

SLICER – HEAVY DUTY, BASIC FEATURED HS6 (Manual) & HS7 (Automatic)



HS6 Slicer



HS7 Slicer

QUICK FACTS:

- Conforms to NSF/ANSI 8-2010
- 13" stainless steel and alloy CleanCut™ knife
- Removable knife capable
- Easy cleaning and sanitation
- Enduralube™ carriage rail system
- Simplified and improved operator controls
- Top-mounted sharpener with Borazon® stone lets you sharpen and hone in five seconds

STANDARD FEATURES:

HS Series General Features

- 13" stainless steel and alloy CleanCut™ Knife
- Removable Knife Capable
- Removable Ring Guard Cover
- Zero Knife Exposure
- Enduralube™ Carriage Rail System
- Tilting, Removable Carriage System

- Top Mounted Sharpener With Borazon Stone
- Glass Bead Finish on Gauge Plate, Top Knife Cover and Product Tray
- Double-Action Indexing Barrel Cam
- Rear Mounted Removable Meat Grip and Slide Rod
- Ergonomic Style Handle
- 1/2 H.P. PSC Knife Drive Motor
- 10 Rib Poly V-Belt Drive System

HS6 & HS7 Models

- Burnished aluminum base and carriage support arm

HS7 Model

- Reliable belt drive automatic system
- Four slicing speeds

- Three slicing stroke lengths
- Lift assist cleaning legs

Note:

- Contact your Hobart customer care representative for pricing and availability of other configurations.

PRE-CONFIGURED:

Manual Slicer – Basic Featured

HS6N-1	HS6 – manual slicer in 120/60/1 with non-removable knife
HS6-1	HS6 – manual slicer in 120/60/1 with removable knife feature and removal tool

Automatic Slicer – Basic Featured

HS7N-1	HS7 – automatic slicer in 120/60/1 with non-removable knife
HS7-1	HS7 – automatic slicer in 120/60/1 with removable knife feature and removal tool

ACCESSORIES:

HS-CHUTE	Food chute
HS-FENCE	Full fence works with meat, cheese and vegetables
HS-LEGS	4.5" legs
HS-DEF	Product deflector
TRAY-SLAW	Slaw tray