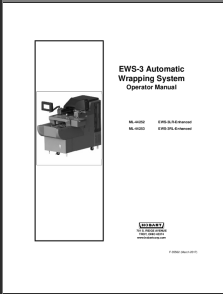
6. SPECIFICATIONS

Feature	Specification
Brand	Hobart
Model	HS7-1
Operation Mode	Automatic
Blade Material	Stainless Steel (CleanCut™)
Blade Size	13 inches
Maximum Slice Thickness	1 inch
Material	Stainless Steel
Product Care Instructions	Hand Wash Only

7. WARRANTY AND SUPPORT

The Hobart HS7-1 Automatic Heavy Duty Slicer is backed by Hobart's standard warranty. For specific warranty details, please refer to the warranty card included with your product or visit the official Hobart website. For technical support, service, or replacement parts, please contact your authorized Hobart dealer or customer service representative.

Always use genuine Hobart replacement parts to ensure optimal performance and maintain warranty validity.

	<p>Hobart Model 3100 & 3100C Stacking Slicer: Installation, Operation, and Care Manual</p> <p>Comprehensive guide for the Hobart Model 3100 and 3100C Stacking Slicers, covering installation, operation, safety, maintenance, and troubleshooting. Learn how to use and care for your Hobart slicer.</p>
	<p>Hobart HS4N Slicer: Installation, Operation, and Care Manual</p> <p>This document provides comprehensive instructions for the installation, operation, cleaning, and maintenance of the Hobart HS4N Slicer, including safety warnings and part identification.</p>
	<p>Hobart Edge Series Slicer Cleaning and Sanitizing Instructions</p> <p>Detailed instructions for cleaning and sanitizing the Hobart Edge Series Automatic Slicer, including procedures for removable parts, stationary parts, product tray, meat grip, knife, ring guard, and sharpening stones. Emphasizes safety precautions and proper sanitization methods.</p>
	<p>Hobart Legacy+ Mixer Accessories Guide</p> <p>A comprehensive guide to Hobart Legacy+ mixer accessories, including agitators, bowls, and hub attachments like the VS9 Vegetable Slicer and #12 Meat Chopper.</p>
	<p>Hobart HL662 LEGACY+ 60-Quart Heavy-Duty Pizza Mixer Specifications</p> <p>Explore the features, specifications, and benefits of the Hobart HL662 LEGACY+ 60-Quart Heavy-Duty Pizza Mixer, designed for professional commercial kitchens.</p>
	<p>Hobart EWS-3 Automatic Wrapping System Operator Manual</p> <p>Comprehensive operator manual for the Hobart EWS-3 Automatic Wrapping System, detailing setup, operation, maintenance, and troubleshooting for models like EWS-3LR-Enhanced and EWS-3RL-Enhanced. Includes guidance on product handling and system features.</p>