



HOBART 3000 SERIES SLICERS



Making great performances look easy.



Proud supporter of you.



Easy to use. Easy to clean. The totally redesigned 3000 Series makes the choice of your next slicer just as easy.

PROUD SUPPORTER OF



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With the new 3000 Series, the slicer has been redesigned from the ground up. Actually, in a very real sense, you redesigned it. The 3000 Series is based on the comments and suggestions of operators, executives, consultants and dealers in both foodservice and food retail.

Slicing simplified. What you were looking for in a slicer couldn't have been simpler. You wanted a slicer that was easy to use and easy to clean. That simple request led to a whole new way to think about slicer design. Indeed, there are as many as nine patents pending on technologies we developed exclusively for the 3000 Series Slicer. There is virtually no part of the slicer that has not been redesigned.

With all its simplicity, the slicer is both more precise and more productive, creating the quality slices you demand. Last and far from least, the 3000 Series has a number of new features that look out for the operator.

Designed to offer you the reliable, day-in, day-out support you expect from Hobart, the 3000 Series is the best value in slicers today. It's that simple.

designed by you



3813 Full-featured Manual



quality slices

> With all its simplicity, the slicer is both more precise and more productive



3913 Full-featured Automatic



3613 Manual



3713 Automatic



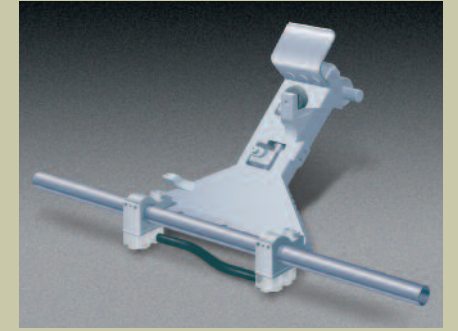
In our redesign of the slicer to make it easier to use, no detail was too small. No problem too big.



The new rear-mounted meat grip improves product hold, making it unnecessary for the operator's hand to enter the food zone when slicing.



The product tray, which is now lighter, is easier to mount and remove.



The Enduralube™ carriage rail system automatically self-lubricates, reducing drag and operator fatigue.

The 3000 Series Slicer incorporates a series of interrelated and integrated features that make slicing easier and reduce operator fatigue. We made the cutting plane more upright—50°—and combined that with a self-lubricating carriage rail. The result? Less drag, reducing operator fatigue. The rear-mounted meat grip helps make loading easier. We even tilted the On/Off buttons toward the operator, making them easier to see. To improve the operator's view of the sliced product, we enlarged the platter area for easy staging.



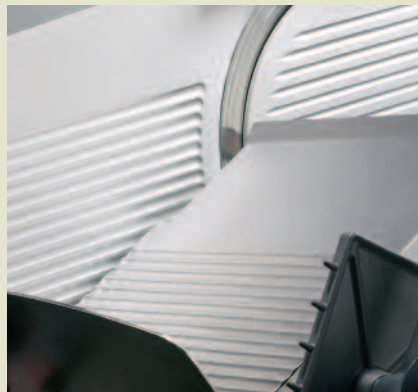
The design of the 3000 Series base has a low working height for operators, making loading and unloading easy, regardless of whether your slicer is manual or automatic.



A 50° cutting plane creates less drag in the slicing motion and allows the operator a better view of the sliced product.



An indicator light takes the guesswork out of deciding when to sharpen the knife and extends the life of the knife (3813/3913 models).



The glass bead finish and new groove geometry on the product tray, gauge plate and top knife cover reduce friction and drag.



A lift-assist system on the 3813 and 3913 models alleviates operator strain when lifting the slicer to clean underneath it.

Our redesign attacks the big issues, too. Our research showed that safe and effective knife sharpening is one of the biggest problems operators and their managers have. Not anymore.

The 3000 Series has an indicator light on the full-featured 3813 and 3913 models that tells you exactly when to sharpen. The sharpening time itself is preset, eliminating the guesswork about how long to sharpen.

Sharpening itself is simple, too. The operator just engages the top-mounted, single-action sharpener and the completely submersible Borazon sharpening stones do the rest. There is absolutely no exposure to the knife, while both sharpening and slicing performance—and knife-life—are optimized.

When you add up all the details, you have the easiest-to-use slicer in the industry.

no detail too small



Cleaning the 3000 Series is just as simple. And a lot faster, too.

Like the increased ease of use, the reduced cleaning time is the result of a series of design changes. We enlarged the space between the motor housing and the back of the knife to make it easy to clean. The index knob has been moved out of the food and splash zone, so it won't get soiled. And a new, removable ring guard cover makes cleaning between the knife and ring guard a snap. There's far less scrubbing, brushing or flossing to remove food that seems to have become one with the slicer.

Notice the clean lines of the 3000 Series. It has a one-piece base. There are fewer cracks, crevices or bolt holes where product can lodge and bacteria can grow.

The optional, new patent-pending Hobart knife-removal system is another exciting innovation in the 3000 Series. With it, you can remove the knife without any exposure to the knife's edge, giving operators easier access for cleaning.

When you add up all the things we've done to make the 3000 Series easier to clean, you end up not only significantly reducing cleaning times but also improving overall sanitation.

More space behind the knife makes cleaning easier.



The one-piece base makes it easy to wipe down the 3000 Series in just a few seconds.



The product tray is tiltable for easy cleaning in place and removable for easy cleaning in a sink.



clean lines



The optional Hobart knife-removal system totally encloses the edges of the knife, allowing you to put it in a warewasher or a sink for thorough cleaning and sanitizing.



The sharpener is a breeze to remove for cleaning. The entire sharpener, including the Borazon stones, is submersible, so it can be quickly cleaned and sanitized. The sharpener is ready to use without having to dry.



Removing the ring guard cover lets you floss easily and quickly.



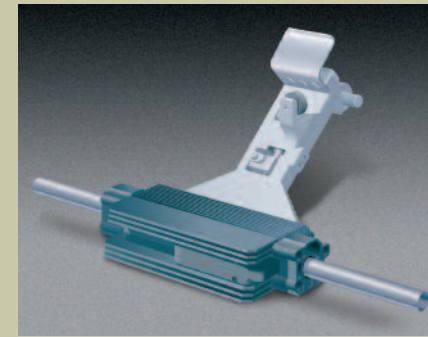
The ring guard is covered by Hobart's ring cover to minimize residue buildup during slicing. This easy-to-remove cover slides off and on for easy cleaning.

zero knife exposure

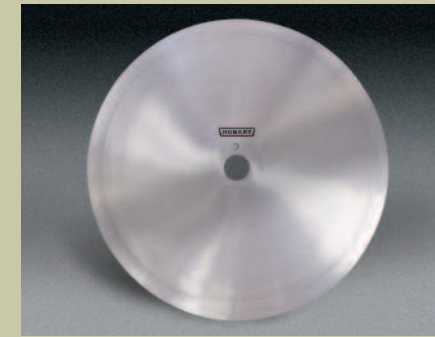


The precise slice your customers want.

The 3000 Series has a number of individual features that gives you better yield and slice consistency. Working in unison, they set a new standard for slicers. The individual features include the 50° cut plane inclination; the glass bead finish on the product tray, top knife cover and gauge plate; and the optimized groove geometry on the product tray, gauge plate and top knife cover. Together, they create less drag and improved product hold.



The 3000 Series automatic slicers have a new linear drive, with fewer parts and better reliability. It's also flatter, which lowers the profile of the slicer, making it easier for the operator to use.



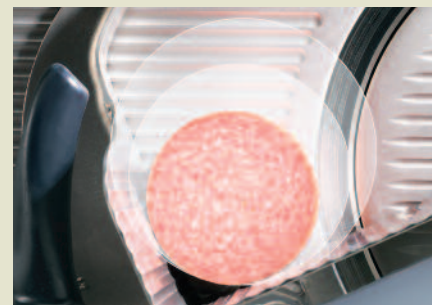
A unique bonding of stainless steel and aerospace technology, the CleanCut knife has an edge that stays sharper, longer.



Behind the index knob lays new pin geometry that delivers precise and consistent thickness control up to 1 1/4 inches. The design breakthrough enables the 3000 Series to maintain accuracy from slicer to slicer, so you can be sure your customers are getting the same thickness wherever they are.



With its infinite number of stroke lengths, Hobart's Select-A-Stroke™ feature on the 3913 automatic model lets you match the stroke length precisely to the size of the product, eliminating wasted motion.



The 13" diameter knife and redesigned product tray gives the 3000 Series Slicer a larger product capacity for increased versatility and product applications.



A larger platter and 13" knife let the slices drop into a more open area, offering the operator a better view of the product and providing more room for slices to accumulate.



Angle of inclination, groove geometry and glass bead finish improve slice quality for better yield.



The rear-mounted meat-grip design optimizes geometry and weight for more efficient slicing.

Then there's the 13" diameter CleanCut™ knife that creates faster edge speed and combines with the product tray design to generate a center-of-knife cut for higher quality and more consistent slices. The 13" CleanCut knife is available on all 3000 Series Slicer models, and features a unique bonding of stainless steel and aerospace technology that produces an edge that stays sharper, longer. On our automatic models, the linear drive offers three different stroke speeds. Eliminating dozens of parts, the linear drive improves reliability, too. The indexing cam design has a whole new geometry for more precise control over the thickness of the slices, up to 1 1/4". All of this is powered by a full 1/2-H.P. motor teamed with a 10-rib poly V-belt transmission that delivers more torque, more quietly than ever before.

Whether you're looking for precise and consistent yield, day-in and day-out rugged use, or just the ability to slice a wide range of products, the 3000 Series is designed to meet your needs.

optimum performance



Looking out for the operator.

It was one of the things we heard most from executives, consultants and dealers. They wanted a slicer that set the standard for operator protection.

A key design concept behind the 3000 Series is the optional knife-removal system, which completely encloses the knife edge during cleaning.

That's far from the only feature we designed into the 3000 Series. There is a top-mounted sharpener that keeps the knife edge covered during sharpening. And there is also zero knife exposure. There is no exposure when you are attaching or detaching the sharpener or cleaning the knife. Throughout the busiest times, the 3000 Series Slicer is looking out for your operators.

The zero-knife-exposure feature makes cleaning the knife easy when the sharpener is removed.

The optional knife-removal system protects the knife edge. The knife is completely enclosed within the removal system.

The close-to-stop feature is a convenient way to keep the gauge plate closed when finished slicing.



There are four models for you to choose from—two manual and two automatic. Here is a feature checklist that you can use to guide your selection of the best 3000 Series Slicer for your operation.

Manual		Model Features	Automatic	
3613	3813		3713	3913
•		Burnished Aluminum	•	
	•	Anodized Aluminum		•
•	•	CleanCut™ Knife	•	•
•	•	Removable Knife Capable	•	•
	•	Sharpening Indicator		•
•	•	Zero Knife Exposure	•	•
•	•	Borazon Stones	•	•
•	•	Enduralube™ Carriage Rail	•	•
		Select-A-Stroke™		•
	•	Lift Assist		•
•		Cleaning Leg	•	
•	•	Ring Guard Cover	•	•
•	•	Bottom Cover	•	•
	•	Product Tray & Gauge Plate Interlocks		•
	•	Home Start		•
	•	Auto Shutoff		•
	•	Close To Stop		•
	•	No Volt Release		•

putting operators first



Your #1 supporter. Hobart, where equipment and service join together in support of you. Hobart makes a full line of equipment for the foodservice and food retail industries including cooking, food machines, weigh wrap, warewashers and Traulsen refrigeration. We support our customers when and where it counts the most. In the field, at your place. With nearly 200 locations and 1,700 factory-trained service representatives across the country, we're always close by to install, maintain and service your equipment. If that's the kind of support network you've been looking for, contact your Hobart representative today by calling 888-4HOBART.



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