

INSTRUCTIONS



MODEL HS4N SLICER

MODEL
HS4N



701 S. RIDGE AVENUE
TROY, OHIO 45374-0001
937 332-3000
www.hobartcorp.com

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Installation, Operation and Care of MODEL HS4N Slicer

SAVE THESE INSTRUCTIONS

GENERAL

The HS4N Slicer is equipped with a 1/2-hp motor and is available for single-phase electrical service. The slicer features a 13" diameter contoured knife. The slicer is furnished with a cord and plug as standard equipment.

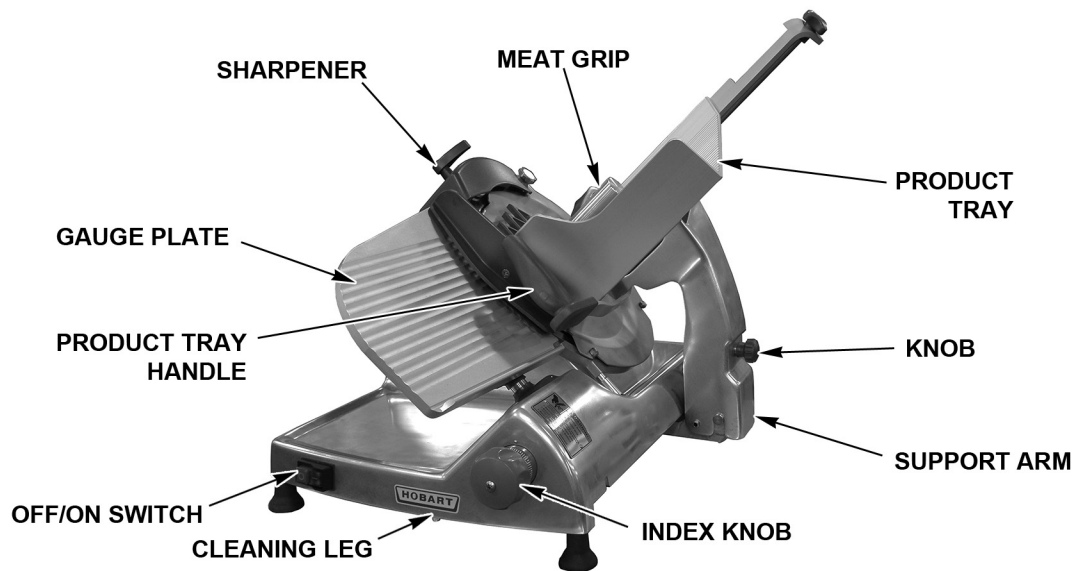


Fig. 1

ACCESSORIES AND OPTIONS

- Fences – The fence clamps on the Product Tray to limit product movement during slicing.
- Food Chute – The food chute clamps on the Product Tray to limit movement of product during slicing (for tomatoes, onions or similar items).

INSTALLATION

UNPACKING

Immediately after unpacking the slicer, check for possible shipping damage. If the slicer 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 ensure it agrees with the specifications on the machine data plate. The data plate is located on the back of the slicer base.

ELECTRICAL CONNECTIONS

⚠ WARNING The electrical cord on this machine is equipped with a three-pronged grounding plug which must be connected to a properly grounded receptacle. If the receptacle is not the proper grounding type, contact an electrician. Do not remove the grounding prong from the plug.

LOCATION

Place the slicer on a suitable counter or tabletop. Allow enough space around the slicer so the carriage can move freely forward and back.

ASSEMBLY

The Product Tray (Fig. 1) must be installed.

To install the Product Tray on the slicer, lower the bottom of the Support Arm onto the Carriage Hinge Pins (Fig. 2). Tilt the Product Tray toward the Gauge Plate. Turn the Knob on the Support Arm until it is tight against the Support Arm.

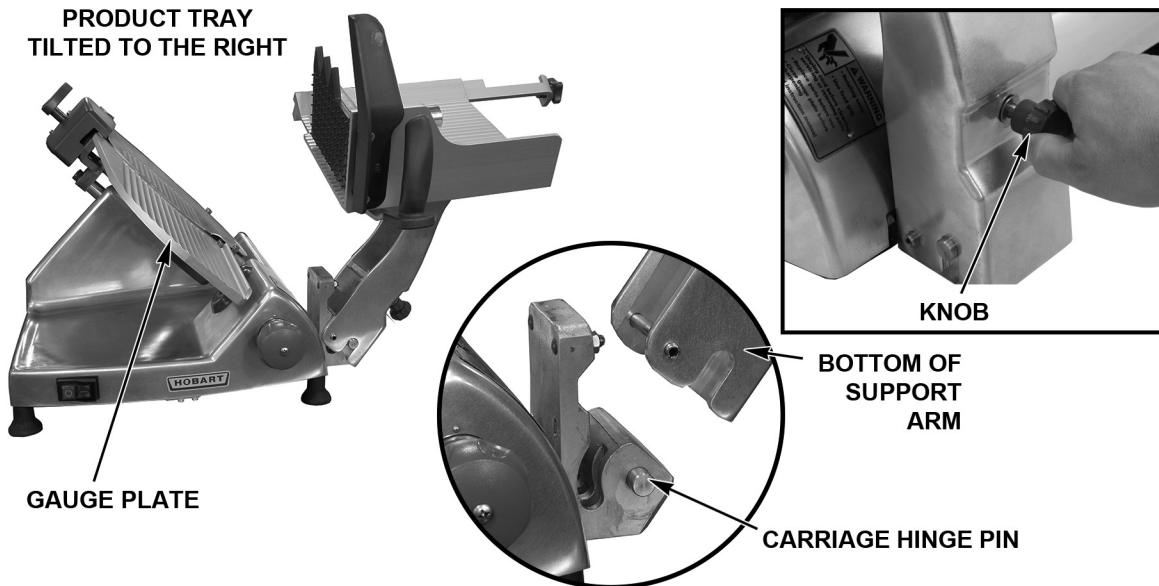


Fig. 2

CLEAN BEFORE USING

The slicer must be thoroughly cleaned and sanitized after installation and before being used. See Cleaning.

OPERATION

⚠ WARNING Rotating knife. Use meat grip. Unplug machine power cord before cleaning, servicing or removing parts. Replace parts before use.

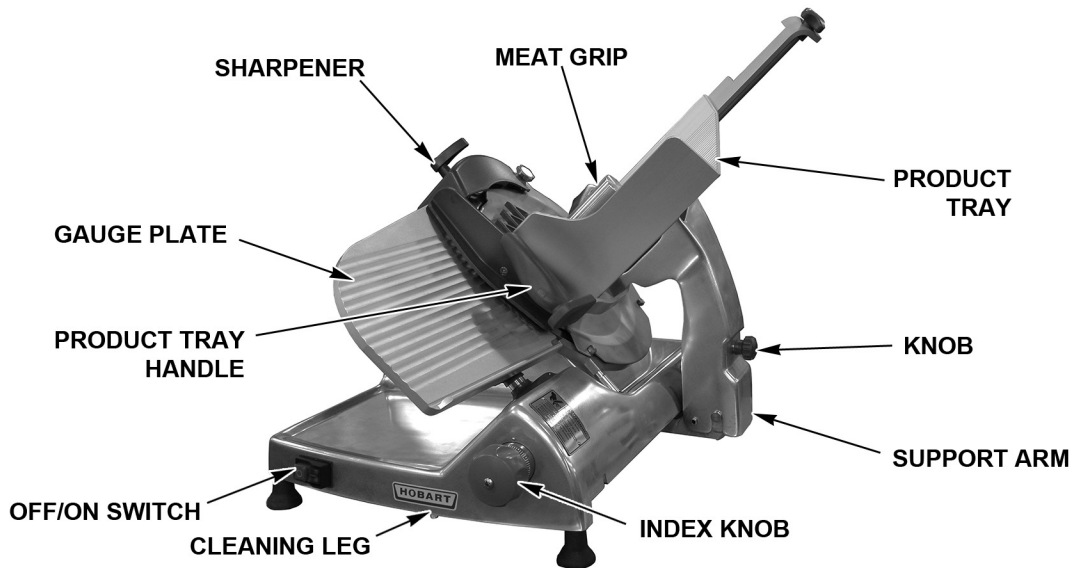


Fig. 3

USING THE SLICER

- Close the Gauge Plate (Fig. 3) by turning the Index Knob (Fig. 3) fully clockwise.
- Raise the Meat Grip (Fig. 3) to the top of the Product Tray (Fig. 3) to rest in the Meat Grip Slot.
- Place the product to be sliced against the Gauge Plate (Fig. 3) on the Product Tray (Fig. 3).
- Set the Meat Grip against the product, or use the Fence or Food Chute if desired. Refer to Accessories & Options on page 3.
- Turn the slicer on by pressing the ON button (Fig. 4).
- Adjust the Gauge Plate to obtain the desired slice thickness by turning the Index Knob counterclockwise. The numbers on the Index Knob do not indicate actual measurements but may be used for reference to duplicate slice thickness.
- Use the Product Tray Handle (Fig. 3) to push and pull the Product Tray back and forth to slice. When finished, press the OFF Button (Fig. 4) to stop the slicer.
- Raise the Meat Grip to the top of the Product Tray to rest in the Meat Grip Slot.

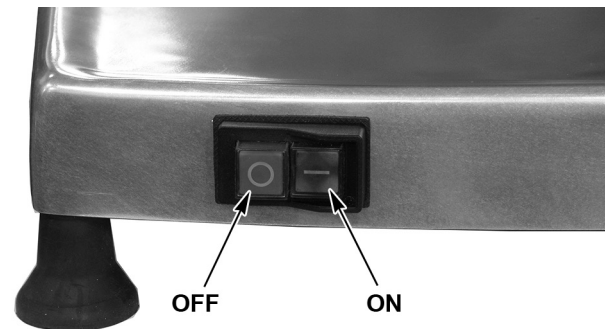


Fig. 4

CLEANING

⚠ WARNING Unplug the machine power cord and turn the index knob fully clockwise to close the gauge plate before cleaning the slicer.

⚠ WARNING The slicer knife is very sharp. Exercise extreme caution when working near the knife.

This machine must be thoroughly cleaned and sanitized at least as often as required by local regulation or after being idle for an extended period of time.

NOTE: Sanitizer concentration shall comply with Section 4-501.114, *Manual and Mechanical Warewashing Equipment, Chemical Sanitization – Temperature, pH, Concentration, and Hardness* of the FDA Food Code. If a chemical sanitizer other than chlorine, iodine, or quaternary ammonium is used, it shall be applied in accordance with the EPA-registered label use instructions.

For general cleaning, use a clean cloth soaked in mild detergent and warm water, and wipe all surfaces of the machine especially where food or liquids can accumulate. Be sure to wipe any surface where there is frequent hand contact including handles, knobs, and the control pad. Use generous amounts of soapy water and sanitizer on the Sharpener Mount hardware. Rinse using a fresh cloth and clean water. Apply sanitizing solution to clean surfaces. Make sure the slicer is clean of all food soil before sanitizing. Use only products formulated to be safe on stainless steel or aluminum. DO NOT exceed chemical manufacturer's recommended concentrations for detergent or sanitizer.

CLEANING SURFACE AND PARTS

Frequency – The slicer shall be cleaned and sanitized at intervals to comply with national, state, and/or local health codes.

DISASSEMBLY FOR CLEANING

In order to clean the slicer thoroughly, it is necessary to disassemble the slicer. It is recommended that all parts be removed, cleaned, sanitized, and allowed to dry before re-assembling for use.

Sharpener

- The Sharpener (Fig. 5) is mounted on top of the slicer.
- Remove the Sharpener by lifting straight up.

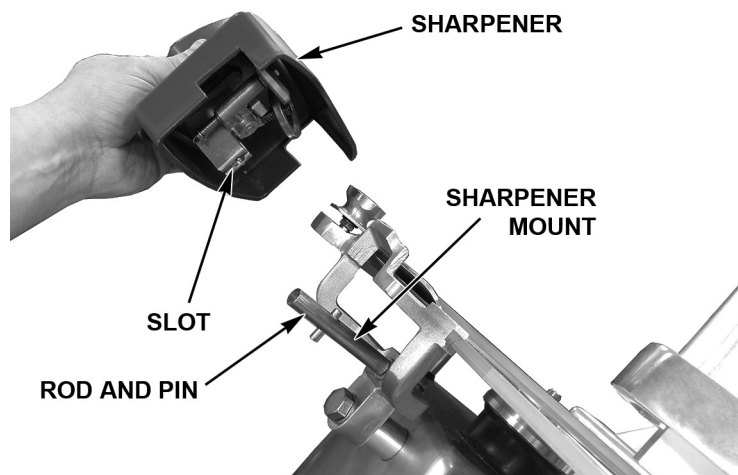


Fig. 5

Meat Grip

- The Meat Grip (Fig. 6) is mounted on the Product Tray and can be removed for ease of cleaning.
- Remove the Meat Grip by loosening the Meat Grip Slide Rod (Fig. 6) from the Product Tray while holding the Meat Grip Handle (Fig. 6).
- Pull the Meat Grip Slide Rod from the Meat Grip Handle and Product Tray.
- Loosen the Meat Grip Handle (Fig. 7) and remove the Handle, Meat Grip Arm, and Washer from the Meat Grip (Fig. 7).

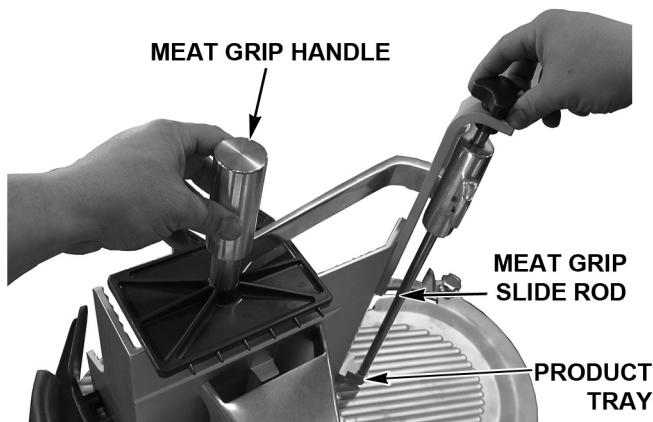


Fig. 6

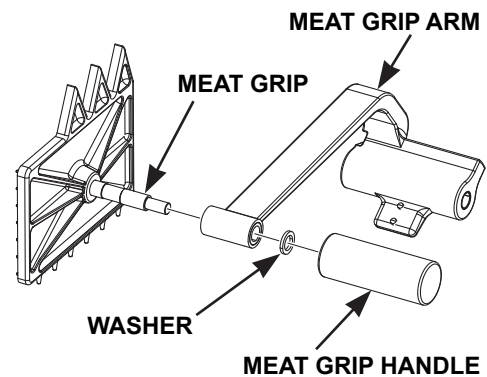


Fig. 7

Product Tray

- To clean the Product Tray, make sure the Gauge Plate is closed.
- Pull the Product Tray toward the operator until it stops.
- Loosen the Knob (Fig. 8) on the Support Arm. Tilt the Product Tray to the right (Fig. 8).
- The Product Tray can be cleaned in this open position, or it can be removed by grasping with both hands and lifting straight up.

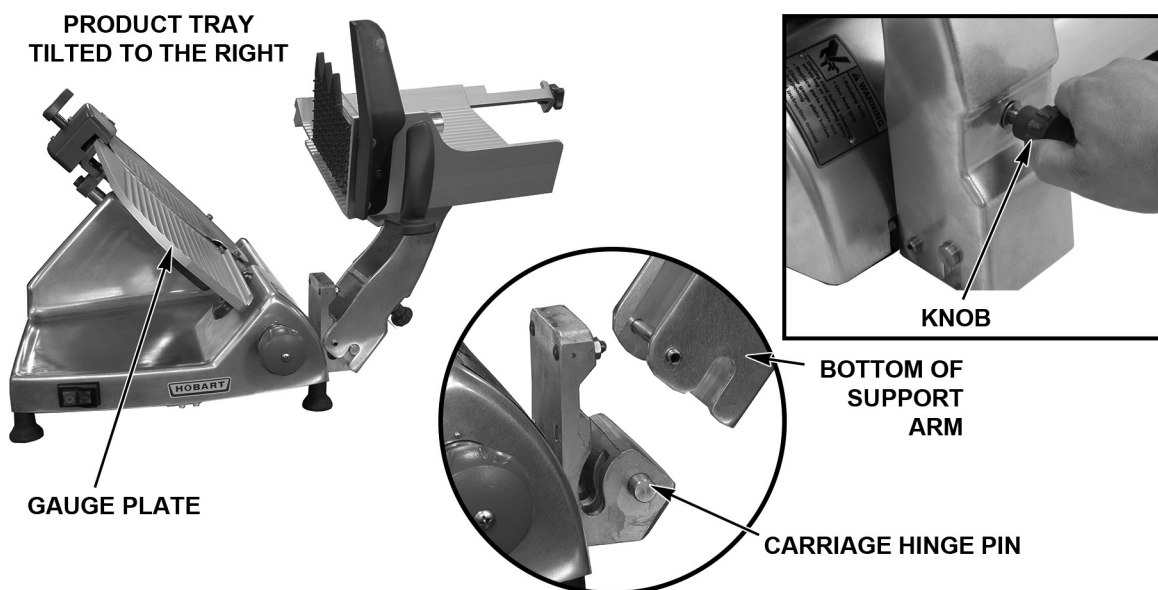


Fig. 8

Top Knife Cover

- Remove the Top Knife Cover (Fig. 9) by pulling on the Latch Knob. The Top Knife Cover is held in place by a magnet under the Latch Knob.

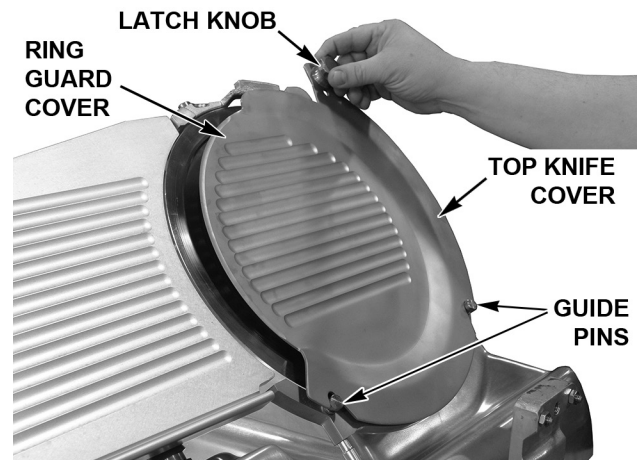


Fig. 9

CLEANING

Sharpener

- Wipe out any residue remaining inside the Sharpener housing.
- Wash, rinse, and sanitize the Sharpener in a sink or dishwasher.

Meat Grip

- The Meat Grip can be washed, rinsed, and sanitized in a sink.

Product Tray

- The Product Tray can be washed, rinsed, and sanitized in a sink.
- Clean the Product Tray pin with the brush as shown (Fig. 10).



Fig. 10

Top Knife Cover

- Wash, rinse, and sanitize the Top Knife Cover in a sink or dishwasher.

Knife (Non-Removable)

⚠ WARNING The slicer knife is very sharp. Exercise extreme caution when working near the knife.

- Clean completely around the Ring Guard by working a moistened, folded paper towel between the Ring Guard and the Knife (Fig. 11).
- Wash, rinse, and sanitize both sides of the Knife by wiping outward from the center. Never clean any part of the slicer with steel pads.

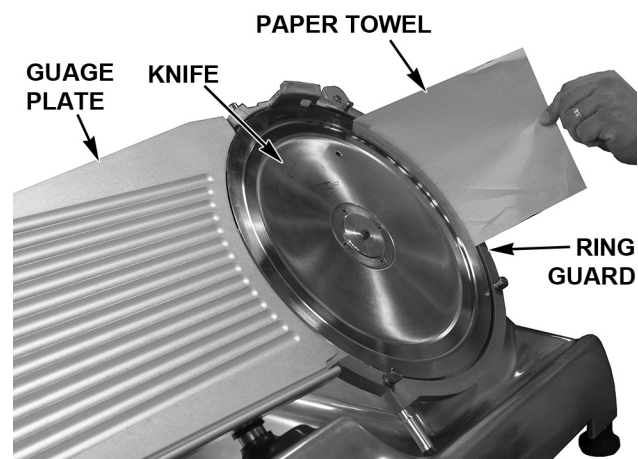


Fig. 11

Under the Slicer

The HS4N Slicer is equipped with a Cleaning Leg (Fig. 12) to assist in cleaning under the slicer.

NOTE: Make sure the Product Tray Carriage is pushed to the rear of the slicer before using the cleaning leg.

To engage the Cleaning Leg (Fig. 12), lift the front of the slicer base. The Cleaning Leg will swing straight down. Pull the Cleaning Leg all the way to the front so the slicer is completely supported before cleaning underneath.



Fig. 12

REASSEMBLY AFTER CLEANING

After all components have been cleaned, sanitized, and allowed to dry, the slicer can be reassembled for use.

Top Knife Cover

- Position the Top Knife Cover (Fig. 13) on the lower two Guide Pins and lower the Latch Knob until the magnet secures the Top Knife Cover in place.

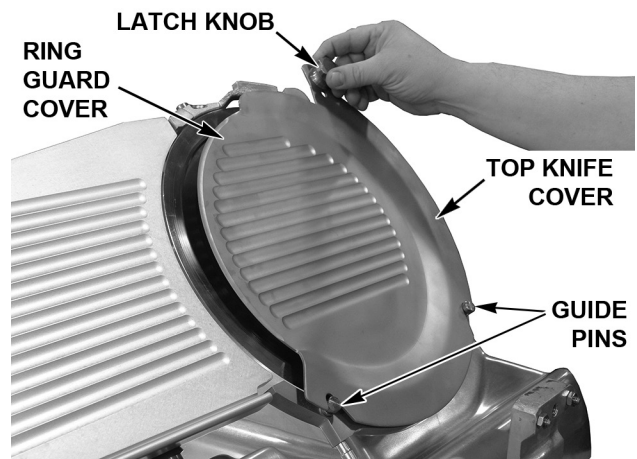


Fig. 13

Product Tray

- Lower the bottom of the Support Arm onto the Carriage Hinge Pins (Fig. 14).
- Tilt the Product Tray toward the Gauge Plate.
- Turn the Knob on the Support Arm until it is tight against the Support Arm.

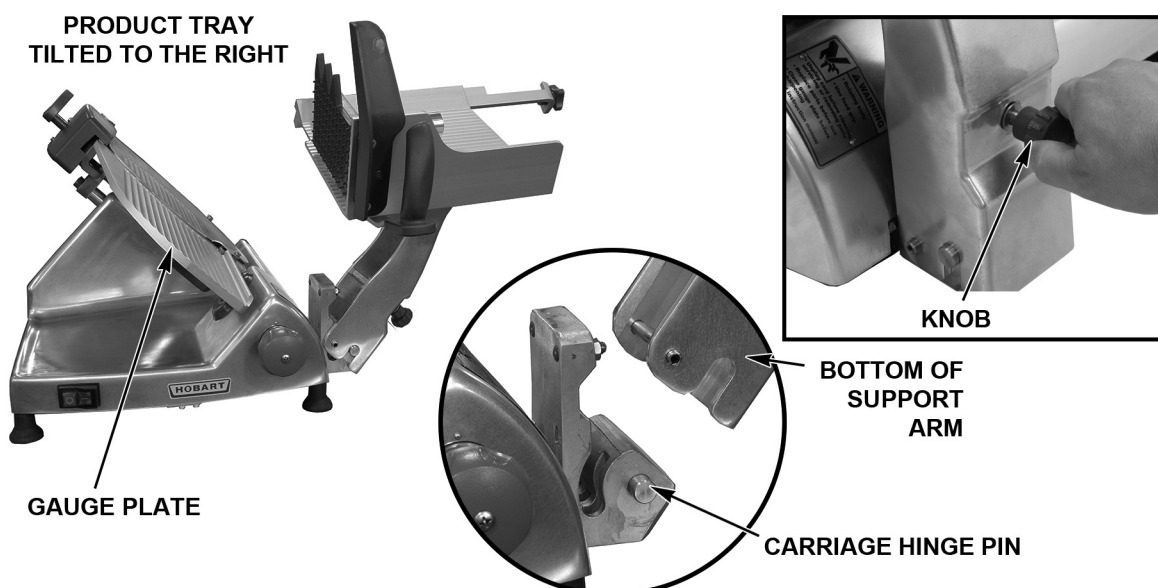


Fig. 14

Meat Grip

- Assemble the Meat Grip Assembly (Fig. 15) by placing the Washer, Meat Grip Arm, and Meat Grip Handle on the shaft of the Meat Grip.
- Tighten the Handle.
- Install the Meat Grip Assembly on the Product Tray (Fig. 16) by sliding the Meat Grip Slide Rod into the Meat Grip Handle and Product Tray.
- Tighten the Meat Grip Slide Rod (Fig. 16) into the Product Tray.
- Lubricate the Meat Grip Slide Rod. See Maintenance.

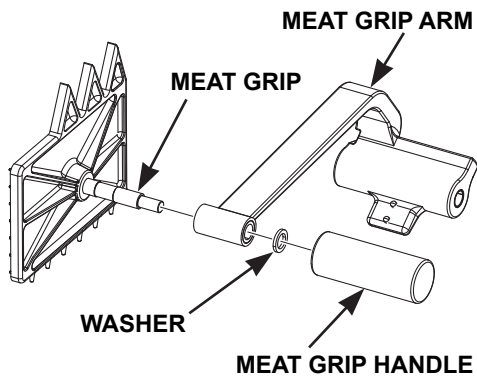


Fig. 15

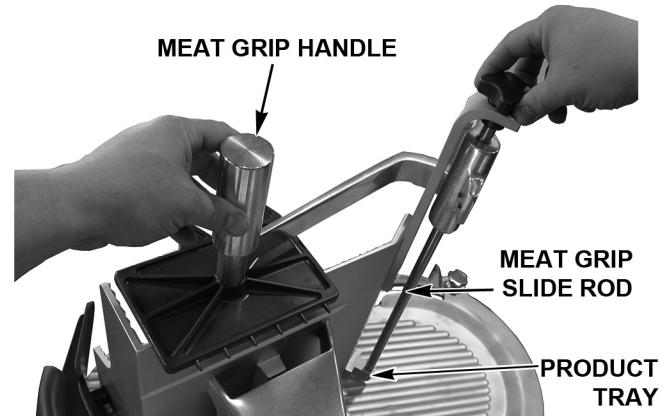


Fig. 16

Sharpener

- Install the Sharpener by lowering it so the Slot on the Sharpener fits onto the Rod and Pin of the Sharpener Mount (Fig. 17).
- To use the Sharpener, see Maintenance.

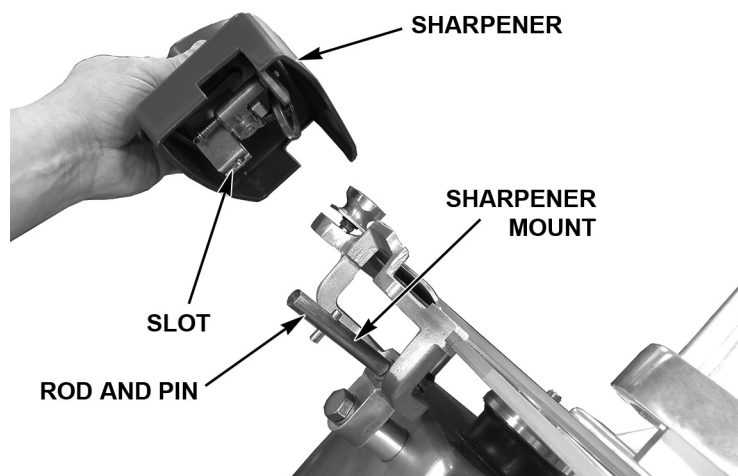


Fig. 17

GASKET INSPECTION

The interval between inspections shall not exceed six months.

The inspection (Fig. 18) must be made by the manufacturer or an authorized service agent.

⚠ WARNING The slicer must be removed from service until repaired by the manufacturer or an authorized service agent if any gasket or seal is found to be damaged or missing.

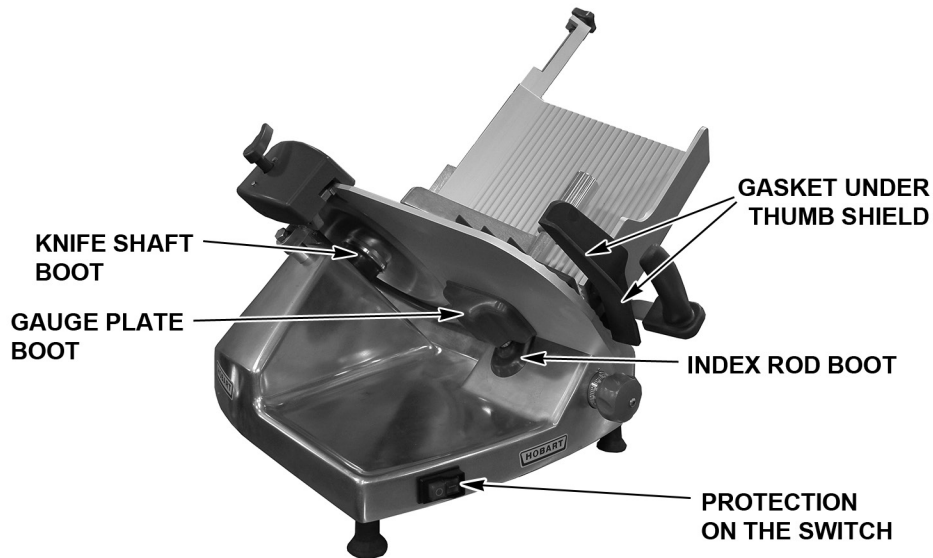


Fig. 18

MAINTENANCE

⚠ WARNING Unplug the machine power cord and turn the index knob fully clockwise to close the gauge plate before doing any maintenance on the slicer.

KNIFE SHARPENING

NOTICE Sharpen only when necessary. Prolonged or sharpening too frequently results in unnecessary Knife wear.

Clean and sanitize the slicer as outlined in the cleaning section before sharpening the knife. Food debris must not be allowed to transfer from the Knife to the Sharpener. Plug in the machine power cord.

Press the ON button (Fig. 19). Pull the Sharpener Lever fully forward (Fig. 19). After 15 seconds, release the Sharpener Lever and press the OFF button. Unplug the machine power cord. Clean and sanitize the slicer as outlined in the cleaning section after sharpening the knife.

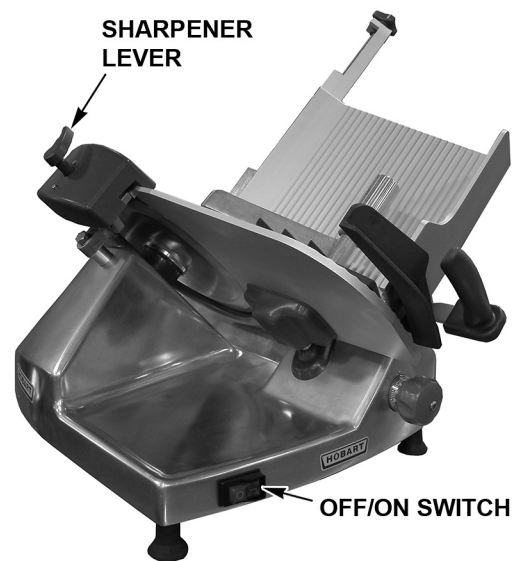


Fig. 19

LUBRICATION — CARRIAGE SLIDE ROD

Lubricate the Carriage Slide Rod with Lubriplate FMO-200-AW oil (supplied). Once monthly, apply 4 - 5 drops directly onto the Carriage Slide Rod on each side of the Carriage Transport (Fig. 20).

To apply oil, pull out the telescoping tube on the oil bottle, aim the tube, and squeeze gently on the sides of the bottle. After applying oil, move the Carriage Tray back and forth a few times so the oil spreads over the entire length of the slide rod.

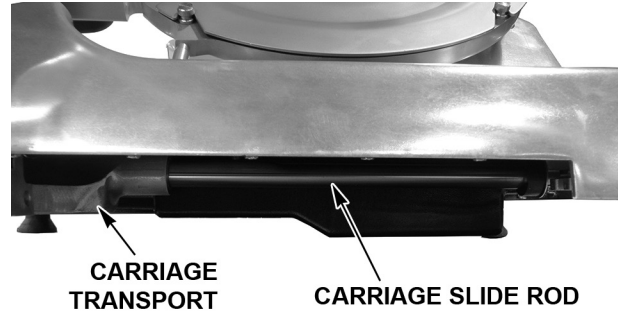


Fig. 20

LUBRICATION — MEAT GRIP SLIDE ROD

The Meat Grip Slide Rod can be lubricated periodically or when any resistance is felt while using the Meat Grip assembly (Fig. 21). First, wipe the Meat Grip Slide Rod so the lubrication is applied to a clean, dry surface. Next, gently squeeze a small amount of the provided Lubriplate oil on the rod. Then slide the Meat Grip up and down the rod to restore smooth operation.

SERVICE

Contact your local Hobart-authorized service office for any repairs or adjustments needed on the slicer.

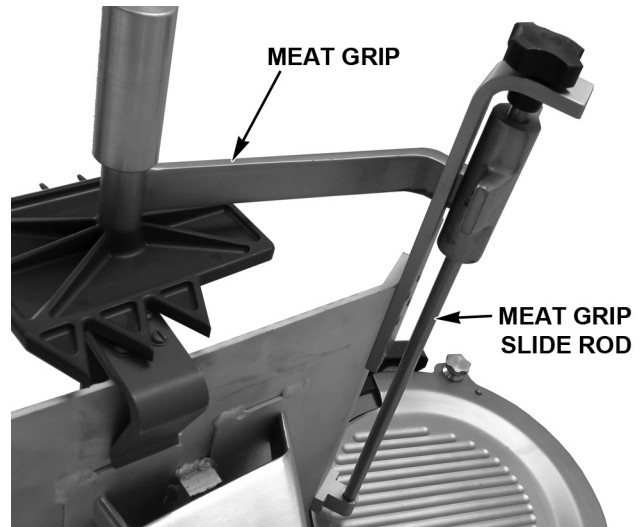


Fig. 21