


Hobart Sp1500 Manual

HOBART FOOD EQUIPMENT		SP1500 SERVICE SCALE PRINTER SYSTEM
ALL-IN-ONE EFFICIENCY WITH HOBART SP1500 SERVICE SCALE PRINTER SYSTEM The Hobart SP1500 incorporates advanced technology with ease of use. This 30 lb. capacity PLU scale/prINTER system adds accuracy and efficiency to your deli, service meals, seafood, produce and other random weight departments. Sixty direct entry speed keys provide quick look up of products by the operator or entry of operator ID. The SP1500 provides expanded text capability for recipes, ingredients, nutrients, cooking instructions or cross-merchandising of up to 1500 characters. SP1500 FEATURES: <ul style="list-style-type: none">• Scale<ul style="list-style-type: none">Load Cell ScaleBuilt-in shock resistance30 x .01 lb. capacity• Operator's Control Panel<ul style="list-style-type: none">Adjustable Alphanumeric display.Operator prompts for ease of operation. Adjustable display permits viewing from various angles.Error messages display for operator accuracy.Display screen for manual memory programming.Biomechanically engineered sealed flush touch tone keyboard with speed key overlay.Angle permits comfortable reach by the operator. Contrasting keypads color scheme allows rapid key identification.• Electronics<ul style="list-style-type: none">Hobart designed.Battery back-up for memory retention up to 48 hours.Optional: 24 hour real time clock automatically updates the time and date to be correct day-to-day, month-to-month, year-to-year, leap years included. Also allows hourly collection of grand totals for Scalemaster applications. Standard Memory Capacity Approximately 1500 items. Approximately 400 items with average expanded text of 680 characters. Expandable Memory Capacity Approximately 3700 items. Approximately 1000 items with an average expanded text of 680 characters. Options for Programming Memory Manually from the operator's control panel. Cassette load from optional digital data recorder.	<p>Diskette load from optional disk player recorder.</p> <p>Transfer from companion SP Scale via mini-network system (Optional interface board req'd).</p> <p>Transfer from an in-store computer via the Scalemaster™ Networking System (optional interface board required).</p> <p>Item File Information Stored in Memory</p> <p>PLU number — 1-6 digits</p> <p>UPC number — 1-6 digits</p> <p>Description — 2 lines of 32 characters standard description.</p> <p>Special Messages — 11 to 22 characters; maximum of 99.</p> <p>Expanded text — label declaration including: recipes, ingredients, nutrients, cooking instructions or cross-merchandising information of up to 1500 characters.</p> <ul style="list-style-type: none">• Special Operator Functions<ul style="list-style-type: none">Speed Keys — ability to quickly look up product information by one keystroke or ability to quickly enter operator I.D. number by one keystroke.Price Recall Function — ability to recall and temporarily change price information. A Price Change Totals File records all temporary price changes.Tare Recall Function — ability to recall and temporarily change tare information.Shell Life Recall Function — ability to recall and temporarily change the shell life when in the non-prepack mode.By Count Function — ability to price product by the count instead of by the pound. Includes automatic computing of exception pricing (ex.: 3 for \$1.00 or .39 each) and automatic computing of odd quantities.By Count Recall Function — ability to recall and temporarily change the by count quantity.Automatic Miscellaneous Look Ups — the price, tare and by count keys act as automatic miscellaneous look ups when a PLU does not exist for a new product.	<p>Forced Tare — ability to require the operator to enter the tare weight before product can be processed.</p> <p>Void Last Transaction — ability to immediately void incorrect weighings which helps to maintain totals integrity. A Void Totals File records all void transactions.</p> <p>Prepack Mode — ability to prepack product and print the pull date on the label.</p> <p>Date Entry — ability to print the pack date or the pull date or both on the label.</p> <p>Rezero Function — allows rezeroing of the scale from the keyboard.</p> <p>By Count Quantity 1 or 2 Digits - Price: Maximum of \$99.99 with UPC Maximum of \$999.99 without UPC Multiple pound pricing capabilities Fractional pricing capabilities (¼, ⅓).</p> <p>Exception price — maximum of \$99.99.</p> <p>Tare — maximum of 30.00 lbs. (full capacity). Can be configured to maximum desired tare.</p> <p>Shell life — maximum of 998 days.</p> <p>Class number — 1-6 digits.</p> <p>Production Totals Stored in Memory Number of packages up to 9,999,999. Number of Pounds up to 9,999,999.99. Number of Dollars up to 9,999,999.99. By Count Items up to 9,999,999.</p> <p>Specifications Continued on Inside Details and Dimensions on Back Page</p>



Hobart SP1500 Manual is an essential document for anyone who owns or operates the Hobart SP1500 food processor. This powerful and versatile machine simplifies various food preparation tasks in both commercial and home kitchens. The manual provides detailed instructions on setup, operation, maintenance, and troubleshooting, ensuring that users can maximize the machine's potential while maintaining safety and efficiency.

Introduction to the Hobart SP1500

The Hobart SP1500 is a heavy-duty food processor that is designed to handle a wide variety of food preparation tasks. With its robust construction and powerful motor, it can easily slice, shred, chop, and knead various ingredients quickly and efficiently. The SP1500 is ideal for restaurants, catering services, and any kitchen that requires high-volume food processing. Understanding how to properly

use and maintain this machine is crucial for optimal performance, which is why the Hobart SP1500 Manual serves as a vital resource.

Components of the Hobart SP1500

To fully utilize the capabilities of the Hobart SP1500, it is essential to familiarize yourself with its various components. The manual provides a comprehensive breakdown of these parts:

1. Main Body

- Motor Housing: The powerful motor that drives the processor.
- Control Panel: Contains buttons for starting, stopping, and adjusting speeds.

2. Processing Bowl

- Bowl Lid: Designed to fit securely and prevent spills during operation.
- Bowl Container: Holds the ingredients during processing.

3. Processing Tools

- Slicing Disc: Ideal for slicing vegetables and fruits.
- Shredding Disc: Used for grating cheese or shredding vegetables.
- Chopping Blade: Perfect for chopping herbs, nuts, and other ingredients.
- Kneading Blade: For mixing dough and batter efficiently.

4. Safety Features

- Safety Lock Mechanism: Prevents the processor from operating unless the lid is securely in place.
- Circuit Breaker: Protects the motor from overheating and electrical issues.

Setting Up the Hobart SP1500

Proper setup is crucial for ensuring the safe and effective operation of the Hobart SP1500. The Hobart SP1500 Manual outlines the necessary steps to get started:

1. Unpacking the Unit

- Carefully remove the SP1500 from its packaging.
- Check for any visible signs of damage.
- Ensure all components are included, as specified in the manual.

2. Placement

- Choose a sturdy surface that can support the weight of the processor.
- Ensure there is adequate space around the unit for ventilation and operation.

3. Electrical Connection

- Plug the unit into a grounded electrical outlet.
- Confirm that the voltage matches the requirements specified in the manual.

Operating the Hobart SP1500

Once the machine is set up, understanding how to operate it effectively is next. The Hobart SP1500 Manual provides detailed instructions on using the processor:

1. Preparing Ingredients

- Wash and cut ingredients into smaller pieces as needed.
- Ensure that all ingredients are free from moisture to prevent clumping.

2. Loading the Bowl

- Remove the lid and add the prepared ingredients to the processing bowl.
- Do not exceed the maximum capacity as stated in the manual.

3. Selecting the Appropriate Tool

- Choose the right disc or blade based on the intended processing task.
- Attach the selected tool securely to the motor shaft.

4. Operating the Machine

- Securely close the lid and ensure the safety lock is engaged.
- Turn on the machine using the control panel.
- Adjust the speed settings based on the type of food being processed.

5. Monitoring the Process

- Keep an eye on the processing to ensure even results.
- Turn off the machine once processing is complete.

Cleaning and Maintenance

Regular maintenance and cleaning are vital for the longevity of the Hobart SP1500. The Hobart SP1500 Manual details the following cleaning and maintenance procedures:

1. Daily Cleaning

- Unplug the machine before cleaning.
- Remove the processing bowl and any attached tools.
- Wash all removable parts in warm, soapy water. Avoid abrasive cleaners.

2. Deep Cleaning

- Periodically check and clean the motor housing with a damp cloth.
- Ensure no food particles are lodged in any crevices.

3. Maintenance Checks

- Regularly inspect the cords and plugs for signs of wear or damage.
- Check the blades and discs for sharpness and replace if necessary.

4. Troubleshooting Common Issues

- If the machine does not start, check the power supply and ensure the safety lock is engaged.
- If the motor overheats, allow it to cool down before continuing use.

Safety Precautions

To ensure safe operation of the Hobart SP1500, users should adhere to the safety guidelines outlined in the Hobart SP1500 Manual:

1. General Safety Tips

- Always read the manual before operation.
- Keep the work area clean and free of obstructions.
- Never operate the machine with wet hands.

2. Operating Safely

- Always secure the lid before starting the processor.
- Avoid placing hands or utensils into the bowl while the machine is running.

3. Electrical Safety

- Make sure the electrical outlet is properly grounded.
- Do not overload the machine beyond its capacity.

Conclusion

The Hobart SP1500 Manual is an indispensable tool for maximizing the efficiency and safety of the Hobart SP1500 food processor. By following the guidelines provided for setup, operation, maintenance, and safety, users can ensure their machine operates at peak performance for years to come. Whether you are a culinary professional or a home cook, understanding your equipment is essential for achieving the best results in the kitchen.

Frequently Asked Questions

What is the primary purpose of the Hobart SP1500 manual?

The Hobart SP1500 manual provides detailed instructions on the operation, maintenance, and troubleshooting of the Hobart SP1500 meat slicer.

Where can I find the Hobart SP1500 manual?

The Hobart SP1500 manual can typically be found on the official Hobart website under the 'Support' or 'Manuals' section, or it may be available through authorized distributors.

What are some common troubleshooting tips in the Hobart SP1500 manual?

Common troubleshooting tips include checking the power source, ensuring the blade is sharp, and verifying that all safety guards are in place.

Does the Hobart SP1500 manual include safety precautions?

Yes, the Hobart SP1500 manual includes important safety precautions to prevent accidents and injuries while operating the slicer.

How often should I perform maintenance as per the Hobart SP1500 manual?

The Hobart SP1500 manual recommends performing regular maintenance checks daily and more extensive maintenance weekly to ensure optimal performance.

Are there any specific cleaning instructions in the Hobart SP1500 manual?

Yes, the manual provides specific cleaning instructions that detail how to disassemble the slicer for

thorough cleaning, including recommended cleaning agents.

What should I do if the blade becomes dull according to the Hobart SP1500 manual?

If the blade becomes dull, the Hobart SP1500 manual recommends sharpening the blade using a suitable sharpening tool or replacing it if necessary.

Can I find troubleshooting diagrams in the Hobart SP1500 manual?

Yes, the Hobart SP1500 manual includes troubleshooting diagrams that help users identify and resolve common issues with the slicer.

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