STANDARD FEATURES

■ 1-Speed, ½ H.P. 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

MODEL

❑ The EDGE13A-11 Slicer – 120/60/1
   Automatic Slicer and 13” Knife Diameter

Specifications, Details and Dimensions on Inside and Back.
THE EDGE13A
AUTOMATIC SLICER

SOLUTIONS / BENEFITS

1-Speed, ½ H.P. Knife Drive Motor
Durability and performance

Automatic/Manual Slicer Mode
■ Single speed/single stroke automatic function (when auto lever and automatic power button is engaged).

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

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

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
THE EDGE13A
AUTOMATIC SLICER

SPECIFICATIONS


SINGLE STROKE: Single stroke, single speed automatic function.

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 6.5" high or 8.0" diameter.

SLICE THICKNESS: Precision system provides infinite slice adjustment and consistent cuts of hard or soft foods from tissue thin to ¾" (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 blade power switch.

AUTOMATIC POWER SWITCH: Simple switch (when auto lever is engaged) powers automatic action.

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.