



HOBART HS SERIES HEAVY-DUTY SLICERS



Exceeds expectations with every slice.



Proud supporter of you.®



Other manufacturers saw the revised NSF standards as the stopping point. We saw it as the inspiration for a new way to support you.



> **CleanCut knife.** A Hobart exclusive, our patented composite knife delivers long-lasting performance from blade center to edge.



> **Cutting plane and machined grooves.** A 45-degree cutting plane gives you the right angle, while machined grooves on the gauge plate and knife cover ensure smooth and even strokes.



> **Borazon sharpening stones** are lifetime guaranteed. For improved sanitation and cleanup, they're also removable and submersible.

The NSF 8 revisions are tough. Tough enough to make some manufacturers opt for easier certification routes. But on our new HS Series, you'll find NSF 8 revisions met to deliver a slicer that performs as well as it protects.

In addition to sealed seams, compliant fasteners and removable parts for easy cleaning, you'll find four patented features for better operation. They add up to:

- Superior slice quality and a clean cut
- Exclusive features like zero knife exposure and removable knife
- Ease of cleaning that supports NSF 8 and your overall sanitation goals. And like all Hobart equipment, the HS Series is backed by our industry-leading Hobart Service factory-trained technicians.

Precision slicing. The 13" CleanCut™ knife is a stainless steel knife with a stellite-alloy edge. While lesser knives will dull quickly or pit, ours stays sharp longer, giving you unparalleled precision. Using this alloy, we're also able to create a thin-edge design, so you get improved yield and reduced cost of ownership. In fact, the CleanCut knife outlasts other knives on the market. Our Borazon® sharpening stones, with a lifetime warranty, ensure it. The sharpener is mounted on the HS Series slicer and is easy to operate while keeping the knife edge shielded.

A great knife isn't the only thing that yields consistent cuts. The HS Series product tray is designed to enhance the quality of each slice while working together with the removable, rear-mounted, meat-grip assembly to ensure secure product placement. Machined grooves on the gauge plate and knife cover ensure smooth and even strokes, reduced drag, heightened precision and improved slice performance.

For added precision, the HS Series automatic models are equipped with three stroke lengths and four stroke speeds to handle a wide variety of products. The automatic models now also come with a seamless fence to secure the product during automatic operation.

Unique features. Our Hobart-exclusive zero knife exposure keeps operators from inadvertently touching the blade during the sharpening and cleaning process. An optional knife-removal feature on select models includes a patented knife-removal tool, which enhances cleaning and ensures that blade edges are completely protected. HS Series anodized models also come with six unique features including gauge plate and carriage-system interlocks.

Easy to clean. The HS Series is easy to clean from start to finish. Our patented removable ring-guard cover prevents debris buildup on cutting surfaces. Our exclusive tilting, removable carriage system and rear-mounted, removable meat-grip arm and slide-rod extension allow for thorough cleaning and sanitation. In addition to these features, the HS Series boasts:

- No-drip gauge plate, designed to direct juices away from the control panel and index knob
- Seamless base
- Fasteners that meet sanitation standards
- Warewash-safe knife enclosed within our exclusive knife-removal tool, so water reaches both sides of the knife during cleaning

Proven reliability. The HS Series comes with a ½-HP knife-drive motor, and the automatic versions incorporate a proven belt-drive system to maximize reliability. Hobart Service factory-trained technicians are available to help install, maintain and service the new HS Series slicer.

> **A slice above.** Meat or cheese? Doesn't make a difference to the HS Series. Our heavy-duty slicer goes through either easily, without shredding.



> **Removable-knife feature.** On select models (see back page), our patented knife comes with a patented knife-removal tool. With the knife safely removed, sanitation is improved, too, thanks to easily accessible surfaces.



> **Exclusive zero knife exposure and ring-guard cover.** Zero knife exposure while cleaning or slicing promotes operator protection while the ring-guard cover minimizes residue buildup. Easy to slide on or off.



> **Removable carriage system.** Tilts for ease of cleaning while on the machine. It can also be removed to help simplify cleanup. The rear-mounted meat grip, slide and arm are also removable.

AUTOMATIC		MODEL FEATURES	MANUAL	
HS7 / HS7N	HS9 / HS9N		HS6 / HS6N	HS8 / HS8N
KNIFE				
•	•	13" CLEAN CUT KNIFE	•	•
•	•	REMOVABLE RING-GUARD COVER	•	•
•	•	ZERO KNIFE EXPOSURE	•	•
•	•	HEAVY-GAUGE STAINLESS STEEL KNIFE COVER	•	•
•	•	TOP-MOUNTED BORAZON STONE SHARPENER	•	•
OPERATION				
•	•	1/2-H.P. KNIFE-DRIVE MOTOR	•	•
•	•	AUTOMATIC DRIVE SYSTEM		
•	•	VARIABLE FOUR-SPEED AUTOMATIC CARRIAGE WITH FRONT-MOUNTED CONTROLS		
•	•	THREE STROKE LENGTHS		
ADDITIONAL FEATURES				
•	•	HOME-START POSITION		•
	•	CLOSE-TO-STOP		•
	•	GAUGE-PLATE INTERLOCK		•
	•	CARRIAGE-SYSTEM INTERLOCK		•
•	•	NO-VOLT RELEASE	•	•
	•	30-SECOND SHUTOFF		•
HOUSING AND BASE				
	•	SANITARY ANODIZED ALUMINUM BASE		•
•		BURNISHED ALUMINUM BASE	•	
•	•	MACHINED GROOVES ON GAUGE PLATE AND KNIFE COVER	•	•
•	•	EXCLUSIVE TILTING, REMOVABLE CARRIAGE SYSTEM	•	•
•	•	ELECTROLESS NICKEL-PLATED SINGLE SLIDE ROD WITH RESERVOIR WICK	•	•
•	•	PRECISION DRIVEN INDEXING CAM	•	•
•	•	ERGONOMIC-STYLE HANDLE	•	•
•	•	REAR-MOUNTED, REMOVABLE MEAT-GRIP ARM	•	•
•	•	THUMB GUARD	•	•
•	•	MANUAL LIFT HANDLE		
		CLEANING LEG	•	•

Removable-knife feature is also available on HS6, HS7, HS8, HS9 models.



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