

701 S Ridge Avenue, Troy, OH 45374 1-888-4HOBART • www.hobartcorp.com

### THE EDGE13 SLICER

Item # \_\_\_\_\_ Quantity \_\_\_\_

#### STANDARD FEATURES

- 1-Speed, ½ H.P. Knife Drive Motor
- Poly-V Belt Drive System
- 45° Product Table
- Sanitary Anodized Aluminum Base
- Anodized Aluminum Carriage and Knife Cover
- No-Volt Release
- Gauge Plate Interlock
- Carriage System Interlock
- Removable Carriage System
- 13" Diameter Chrome-Plated Carbon Steel Knife
- Removable Top-Mounted Ceramic Simultaneous Sharpener
- Permanent Knife Ring Guard
- Removable Product Deflector
- Rear-Mounted Removable Meat Grip with Contoured Handle





#### MODEL

☐ The EDGE13 Slicer – 120/60/1

Manual Slicer and 13" Knife Diameter

Specifications, Details and Dimensions on Inside and Back.



## THE EDGE13 SLICER



#### **SOLUTIONS / BENEFITS**

#### 1-Speed, ½ 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

#### No-Volt Release

■ Slicer must be restarted if power fails or slicer is unplugged

#### **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

#### 13" Diameter Chrome-Plated Carbon Steel Knife

Reduced cost of ownership, improved yield

■ Thin edge design improves yield

#### **Top Mounted Ceramic Stone Sharpener**

Ease of use, improved sanitation

- Single action sharpens and hones in 15 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



### THE EDGE13 SLICER

#### **SPECIFICATIONS**

**KNIFE MOTOR:** 1-speed, ½ H.P. Totally enclosed, permanently lubricated ball bearings. Single phase capacitor-start, induction run.

**ELECTRICAL SPECIFICATIONS:** 120/60/1 ETL Listed, 4 Amp.

**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.

**NO-VOLT RELEASE:** In the event of a power loss, slicer must be restarted before operation can continue.

**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:

13" 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 9.5" wide by 7.0" high or 8.5" diameter.

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

#### TOP MOUNTED CERAMIC STONE SHARPENER:

Built-in, top-mounted, two stone dual-action system for a consistently sharp knife edge. Unit is removable 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.

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

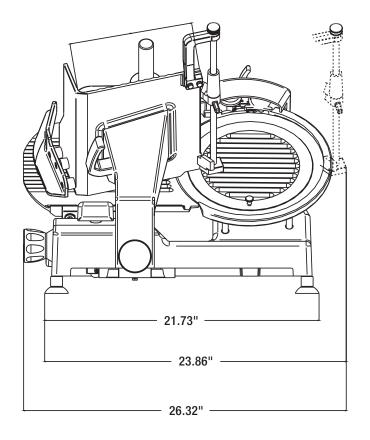
**WARRANTY:** All parts, service and travel coverage for one year excluding wear items.

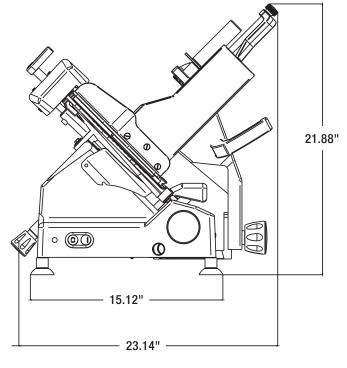
WEIGHT: Shipping – 89 lbs.; Net – 72 lbs.

# THE EDGE13 SLICER



#### **DETAILS AND DIMENSIONS**





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