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NAVSEA S6161-DL-FSE-010

**OPERATION AND MAINTENANCE INSTRUCTIONS
WITH ILLUSTRATED PARTS BREAKDOWN**

ORGANIZATIONAL MAINTENANCE LEVEL

**MEAT SLICING MACHINE
MODEL 610**

HOBART CORPORATION
N00024-70-C-0238



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S6161-DL-FSE-010

19 SEPTEMBER 1985

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Dates of issue for original and changed pages are:

Original..0..19 September 1985

TOTAL NUMBER OF PAGES IN THIS PUBLICATION IS 22 CONSISTING OF THE FOLLOWING:

Page No.	Change No.*	Page No.	Change No.*
Title.....	0	610 Slicer	0
A.....	0	Form F-7522 (485)	0
Record of Changes.....	0	1-7	0
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MANUAL CHANGE FORM (MCF)

PROJECT OR SHIP SSN688 Class Submarines

TITLE OR MANUAL Meat Slicing Machine Model 610

NAVSEA NO. S6161-DL-FSE-010

MODIFICATION NO. None DATE _____

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TECHNICAL APPROVAL AND
DISTRIBUTION AUTHORIZATION LTR SupShip NN Ltr 9086 SER DATE 19 Sept. 1985
SSN688 CI-251A/1500

SYNOPSIS OF MODIFICATION CONTENT

Issue of a new Technical Manual

INSTRUCTIONS TO MANUAL HOLDERS

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APPROVAL AND PROCUREMENT RECORD PAGE

APPROVAL DATA FOR: S6161-DL-FSE-010

TITLE OF MANUAL: MEAT SLICING MACHINE, MODEL 610

APPROVAL AUTHORITY: SUPSHIP NN LTR, 9086 SER SSN688CL-251A/1500 DATED
19 SEPTEMBER 1985

CONTRACT NUMBER	SHIP APPLICABILITY	QUANTITY OF MANUALS*	QUANTITY OF EQUIPMENT*	BUILDING YARD
N00024-83-C-2039	SSN751, 752	1	1	EB
N00024-84-C-2064	SSN753, 756 758, 759	1	1	NNS
N00024-84-C-2063	SSN754, 755 757	1	1	EB

* Quantity listed is per ship.

REMARKS:

CERTIFICATION:

DATE October 16, 1985

It is hereby certified that NAVSHIPS S6161-DL-FSE-010 to be provided under contract number N00024-70-C-0238 has been approved by the approval data shown above.


 J. B. YOUNG
 LOGISTIC ENGINEERING MANAGER
 INTEGRATED LOGISTIC SUPPORT
 NEWPORT NEWS SHIPBUILDING
 NEWPORT NEWS, VIRGINIA 23607
 FEDERAL CODE NO. 43689

HOBART

FOOD EQUIPMENT

**610
SLICER**

NEW, COMPACT SLICER PUTS MORE ON YOUR PLATTER.

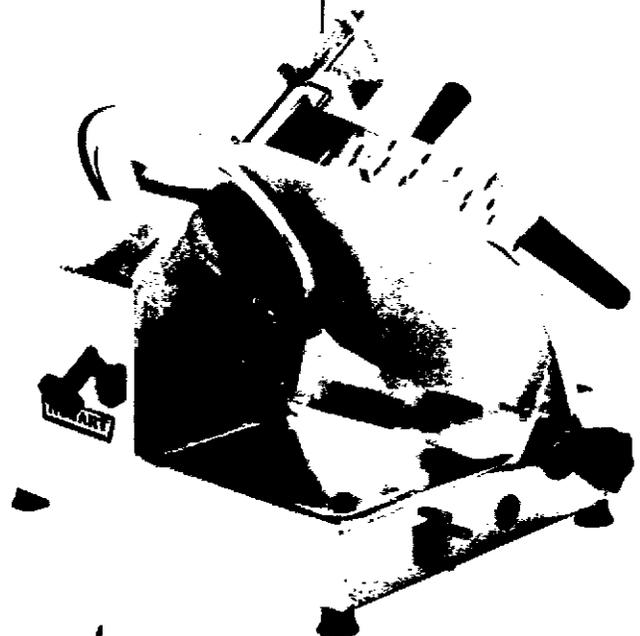
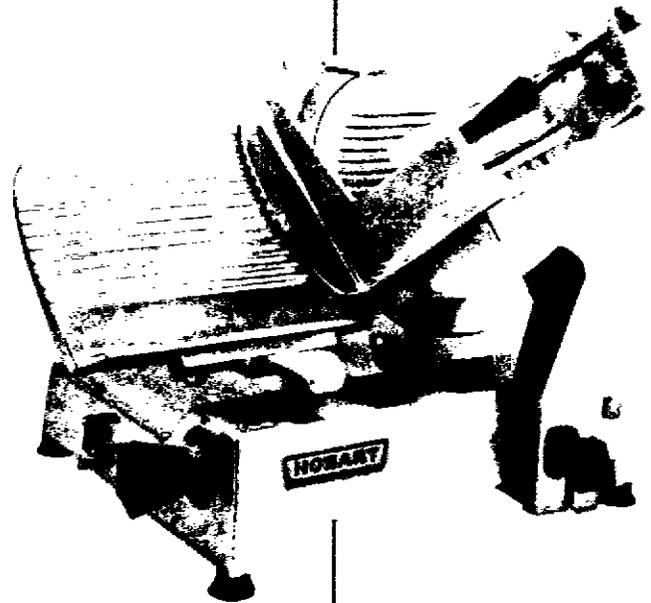
The new Hobart 10-inch slicer is a compact package of performance. Its high-torque design takes on the tough products, including soft cheeses, where other slicers tend to bog down. It has the power to slice a variety of hot or cold meats and vegetables.

This slicer provides ease of operation from its smooth gliding carriage, reliable performance from its sturdy gauge plate adjustments, and cleaner operation from its depressed platter design. The smooth contoured surfaces allow for ease of cleaning in minimal time and the unit dismantles without tools.

The two-stone sharpener mounts to the gauge plate for blade sharpening or touch up and when not in use is conveniently stored. Ideal for applications where speed and convenience are a prime requirement.

The new 10-inch slicer—like the full line of Hobart quality slicers—stands up to continuous usage with top performance.

Specifications, Details and Dimensions on Reverse Side.



610
SLICER

HOBART
FOOD EQUIPMENT

SPECIFICATIONS Listed by Underwriters Laboratories, Inc. and National Sanitation Foundation.

MOTOR: 1/5 HP, grease-packed ball bearings. Available only in single phase.

ELECTRICAL: Available in 120-60-1, UL Listed.

CORD AND PLUG: 6 foot flexible three-wire cord and plug for grounding.

KNIFE: 10 inches in diameter, hollow ground design. Knife is highly polished, easy to clean, and resists corrosion. Will hold its edge under normal kitchen and food store service.

DRIVE: Knife is remotely driven to assure quiet operation. Blade Speed 340 RPM.

KNIFE SHARPENER: Two-stone type, sharpener and hone. To keep sharpener clean and free from grease when not in use, it is stored under the slicer. Can be instantly installed in position for sharpening - requires only a tightening of the thumb screw to lock it in proper location.

SLICE THICKNESS REGULATOR: Dial type, easily operated. Indications provided for a wide range of slice thickness from 0 to 5/8 inch.

CAPACITY: Feed carriage will handle foods up to 7/8 inches in width.

FEED GRIP: Dual purpose feed grip -- manual operated. Grips material firmly on top, or serves as pusher plate for end pieces. Self-adjusting, cannot strike knife or guards. It can be moved out of position and held there securely when not in use.

SAFETY FEATURES: Protection against contact with the edge of the knife has been accomplished by extending the guards underneath, as well as on the top and back edge of the knife. When slicer is not in use, and indicator is set at zero, the knife is guarded around its entire circumference.

SANITARY FEATURES: This slicer is completely free from holes, cracks and crevices, or ledges where food or juices can lodge.

Rounded surfaces facilitate cleaning. Can be thoroughly cleaned and disassembled without the use of tools.

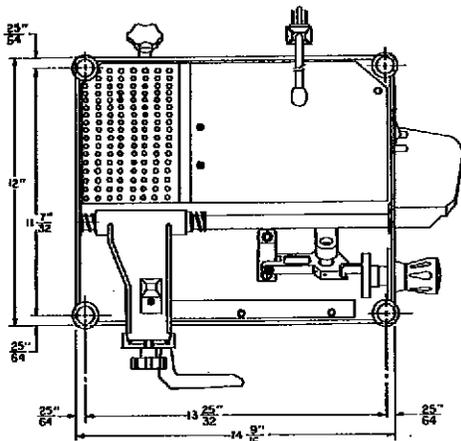
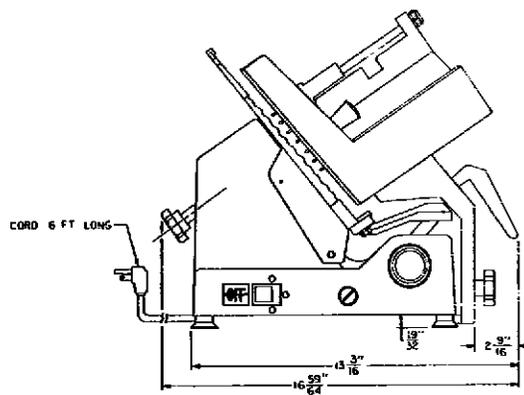
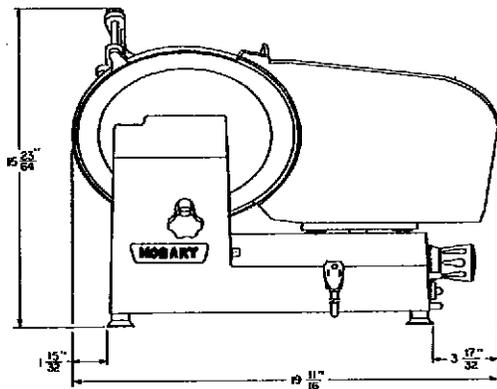
FINISH: Entire surface of slicer, excluding the knife, is anodized aluminum. The finish is a special treatment of the metal surface, which produces a bright, clean finish that is extremely hard and resistant to tarnish, stain, rust, peel and crack.

ACCESSORIES: Cleaning brush and bottle of slide oil furnished.

WEIGHT AND DIMENSIONS: Net weight, 35 pounds. Overall length, 16⁵⁹/₆₄" ; Width 16¹⁵/₁₆" ; Height 15²³/₆₄" .

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

DETAILS AND DIMENSIONS



DWG. NO. 292601



HOBART
CORPORATION

WORLD HEADQUARTERS
TROY, OHIO 45374

Installation, Operation, and Care of MODEL 610 SLICER

SAVE THESE INSTRUCTIONS

INSTALLATION

UNPACKING

Immediately after unpacking the slicer, check it for possible shipping damage. If this machine is found to be damaged after unpacking, save the packing material and contact the carrier within 15 days of delivery.

Prior to installation, test the electrical service to assure that it agrees with the specifications on the machine data plate (120/60/1).

To install the carriage handle, the carriage must be removed. Loosen the hand knob (Fig. 1) and lift the carriage from its support. Install the carriage handle (Fig. 1) in the hole in the back of the carriage and secure it with the supplied fasteners.

Replace the carriage and secure it by tightening the hand knob.

ELECTRICAL

WARNING: THIS MACHINE IS PROVIDED WITH A THREE-PRONG GROUNDING PLUG. THIS PLUG MUST BE CONNECTED TO A PROPERLY GROUNDING OUTLET. IF THE RECEPTACLE IS NOT THE PROPER GROUNDING TYPE, CONTACT AN ELECTRICIAN.

CLEANING

This machine must be thoroughly cleaned and sanitized after installation and before being put into service. Refer to the OPERATION section of this manual.

OPERATION

SAFETY

SAFETY DEVICES INCORPORATED IN THIS SLICER MUST BE IN THEIR CORRECT OPERATING POSITIONS ANYTIME THE SLICER IS IN USE.

The *KNIFE GUARD* (Fig. 1) must be in position over the knife and secured by tightening the hand knob (Fig. 1).

The *MEAT GRIP* (Fig. 1) must be used when slicing to keep your hands away from the knife.

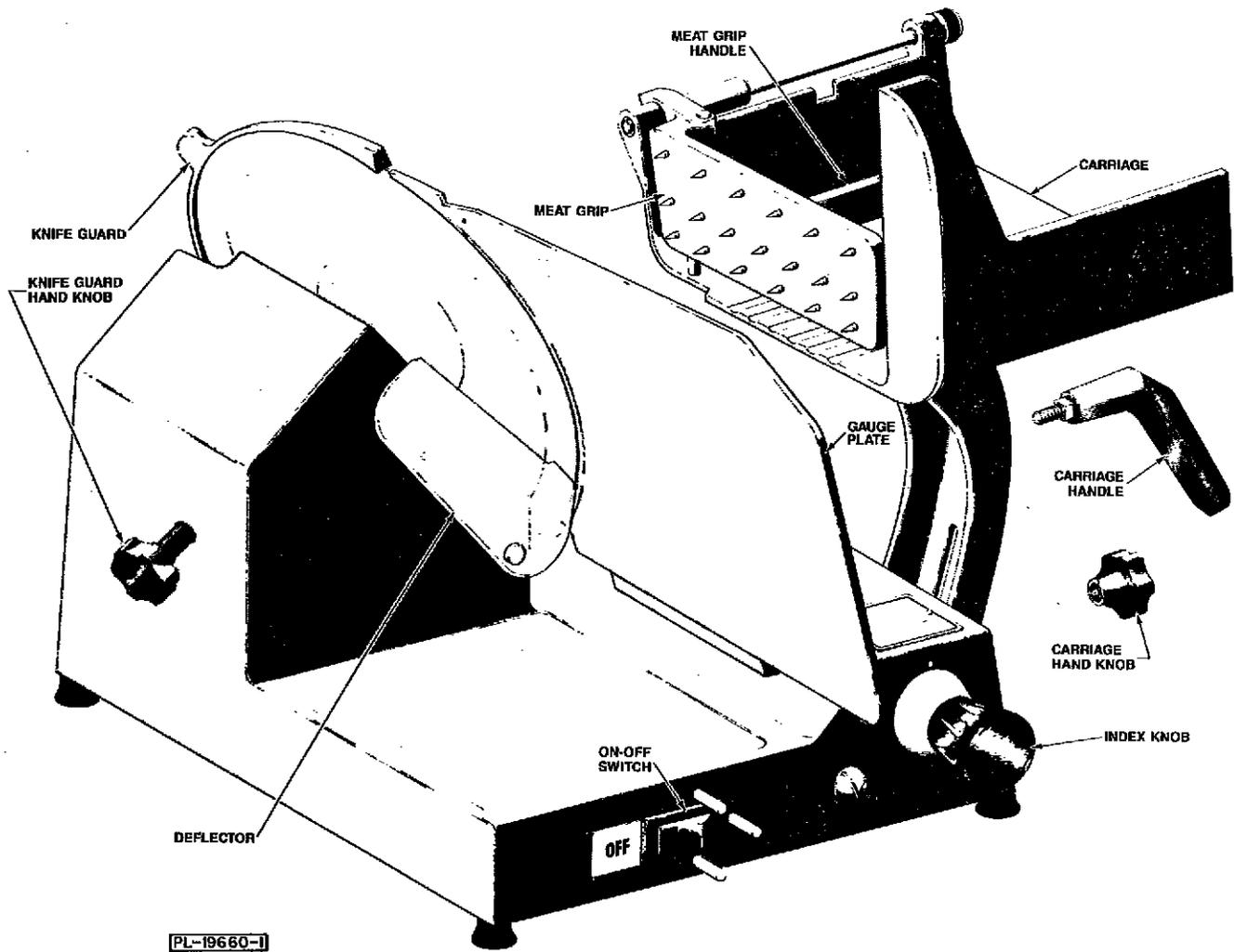


Fig. 1

When the slicer is not running, the *INDEX KNOB* (Fig. 1) must be set on zero (fully clockwise) to prevent the knife edge from being exposed.

Always **UNPLUG** the power cord before cleaning or moving the slicer.

SLICING

Pull the carriage (Fig. 1) toward you until it stops and place the product to be sliced on the carriage tray.

Set the meat grip against the product and turn on the slicer by pressing the on-off switch (Fig. 1).

Adjust the slice thickness by turning the index knob. The numbers on the index knob do not indicate actual measurements but may be used for reference to duplicate slice thicknesses.

Using either the carriage handle or meat grip handle, push the carriage back and forth to slice.

Always turn off the slicer and turn the index knob clockwise to zero when not slicing.

CLEANING

This machine must be thoroughly cleaned after each day's operation or anytime it will not be used for an extended period of time.

WARNING: UNPLUG MACHINE POWER CORD AND TURN THE INDEX KNOB FULLY CLOCKWISE BEFORE CLEANING THE SLICER.

Remove the carriage by loosening the hand knob and lifting the carriage from its support.

Remove the deflector (Fig. 1) by removing its thumb screw.

Using a mild soap (such as Spic and Span) and hot water solution and a clean cloth, wipe all surfaces of the slicer. Thoroughly rinse it with another clean cloth and fresh water.

Remove the knife guard by removing the hand knob (Fig. 1). With the hand knob removed, grasp the edge of the knife guard and carefully lift it straight off of the knife.

WARNING: THE SLICER KNIFE IS VERY SHARP. USE EXTREME CAUTION WHEN WORKING NEAR THE KNIFE.

CAREFULLY wash both sides of the knife, with the index knob turned fully clockwise. Wash the knife by wiping outward from the center. ALWAYS rinse the knife thoroughly using fresh water and a clean cloth. Never use steel pads to clean the knife.

Wash and thoroughly rinse the removed components prior to reassembling them.

DO NOT wash any slicer components in a dishwasher.

MAINTENANCE

KNIFE SHARPENING

Your slicer knife will provide long service in normal deli, food store, or commercial kitchen use. However, in high volume applications where it is a practice to sharpen the knife frequently or even daily, the knife will be expended in a shorter time.

WARNING: UNPLUG MACHINE POWER CORD.

Remove the carriage by loosening its hand knob and lifting it from its support.

With the index knob turned fully clockwise and the knife guard in place, carefully wash the area around the knife and all exposed knife surfaces (front and back).

Set the index knob at approximately 9 1/2. Remove the sharpener from its storage position in the base of the slicer. The sharpener is secured by its thumb screw in a hole on the carriage side of the base of the slicer. Remove the thumb screw and mount the slicer in the notch on top of the gauge plate as shown in Fig.2. Tighten the thumb screw against the hole in the gauge plate.

Plug in the power cord and press the on-off switch to start the slicer. Slowly turn the index knob clockwise to grind the beveled (back) edge of the knife. Use light pressure when grinding the knife. Grind only until a burr appears on the front edge of the knife.

Turn off the slicer and inspect for a burr on the front edge of the knife. Repeat grinding as necessary until the knife edge is burred.

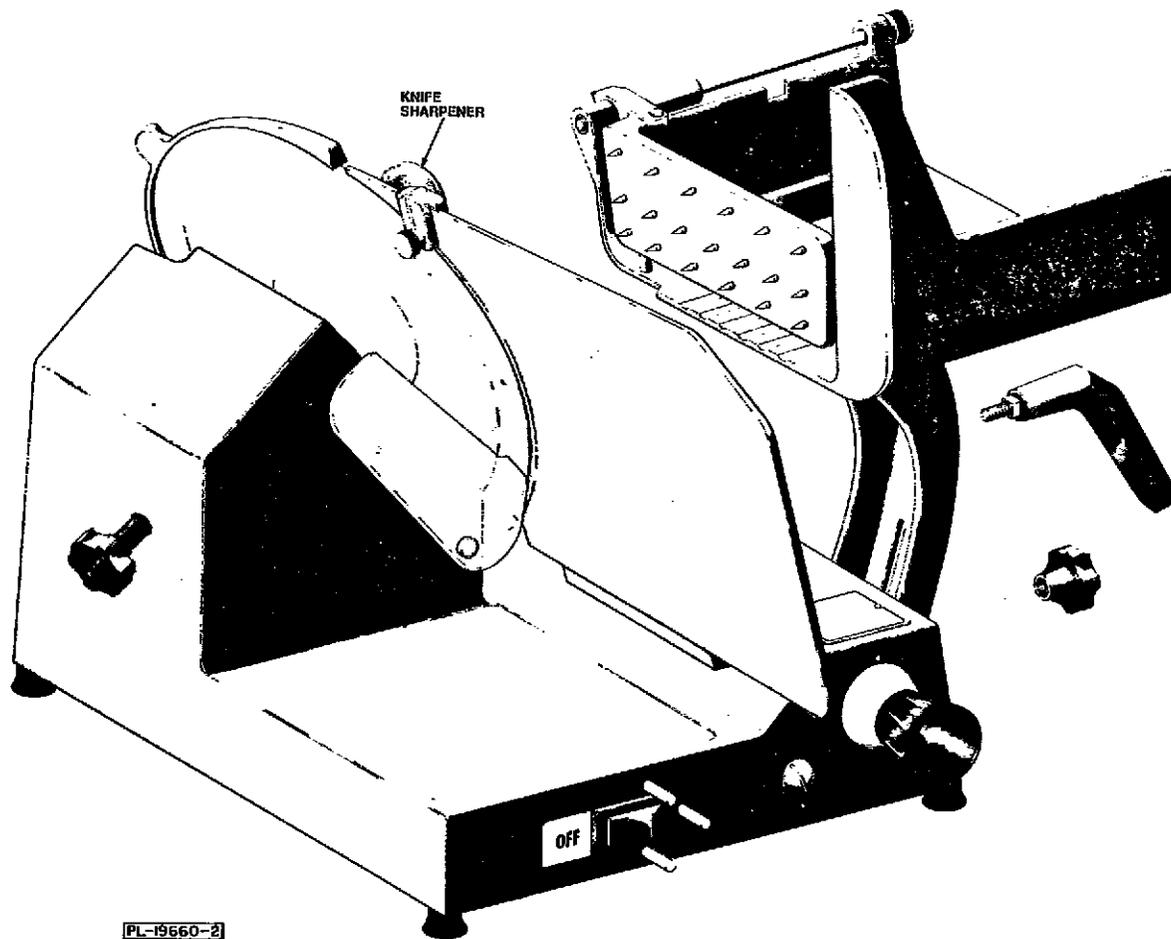


Fig. 2

When a burr appears, start the slicer and turn the index knob counterclockwise to lightly engage the truing wheel. After three seconds, turn the index knob clockwise so that neither stone touches the knife.

Turn off the slicer, UNPLUG MACHINE POWER CORD, remove the sharpener, and turn the index knob fully clockwise. Replace the sharpener in its storage position.

Wipe the slicer with a clean damp cloth to remove any grinding particles.

LUBRICATION

The rod on which the carriage slides, which is underneath the slicer, should be lubricated weekly with several drops of *Texaco Havoline #10* oil (or equivalent). This oil is available from your local Hobart Service Office. DO NOT use vegetable oil.

Occasionally, the gauge plate slide rod should be coated lightly with *Chevron Poly FM #0* or an equivalent tasteless lubricant. This lubricant also is available from your local Hobart Service Office. Turn the index knob fully counterclockwise when lubricating this slide rod and then turn it fully clockwise when finished.

DO NOT lubricate the rod on which the meat grip slides. It must be kept clean but not lubricated.

The motor has sealed bearings and requires no lubrication maintenance.

WEAR ADJUSTMENT

After several years of operation and many sharpenings of the knife, it may become necessary to have the gauge plate adjusted closer to the knife. Contact your local Hobart Service Office if this service becomes necessary as it must be done by an authorized Hobart Service Technician.



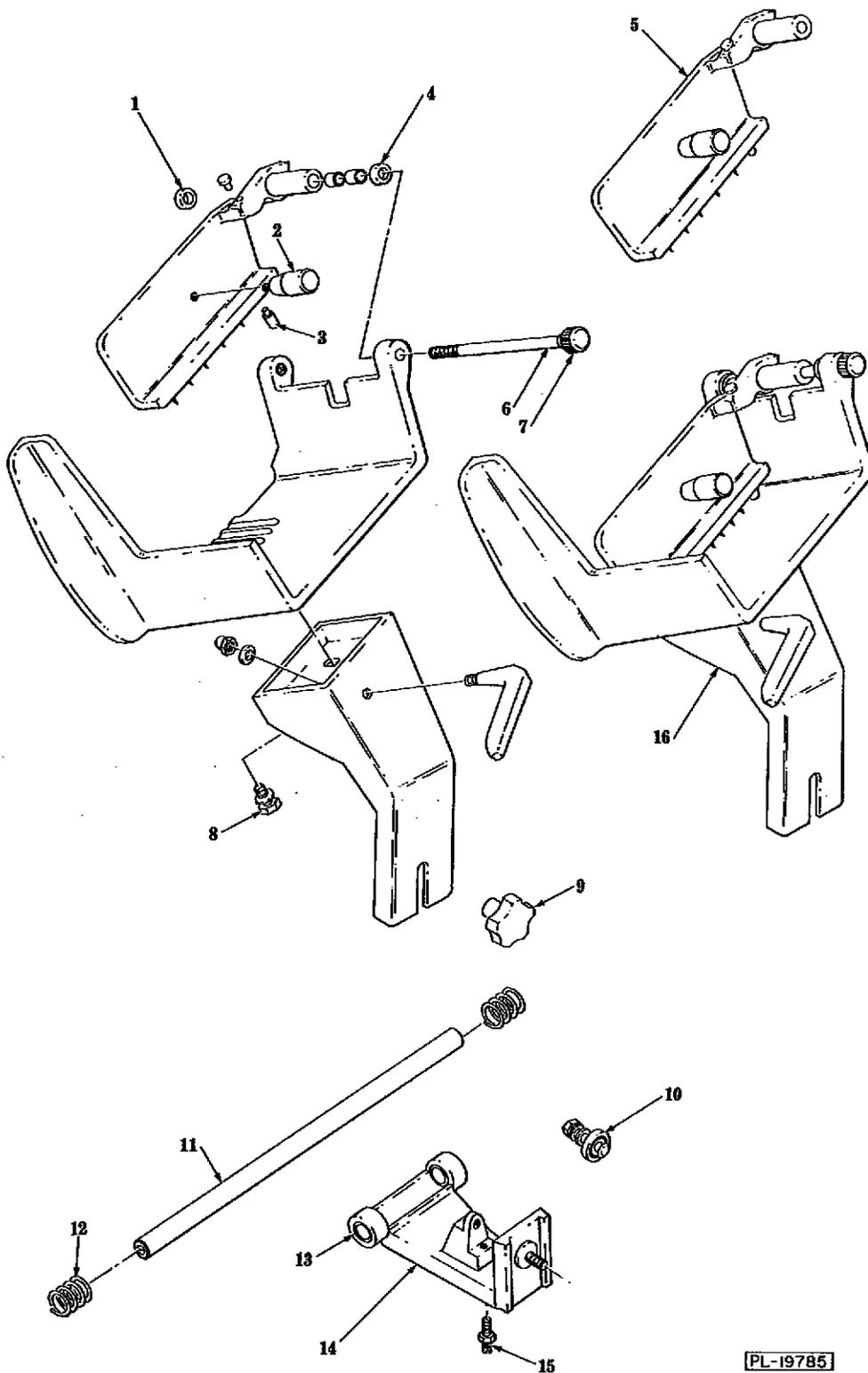
**CATALOG OF
REPLACEMENT PARTS**

610 SLICER

ML-38388

DRIVE UNIT

ILLUS. PL-19783	PART NO.	NAME OF PART	AMT.
1	SC-117-34	Set Screw M8 x 1.25 x 8MM Soc. Hdls., Cup Pt	1
2	RR-4-18	Ring - Retaining	1
3	BB-20-18	Ball Bearing - NTN 6203ZZ	1
4	RR-10-8	Ring - Retaining	1
5	RR-10-8	Ring - Retaining	1
6	BB-5-23	Ball Bearing - Hoover NSK62	1
7	292583	Belt - Drive	1
8	292582	Knife Shaft Assy	1
9	292570	Belt Adj. Assy	1
10	292571	Motor & Bracket Assy	1
11	292569	Capacitor & Bracket Assy	1
12	292558	Cover - Bottom	1
13	292553	Cord & Plug Assy	1
14	SD-26-27	Self-Tapping Screw 6-20 x 1/2 Phil. Truss Hd., Type AB	AR
15	SC-117-76	Mach. Screw M4 x 0.7 x 8MM Slot Cheese Hd	AR
16	WL-19-20	Lock Washer 8 Ext. "Shakeproof"	AR
17	292517	Screw - Slide Rod	2
18	292554	Switch - On/Off	1
19	292524	Bar - Flat	1
20	SD-36-41	Self-Tapping Screw M6 x 1.0 x 15MM Hex Hd., Type TT	AR
21	292496	Foot - Rubber	4

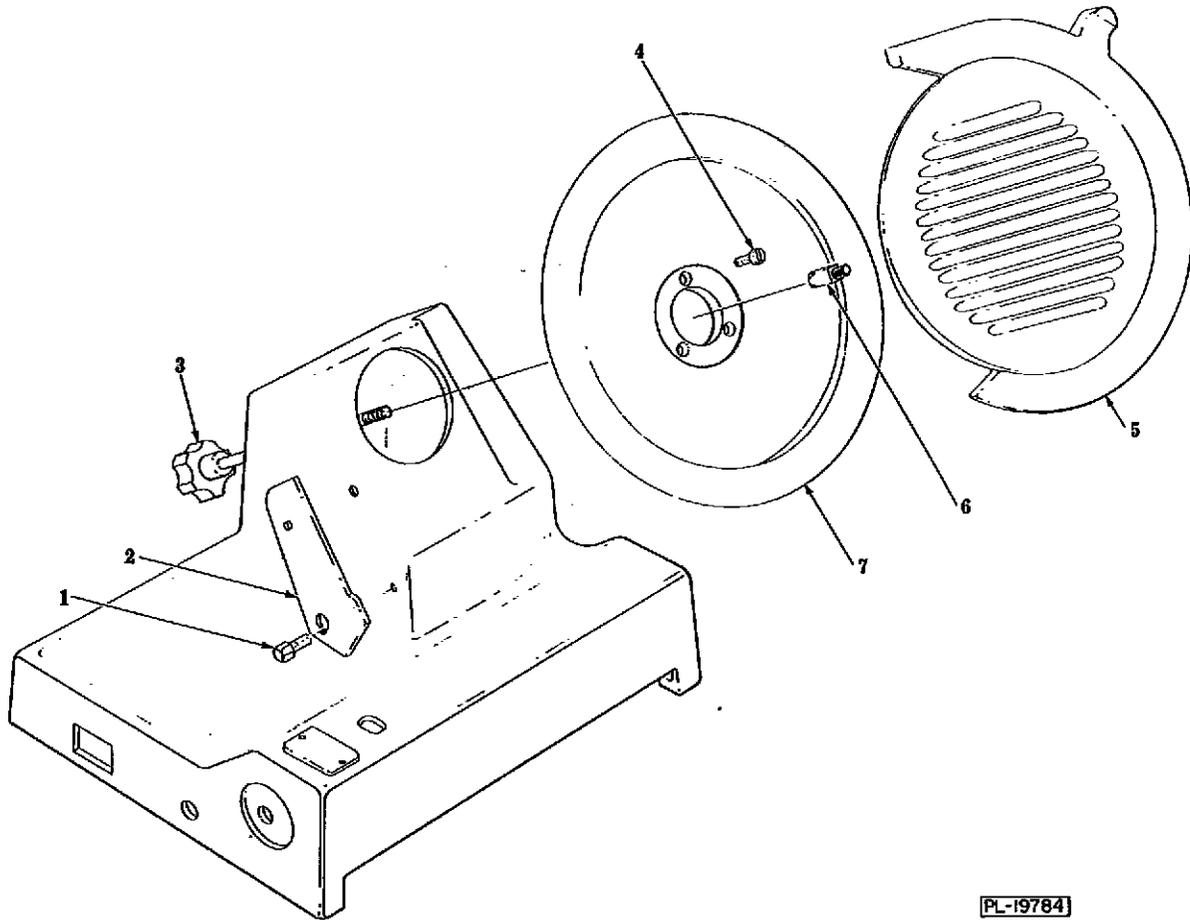


PL-19785

CARRIAGE UNIT

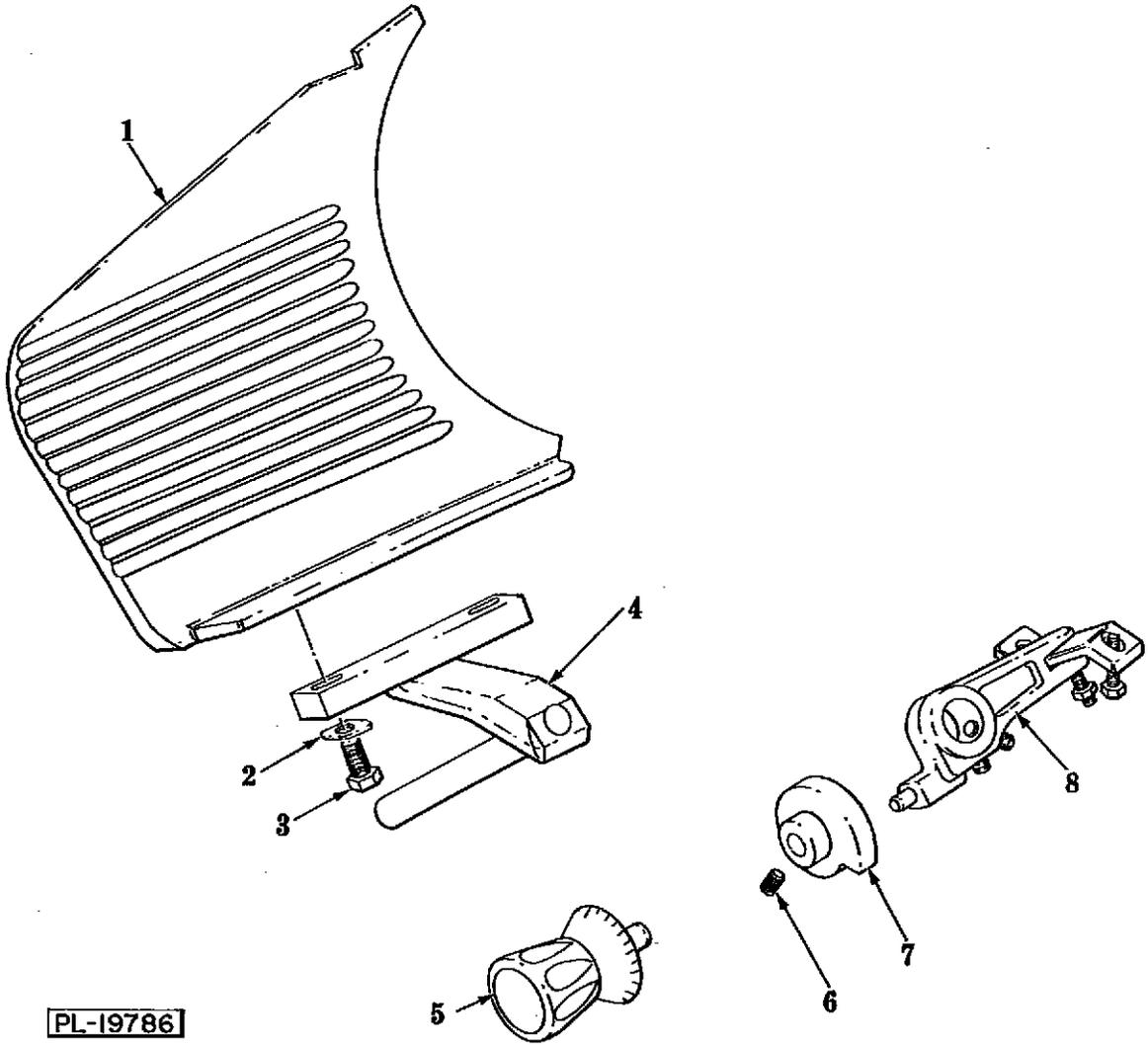
CARRIAGE UNIT

ILLUS. PL-19785	PART NO.	NAME OF PART	AMT.
1	292530	Washer - Rubber	1
2	292534	Handle - Meat Grip	1
3	292535	Button - Slide	1
4	292530	Washer - Rubber	1
5	292541	Meat Grip Assy. (Incls. items 1 thru 4)	1
6	292539	Rod - Meat Grip	1
7	292540	Knob - Meat Grip Rod	1
8	292547	Screw & Washer	1
9	292546	Knob - Tray Support	1
10	292550	Bearing & Mtg. Hardware	1
11	292519	Rod - Slide	1
12	292518	Spring - Rod	2
13	292520	Bushing - Carriage	2
14	292549	Carriage & Bushing Assy. (Incls. item 13)	1
15	292551	Stud & Nut	1
16	292548	Tray, Grip & Support (Incls. items 5 & 292552)	1
	292552	Rod & Kob Assy. (Incls. items 6 & 7)	1



KNIFE UNIT

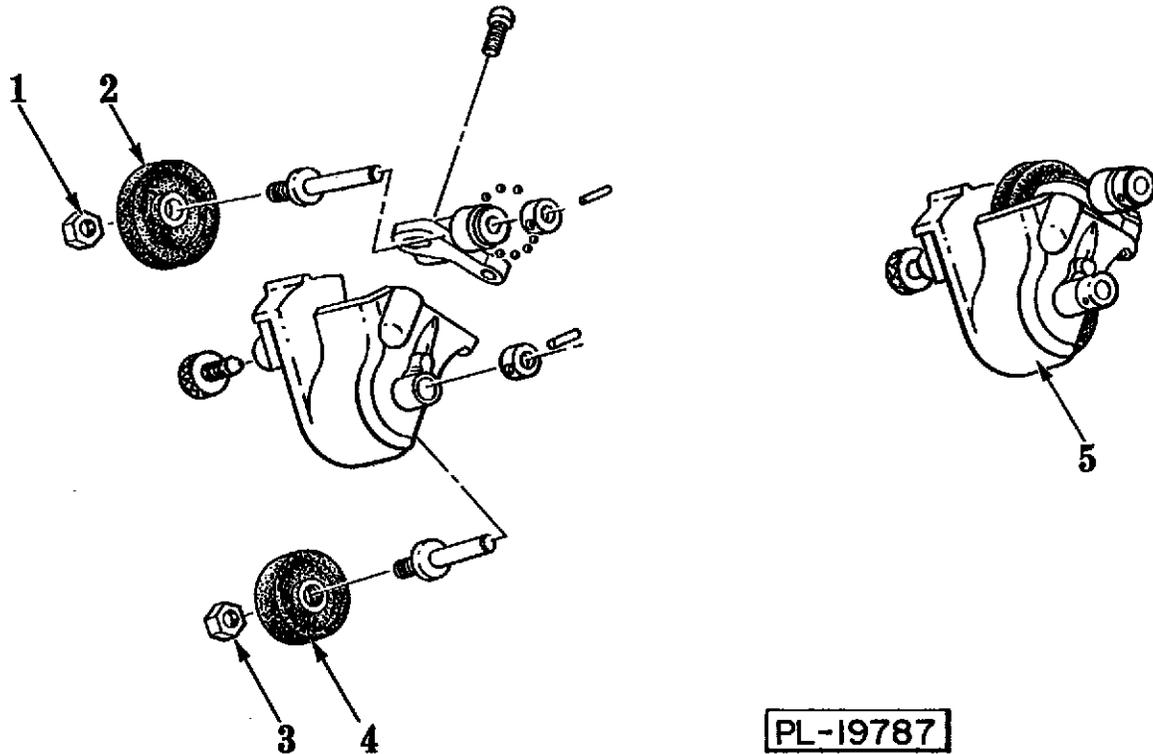
ILLUS. PL-19784	PART NO.	NAME OF PARTs	AMT.
1	292509	Screw - Thumb	1
	292504	Deflector	1
3	292497	Knob - Locking	1
4	SC-117-77	Mach. Screw M5 x 0.8 x 12MM Flat Slot Hd	3
5	292500	Guard - Knife	1
6	292505	Coupler	1
7	292499	Knife	1



PL-19786

GAUGE PLATE & INDEXING MECH.

ILLUS. PL-19786	PART NO.	NAME OF PARTs	AMT.
1	292501	Gauge Plate	1
2	292507	Washer	2
3	SC-200-7	Cap Screw M8 x 1.25 x 25MM Hex Hd	2
4	292502	Gauge Plate Support Assy	1
5	292506	Knob - Gauge Plate	1
6	SC-117-36	Set Screw M6 x 1.0 x 8MM Soc. Hdls., Cup Pt	1
7	292503	Cam - Indexing	1
8	292498	Indexing Arm Assy	1



PL-19787

KNIFE SHARPENER UNIT

ILLUS. PL-19787	PART NO.	NAME OF PARTs	AMT.
1	NS-200-2	Jam Nut M8 x 1.25 Hex Fin. Style #1	1
2	18880	Wheel - Grinding	1
3	NS-200-2	Jam Nut M8 x 1.25 Hex Fin. Style #1	1
4	18881	Wheel - Truing	1
5	292618	Sharpener Assy. (Incls. items 1 thru 4)	1

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