



HOBART

NEW Hobart HS Series Portion Scale Slicers

Making fresh efficient with precision,
performance and productivity.



Your kitchen is about to get much more efficient. Perfect for retail or food-service applications, new Hobart HS6-1PS and HS7-1PS slicers have an integrated scale, making it quick and simple to slice product to an exact weight. No estimating, no wasted product, no time spent moving product to an external scale—just precise slicing and instant weighing.

Slicers that deliver precision, performance—plus more productivity. **Only from Hobart.**



A slicer and a scale, all in one

No need to buy two pieces of equipment: New Hobart HS Series slicers have an integrated, precision scale that accurately weighs product up to 10 pounds in increments of 0.01 pounds or 0.1 ounces.



Saves product, saves time

With other slicers, operators must estimate a sliced product's weight before bringing it to an external scale. Product and time can be wasted when estimates are incorrect. Hobart HS6-1PS and HS7-1PS slicers eliminate these problems, reducing costs and helping serve customers faster.



Available automatic model

The automatic HS7-1PS slicer includes the SmartSlice™ function: It automatically operates the slicer until the user-selected weight of the finished product has been reached. The Stack function also automatically stops when the selected weight is reached, but will start slicing the same weight once the dividing paper is placed and the start button is pushed; it can run until the finished weight reaches 10 pounds. Both functions help make kitchens more efficient.



Customizable user interface

Frequently used slicer settings can be saved as “speed key” icons on the slicer's touchscreen user interface, making it faster and simpler to perform common tasks. The slicer also alerts the operator when it needs to be sharpened, cleaned, sanitized or lubricated. Alert timing is preset but can also be customized.



HS6-1PS

HS7-1PS

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All the advantages you expect from a Hobart slicer.



13" CleanCut™ knife with cobalt alloy edge ☆ 📊

This exclusive design includes stainless steel construction and a cobalt alloy edge, so it can last up to three times longer than ordinary knives. With a longer-lasting knife, the slicer can deliver more of the clean, precise cuts that you depend on.



Patented removable knife ☆ 💧 !

The CleanCut knife has a patented removable design, making it fast and easy to clean. That means more time can be spent on the prep needed to create amazing food.



Top-mounted Borazon® sharpening system ☆ 📊 💧 👉 !

Keeping the slicer ready to make precise cuts couldn't be easier or faster: It just takes a single action to sharpen and hone the knife. Fifteen seconds later, the knife is ready to use—and the Borazon sharpening system is dishwasher safe, too. Only Hobart slicers have it.



Zero knife exposure ☆ !

Another Hobart exclusive: Even when sharpening and cleaning the knife, unintentional contact with its sharp edge can be avoided.

Hobart ownership benefits



Hobart exclusive benefits

Our HS Series slicers includes features and advantages that aren't available from any other brand at any price.



Performance

Hobart slicers are built to exceed expectations. It's why so many culinary professionals won't settle for anything else.



Sanitation & cleaning

Thoughtful designs make Hobart slicers easier to clean—so operators can spend more time creating.



Ease of use

Hobart slicers are engineered to work the way people do. Uncomplicated, intuitive operation helps produce great results.



Operator assurance

Built with the operator in mind, Hobart slicers help ensure peace of mind during use.



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