

Hobart, the premium commercial food equipment manufacturer known for designing and building some of the most reliable, must-have equipment, has announced the addition of the new [Hobart 6801-IP meat saw](#) to its offering for the foodservice and retail spaces.

The Hobart 6801-IP meat saw includes a double tin dip pulley that lasts three times the life of a single tin dip pulley, with the addition of an integrated meat pusher attachment to increase operator convenience. This attachment is connected to the meat saw and can be flipped out of the way when not in use and disassembled without tools for cleaning.

The Hobart 6801-IP meat saw also features removable, double-flanged pulleys that also don't require tools to remove, permitting easy cleaning. These flanges ensure precision balance and true running of the blade, which operates at 4,150 fpm for fast, easy and accurate cuts. Upper and lower blade guards protect above and below the cutting zone, while keeping the blade accessible. A movable carriage tray includes a stepped front edge and stainless-steel ball bearings to ease carriage movement.

The 3 H.P. motor and direct gear-drive transmission increase the durability of the Hobart 6801-IP meat saw. The motor is fully enclosed and water resistant, while the transmission supports high-torque operation without belts to replace, slip or adjust.

The meat saw's durable open-frame, stainless steel construction makes cleaning fast and easy, and adjustable legs allow for adjustment of machine height for more comfortable use.