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HS4N SLICER

STANDARD FEATURES

KNIFE

- 13" Chrome Plated Carbon Steel Knife
- Heavy-Gauge Stainless Steel Knife Cover
- Top-Mounted Ceramic Stone Sharpener

OPERATION

■ 1/2 H.P. Knife Drive Motor

INTERLOCKS

■ No-Volt Release

HOUSING AND BASE

- Burnished Aluminum Base
- Machined Grooves on Gauge Plate
- Exclusive Tilting, Removable Carriage System
- Electroless Nickel Plated Single Slide Rod with Reservoir Wick in Transport
- Spring Kickstand
- Ergonomic-Style Handle
- Rear-Mounted, Removable Meat/Vegetable Grip Arm

MODEL

☐ HS4N -/Manual Slicer/Burnished Finish with Non-Removable Knife Feature

ACCESSORIES

- ☐ Full Fence
- ☐ Food Chute
- ☐ Heavy Grip

Specifications, Details and Dimensions on Inside and Back.







HS4N SLICER



SOLUTIONS / BENEFITS

PRECISION SLICING

Top Mounted Ceramic Stone Sharpener

- Single-action sharpens and hones in just five seconds
- Removable and warewasher safe for easy cleaning and sanitation

Machined Grooves on Gauge Plate

■ Reduces drag for smoother slicing motion

EASY TO USE

1/2 H.P. Knife Drive Motor

Reserve power runs at 430 rpm for optimum results

Electroless Nickel Plated Single Slide Rod with Reservoir Wick in Transport

Smooth operation with continous lubrication of carriage rod

No Volt Release

Slicer must be restarted if power fails or slicer is unplugged

EASY TO CLEAN

Exclusive Tilting, Removable Carriage System*

- III Tilt design alllows for ease of mid-day cleaning
- Removable for complete cleaning and sanitation

Rear-Mounted, Removable Meat Grip Arm

- Opens up front of product tray for unobstructed loading
- Removable meat grip allows for easy cleaning

Spring Kickstand

Props machine for easy cleaning underneath slicer

Sanitary Burnished Aluminum Base

- Limited cracks/crevices or bolt holes where product can lodge and bacteria may grow
- Easy clean up and durable finish

*Feature unique to Hobart



SPECIFICATIONS

KNIFE

13" Knife: The knife is approximately 13 inches, constructed of carbon plated steel. Knife cover is retained magnetically, and is quickly removed by pulling straight back on the top cover knob.

MOTOR

Poly V-Belt Knife Drive System: Knife is driven by a Hobart Poly V belt and runs at 430 rpm for optimal performance.

¼ H.P. Knife Drive Motor: ¼ H.P. permanently lubricated ball bearings. Single phase capacitor run, induction motor.

INTERLOCKS

No Volt Release: In the event of a power loss, slicer must be restarted before operation can continue.

HOUSING AND BASE

Sanitary Burnished Aluminum Base: One-piece base has fewer places to harbor soil and is easier to clean. Limits holes or crevices in which food can lodge.

Finish: Stainless steel top cover, anodized aluminum product tray and gauge plate.

Exclusive Tilting, Removable Carriage System: Aluminum product tray tilts easily for mid-day cleaning and is removable for thorough cleaning and sanitation procedures. The carriage has 12.5" manual travel. Electroless Nickel Plated Single Slide Rod with Reservoir Wick in Transport: Transport slide rod is E-Nickel electroless plated. Slide rod bearings feature an oil reservoir/oil wick.

Spring Kickstand: Helps hold slicer in tilted position for cleaning underneath the machine.

Ergonomic Style Handle: Specially shaped and positioned for ease of use during manual operation.

Rear Mounted, Removable Meat Grip Arm: Rear mounted grip is high strength thermoplastic. Swings outof way when not in use.

Electrical Specification: 120/60/1; 4.6 Amps.

Switch: Moisture protected push button switch.

Cord & Plug: 6-foot, three-wire power supply cord and plug. Plug not furnished on export models.

Capacity: The carriage will take food up to 12" in width or 7.5" in diameter.

Gauge Plate: Gauge plate is a heavy sluminum extrusion with machined grooves for smooth feeding. Adjustable to cut any thickness of slice up to 1°.

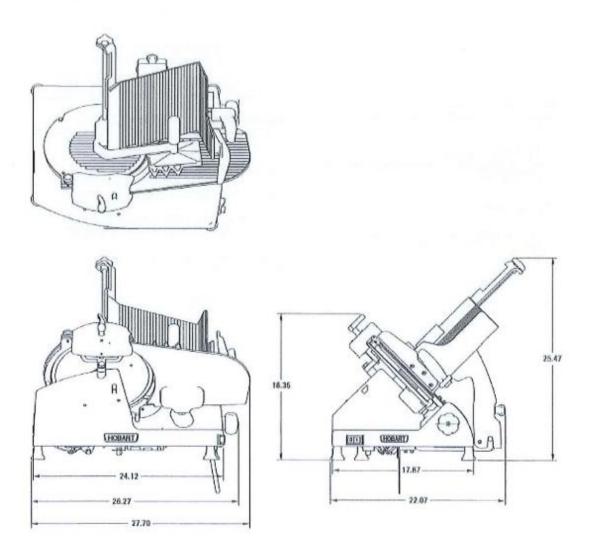
Warranty: All parts and service coverage for one year including knife.

Shipping Weight: 126 lbs.

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DETAILS AND DIMENSIONS



As continued product impresement is a policy of Hobert, specifications are subject to change without notice.