

EDGE13A Slicer







SPECIFIER STATEMENT

Specified slicer will be an NSF rated medium duty manual/automatic EDGE slicer with a 13" diameter chrome-plated carbon steel knife and a Poly-V belt drive system. Slicer offers a removable carriage system, a top-mounted, removable ceramic stone sharpener and a permanently mounted ring guard. Features a ½ HP motor, 1 speed and no-volt release. Base is constructed from sanitary anodized aluminum to limit crevices and allow for easy clean up.

Project		
AIA #	SIS #	
Item #	Quantity	C.S.I. Section 114000

MODEL

□ EDGE13A Manual/automatic slicer with 13" knife diameter – 120/60/1

STANDARD FEATURES

- + 1-speed, ½ HP knife drive motor
- + Single speed automatic carriage
- + Automatic/manual slicer mode
- + 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 arm
- + Full fence



SOLUTIONS/BENEFITS

PERFORMANCE III



1/2 HP Motor

13" Diameter Chrome-Plated Carbon Steel Knife

45° Product Table

+ Requires less mechanical pressure

Poly-V Belt Drive System

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

EASE OF USE

Top-Mounted Ceramic Stone Sharpener

- + Single action sharpens and hones in 15 seconds
- + Removable and submersible for easy cleaning and
- + Two-stone, dual action system for a consistently sharp knife edge

Removable Meat Grip with Contoured Handle

+ Rear-mounted and removable

SANITATION & CLEANING .



Removable Carriage System

+ Carriage has 11.5" manual travel

Sanitary Anodized Aluminum Base

Removable Product Deflector

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

Anodized Aluminum Carriage and Knife Cover

+ Maxiumum sanitation and minimal clean up time

OPERATOR ASSURANCE \(\text{\formula} \)

No-Volt Release

+ In the event of a power loss, slicer must be restarted before operation can continue

Gauge-Plate Interlock

+ Gauge plate must be closed to remove carriage for cleaning and cannot be opened when carriage is removed

Carriage System Interlock

+ Will not remove if gauge plate indicator is not

Permanently Mounted Ring Guard

+ Protects knife during operation and cleaning

SPECIFICATIONS

Knife Motor: 1-speed, ½ HP motor. Totally enclosed, permanently lubricated ball bearings. Single phase capacitor-start, induction run.

Electrical: 120/60/1 - ETL listed, 4 amp.

Knife: 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.

Single Stroke: Single stroke, single speed automatic function.

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 to %16" or 14mm.

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

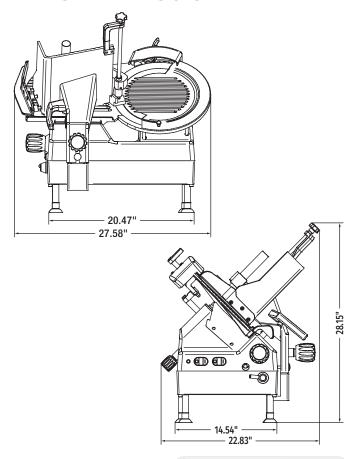
Start/Stop Button: Simple START/STOP button.

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 - 123 lb.; Net - 107 lb.

DETAILS AND DIMENSIONS



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

