STANDARD FEATURES

- 1-Speed, 1/2 H.P. Knife Drive Motor
- 4 Amp
- 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
- No Volt Release

MODEL

- The Edge12 Slicer – 120/60/1, Manual Slicer and 12" Knife Diameter

Specifications, Details and Dimensions on Inside and Back.
THE EDGE12
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

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

No Volt Release
   Protects against unintentional starting of slicer
   ■ Slicer must be restarted if power fails or slicer is unplugged
SPECIFICATIONS


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.

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 ⅜" (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: Protectors 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 with no-volt release.

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