

## The right features to fit your kitchen

Heavy-duty, all-day performance lets you create great food without limitations.

All of our slicers are designed to handle meats, cheeses and vegetables.

	Daily Usage	Cheese Slicing	Blade Size	Motor	Base Construction	Removable Blade	Auto Slicing	Auto Shut-off (30 seconds)	Slice Thickness	Cutting Capacity (Width/Diameter)	No Volt Release (NVR)	Home To Start	Close To Stop	Auto Off	Gauge Plate Interlock
<b>HS SERIES HEAVY-DUTY SLICERS</b>															
HS9	● 4 or More Hours	●	13" Cobalt	1/2 H.P.	Anodized Aluminum	✓	✓		1"	12"/7.5"	✓	✓	✓	✓	✓
HS9N							✓								
HS8						✓		✓							
HS8N															
HS7					✓	✓									
HS7N						✓									
HS6					✓										
HS6N															
<b>EDGE SERIES SLICERS</b> (See Edge Series brochure for more information.)															
EDGE 13A	● 2-4 Hours	●	13" Carbon Steel	1/2 H.P.	Anodized Aluminum		✓		9/16"	9.5"/8"	✓				✓
EDGE 13			13" Carbon Steel			9.5"/8"									
EDGE 12			12" Carbon Steel			10"/8.25"									



FOOD PREPARATION

## HOBART HS SERIES HEAVY-DUTY SLICERS

Precision and performance that help you create amazing food.



**HOBART**

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ITW FOOD EQUIPMENT GROUP

**HOBART**



# HOBART HS SERIES HEAVY-DUTY SLICERS

Consistent and precision slicing—every single time.

Hobart HS Series slicers make light work of your heaviest-duty meat, cheese or vegetable slicing tasks. They're loaded with exclusive features that add convenience and simplicity to your day—giving you more time to create amazing food. Combine them with the trusted performance and long life of a Hobart product, and you'll save money year after year.



## Top-mounted Borazon® sharpening system ⭐💧📏!👉

Single action sharpens and hones in 15 seconds, and it's dishwasher safe.

## 13" CleanCut™ knife with cobalt edge ⭐📏

Stainless-steel, cobalt-edged knife stays sharp longer and lasts 2 – 3x longer than carbon-steel knives on the market.

## Zero knife exposure !⭐

Operator is protected while sharpening and cleaning.

## Gauge plate interlock (GPI) !

Gauge plate must be closed and product tray in home position before the carriage arm can be removed.

## Sanitary one-piece base 💧

One-piece design has fewer crevices where bacteria may grow—available in burnished or anodized finish.

## 30-second shut-off !

Slicer automatically shuts off after 30 seconds of non-use.

## Variable-speed automatic product carriage 📏👉

Four stroke speeds and three stroke lengths handle a wide variety of products.

## Lift assist 💧👉

Makes it easy to clean underneath the slicer, saving time.

## Magnetically secured knife cover !👉

No loose or moving parts make operation easier.

## Patented removable ring guard cover ⭐💧!

Prevents debris buildup and provides extra protection for the operator.

## Removable meat grip assembly 💧👉

Opens for unobstructed loading and removes for easy cleaning.

## Close to stop !

Slicer turns off when gauge plate is closed.

## Patented removable knife ⭐💧!

Removes easily and cleans in sink or dishwasher.

## Exclusive tilting, removable carriage ⭐💧👉

Makes it easy to keep slicer clean and sanitary.

## 1/2 H.P. knife drive motor 📏

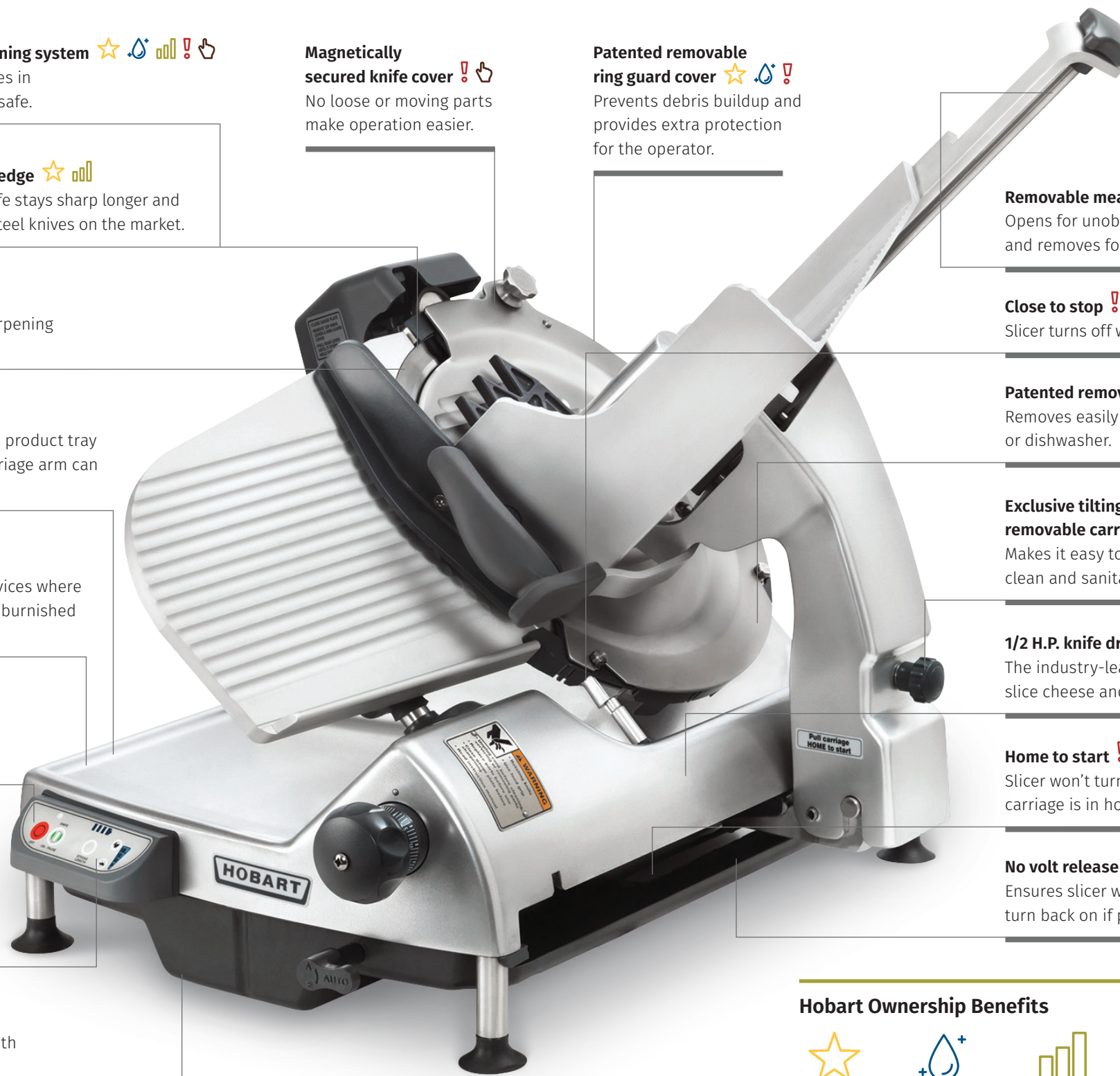
The industry-leading power you need to slice cheese and meat with no shredding.

## Home to start !

Slicer won't turn on until the carriage is in home position.

## No volt release (NVR) !

Ensures slicer will not automatically turn back on if power is lost.



**Model shown: HS9**  
Features for other HS Series models may vary.

### Hobart Ownership Benefits



Hobart Exclusive Benefits



Sanitation & Cleaning



Performance



Operator Assurance



Ease of Use

Picking the right slicer for your needs is important. >>>  
See the back page to find which slicer has the features that are the best match for your kitchen.