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THE EDGE™ SLICER

STANDARD FEATURES

- 1/3 H.P. Knife Drive Motor
- Gauge Plate Interlock
- Carriage System Interlock
- Removable Carriage System
- Contoured Carbon Steel Knife
- Top Mounted Borazon Stone Sharpener
- Poly V-Belt Drive System
- Patented Belt Tensioner
- Sanitary Anodized Aluminum Base
- Permanently Mounted Ring Guard
- Cleaning Leg
- Removable Product Deflector
- Anodized Aluminum Carriage and Knife Cover
- Rear Mounted Meat Grip





MODEL

□ The Edge[™] Slicer – 120/60/1, Manual Slicer and 12" Knife

Specifications, Details and Dimensions on Inside and Back.



EDGE™

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THE EDGE™ SLICER



SOLUTIONS / BENEFITS

1/3 H.P. Knife Drive Motor

Durability, performance

■ Reserve power runs at 370 rpm for optimum results

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

Contoured 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

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

Sanitary Anodized Aluminum Base

Improved sanitation, labor savings

- One piece base protects against possible growth of bacteria
- No cracks/crevices or bolt holes where product can lodge and bacteria may grow
- Easy cleanup and durable finish

Permanently Mounted Ring Guard

Protection

■ Protects knife during operation and cleaning

Cleaning Leg

Improved sanitation, ease of use

Props machine for easy cleaning underneath slicer

Removable Rear Deflector

Improved sanitation, ease of use

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

Anodized Aluminum Carriage and Knife Cover

Improved sanitation, durability

- Maximum sanitation with minimum cleanup time
- Corrosion resistant, impact resistant



THE EDGE™ SLICER

SPECIFICATIONS

KNIFE MOTOR: ½ H.P., permanently lubricated ball bearings. Single phase capacitor-start, induction run. 3.5 AMP

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: Positive angle carriage design enables operator to slice without manual feed. The anodized aluminum carriage system is removable for thorough cleaning and sanitation procedures. The carriage has $9\frac{3}{4}$ " manual travel.

CONTOURED CARBON STEEL KNIFE: Carbon steel, 11¾" diameter with sanitary hub. Knife is protected by a permanently mounted ring guard. The anodized aluminum knife cover provides easy access for cleaning. Gauge plate protects knife edge when indicator is closed.

TOP MOUNTED BORAZON STONE SHARPENER:

One lever operation utilizing two Borazon stones to sharpen and hone in five seconds. Removable and top mounted. When sharpener is removed for cleaning, knife edge is shielded.

POLY V-BELT DRIVE SYSTEM: Knife is driven by a Poly V belt and runs at 370 rpm for optimal performance. Aluminum knife shaft pulley and steel motor pulley.

SANITARY ANODIZED ALUMINUM BASE:

One-piece base protects against possible growth of bacteria. All 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.

PERMANENTLY MOUNTED RING GUARD:

Permanently mounted ring guard with integrated product deflector protects knife during operation and cleaning.

CLEANING LEG: Cleaning leg supports the slicer in tilted position for cleaning beneath the machine.

REMOVABLE REAR DEFLECTOR: No tools are required for removal of the deflector for thorough cleaning of the slicer.

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

MEAT GRIP: Rear mounted grip is anodized aluminum. Swings out of way when not in use.

ELECTRICAL SPECIFICATIONS: 120/60/1 – UL Listed.

SWITCH: Moisture protected toggle type.

CORD & PLUG: 6-foot, three-wire power supply cord and plug.

CAPACITY: The carriage will take food up to $7\frac{1}{4}$ " in width or $7\frac{3}{4}$ " in diameter.

GAUGE PLATE: Gauge plate is a heavy anodized aluminum casting with ribbed face for smooth feeding. Adjustable to cut any thickness of slice up to $\frac{5}{8}$ ".

WARRANTY: All parts and service coverage for one year including knife.

WEIGHT: Shipping 83 lbs., Net 63 lbs.

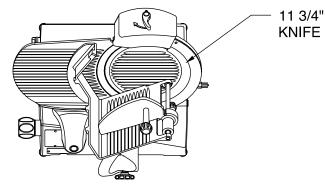
THE EDGE™ **SLICER**

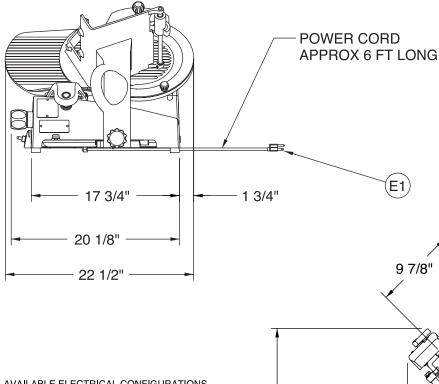
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DETAILS AND DIMENSIONS

LEGEND

E1- ELECTRICAL CONNECTION, APPROX 1" ABOVE COUNTER TOP



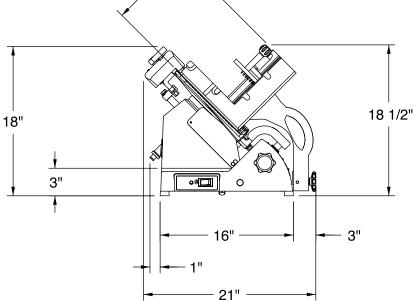


AVAILABLE ELECTRICAL CONFIGURATIONS

120v, 60Hz, 1 PH, 3.5 amps

WARNING

ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE APPLICABLE PORTIONS
OF THE NATIONAL ELECTRICAL CODE AND/OR OTHER LOCAL ELECTRICAL CODES



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