Item # _____

Quantity _____

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STANDARD FEATURES

- 1-Speed, 1/2 H.P. Knife Drive Motor
- 4 Amp (1.4 Amp on higher voltage unit)
- Poly-V Belt Drive System
- 45° Product Table
- Sanitary Anodized Aluminum Base
- Anodized Aluminum Carriage and Knife Cover
- Gauge Plate Interlock
- Carriage System Interlock
- Removable Carriage System
- 12" Diameter Chrome-Plated Carbon Steel Knife
- Top-Mounted Borazon Stone Sharpener
- Permanent Knife Ring Guard
- Removable Product Deflector
- Rear-Mounted Removable Meat Grip with Contoured Handle



F40328 - The Edge12 Slicer



MODEL

- □ The Edge12 Slicer 120/60/1 Manual Slicer and 12" Knife Diameter
- The Edge12 Slicer 220-240/50-60/1 Manual Slicer and 12" Knife Diameter

Specifications, Details and Dimensions on Inside and Back.





C.S.I. Section 11400

THE EDGE12

SLICER

THE EDGE12 SLICER

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SOLUTIONS / BENEFITS

1-Speed, 1/2 H.P. Knife Drive Motor

Durability and performance

Poly V-Belt Drive System

Performance, durability, reduced maintenance

- Design extends belt life while producing optimal slicing results
- Quieter operating slicer
- More economical for service and repairs with reduced parts and reduced service time

Full Gravity Feed

Full 45° angle feed requires less mechanical pressure.

Sanitary Anodized Aluminum Base

Improved sanitation, labor savings

- One piece base makes cleaning easy
- No cracks/crevices or bolt holes where product can lodge and bacteria may grow
- Easy cleaning and durable finish

Anodized Aluminum Carriage and Knife Cover

Improved sanitation, durability

- Maximum sanitation and minimal cleanup time
- Corrosion resistant, impact resistant

Gauge Plate Interlock

Ease of cleaning

- Gauge plate must be closed to remove carriage for cleaning and cannot be opened when carriage is removed
- Protects knife edge during cleaning procedures

Carriage System Interlock

Will not remove if gauge plate indicator is not closed

Removable Carriage System

Improves Sanitation

Removable for complete cleaning and sanitation procedures

12" Diameter Chrome-Plated Carbon Steel Knife

Reduced cost of ownership, improved yield

Thin edge design improves yield

Top Mounted Borazon Stone Sharpener

Ease of use, improved sanitation

- Single action sharpens and hones in just five seconds
- Removable and submersible for easy cleaning and sanitation

Permanently Mounted Ring Guard

- Protection
- Protects knife during operation and cleaning

Removable Rear Deflector

Improved sanitation, ease of use

- Allows access for thorough cleaning
- No tools required means easy removal during cleaning

Removable Meat Grip

Ease of cleaning and use

Removable meat grip allows for easy cleaning and meat grip extension ensures oversized loaves are secured

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THE EDGE12 SLICER

SPECIFICATIONS

KNIFE MOTOR: 1-speed, ¹/₂ H.P. Totally enclosed, permanently lubricated ball bearings. Single phase capacitor-start, induction run.

ELECTRICAL SPECIFICATIONS: 120/60/1 ETL Listed, 4 Amp; 220-240/50-60/1 ETL Listed, 1.4 Amps.

POLY V BELT DRIVE SYSTEM: Knife is driven by a Poly V-belt and runs at 300 rpm for optimal performance. Aluminum knife shaft pulley and steel motor pulley.

FULL GRAVITY FEED: Full 45° angle feed requires less mechanical pressure.

SANITARY ANODIZED ALUMINUM BASE:

One-piece base makes cleaning easy. Surfaces are durable and smooth presenting no holes or crevices in which food can lodge. Easy clean-up and durable finish to withstand harsh cleaning products.

GAUGE PLATE INTERLOCK: Gauge plate interlock protects knife edge when indicator is closed.

CARRIAGE SYSTEM INTERLOCK: Carriage will not remove if gauge plate not closed.

REMOVABLE CARRIAGE SYSTEM: Anodized aluminum carriage system is removable for thorough cleaning and sanitation. The carriage has 11.5" manual travel.

CHROME-PLATED CARBON STEEL KNIFE:

12" diameter, hollow ground, hardened, polished, forged and chromium-plated carbon steel knife. Anodized aluminum knife cover provides easy cleaning access. Gauge plate protects knife edge when index knob is turned to full clockwise position. **CUTTING CAPACITY:** Carriage handles food up to 10" wide by 7.5" high or 8.25" diameter.

SLICE THICKNESS: Precision system provides infinite slice adjustment and consistent cuts of hard or soft foods from tissue thin to 9/16" (14 mm).

TOP MOUNTED BORAZON STONE SHARPENER:

Built-in, top-mounted, two stone dual-action system for a lasting, razor-sharp edge. Unit is removable and submersible for easy cleaning.

PERMANENTLY MOUNTED RING GUARD:

Protects knife edge during operation and cleaning.

REMOVABLE PRODUCT DEFLECTOR: Allows for thorough cleaning of slicer.

FINISH: Anodized aluminum carriage, gauge plate, knife cover and base.

REMOVABLE MEAT GRIP: Removable meat grip allows for easy cleaning and meat grip extension ensures oversized loaves are secured.

START/STOP BUTTON: Simple START/STOP button.

NO VOLT RELEASE: Protects against unintentional starting of slicer. Slicer must be restarted if power fails or slicer is unplugged.

CORD AND PLUG: Attached 6-foot, flexible 3-wire cord and plug for grounded receptacle.

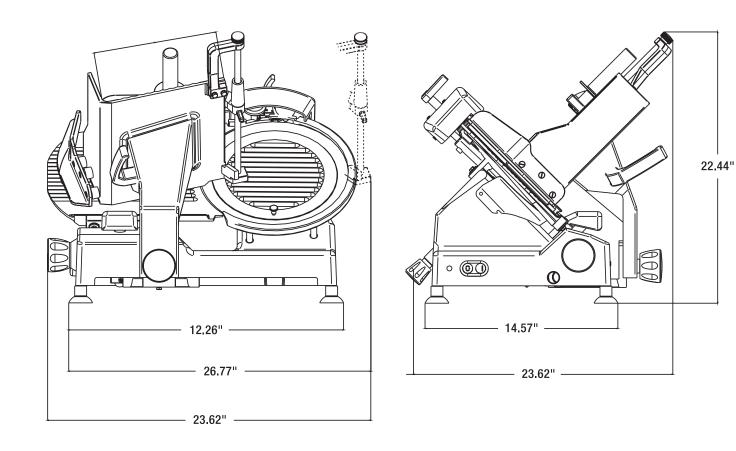
WARRANTY: All parts, service and travel coverage for one year excluding wear items.

THE EDGE12 SLICER

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DETAILS AND DIMENSIONS



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