centerline by HOBART

Project _____

AIA # _____ SIS # _____

Item # _____ Quantity _____ C.S.I. Section 114000

EDGE10
Slicer

MODEL

❑ **EDGE10** Manual slicer with 10" knife diameter – 120/60/1

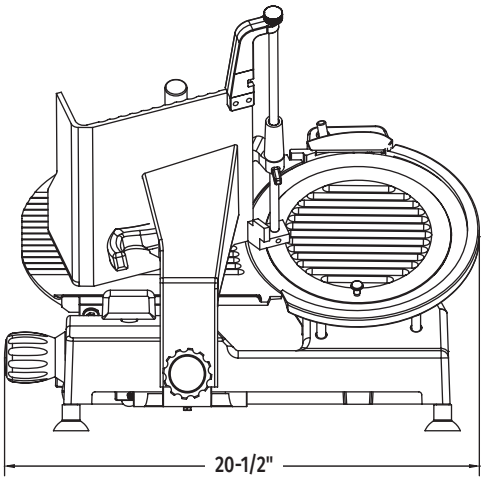
STANDARD FEATURES

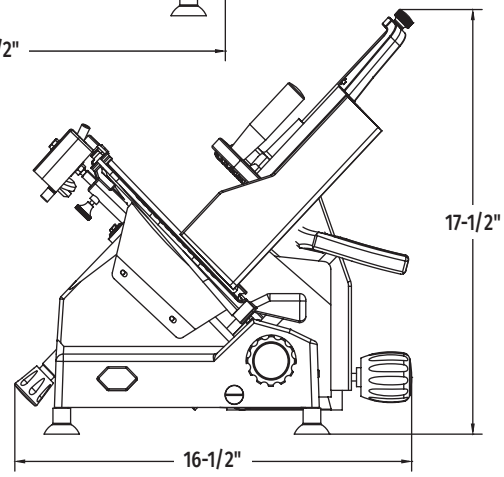
+ 1-speed, ⅓ HP knife drive motor
+ Poly-V belt drive system
+ 45° product table
+ Sanitary anodized aluminum base
+ Anodized aluminum carriage and knife cover
+ Removable carriage system
+ 10" diameter chrome-plated carbon steel knife
+ Removable top-mounted ceramic simultaneous sharpener
+ Permanent knife ring guard
+ Removable product deflector
+ Rear-mounted removable meat grip with contoured handle

SPECIFIER STATEMENT

Specified slicer will be an NSF rated medium duty manual EDGE slicer with a 10" 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 ⅓ HP motor, 1 speed. Base is constructed from sanitary anodized aluminum to limit crevices and allow for easy clean up.

DETAILS AND DIMENSIONS





Approved by _____ Date _____ Approved by _____ Date _____

SOLUTIONS/BENEFITS

PERFORMANCE

⅓ HP Motor

10" 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

+ Removable and submersible for easy cleaning and sanitation
+ Two-stone 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

Permanently Mounted Ring Guard

+ Protects knife during operation and cleaning

SPECIFICATIONS

Knife Motor: 1-speed, ⅓ 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; 10" 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 8.0" wide by 6.0" high or 7.0" diameter.

Slice Thickness: Precision system provides infinite slice adjustment and consistent cuts of hard or soft foods from tissue to 9/16" 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 – 48.9 lb.; Net – 37.5 lb.

Plugs and Receptacles:

Machine Voltages	
Service Current Requirement if Plug Connected	120/60/1
	15 Amp.
Terminal Designation of Plug	2 Pole 3 Wire Grounding
NEMA Plug Configuration	5-15P
Plug Configuration	
Molded Plug on Cord	Yes
Plug - Straight/Angle	Straight
NEMA Receptable or Connector Configuration	5-15R

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

CAD and/or Revit Files Available