

**EDGE12**  
Slicer



**SPECIFIER STATEMENT**

Specified slicer will be an NSF rated medium duty manual EDGE slicer with a 12" 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 1/2 HP motor, 1 speed and no-volt release. Base is constructed from sanitary anodized aluminum to limit crevices and allow for easy clean up.

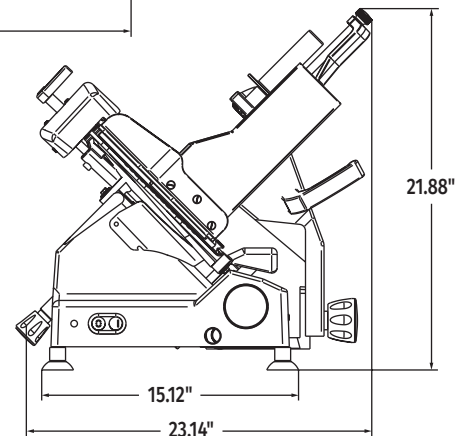
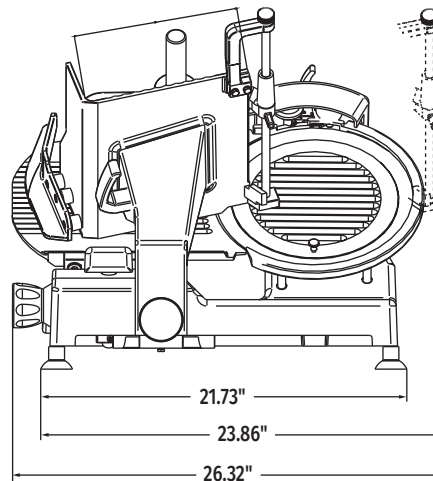
**MODEL**

**EDGE12** Manual slicer with 12" knife diameter – 120/60/1

**STANDARD FEATURES**

- + 1-speed, 1/2 HP knife drive motor
- + Poly-V belt drive system
- + 45° product table
- + Sanitary anodized aluminum base
- + Anodized aluminum carriage and knife cover
- + No-volt release
- + Removable carriage system
- + 12" diameter chrome-plated carbon steel knife
- + Removable top-mounted ceramic simultaneous sharpener
- + Permanent knife guard
- + Removable product deflector
- + Rear-mounted removable meat grip with contoured handle

**DETAILS AND DIMENSIONS**



**EDGE12 SLICER**

Approved by \_\_\_\_\_ Date \_\_\_\_\_ Approved by \_\_\_\_\_ Date \_\_\_\_\_

**SOLUTIONS/BENEFITS**

**PERFORMANCE** 

½ HP Motor

12" 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 sanitation
- + 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**

- + Maximum sanitation and minimal clean up time

**OPERATOR ASSURANCE** 

**No-Volt Release**

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

**Permanently Mounted Ring Guard**

- + Protects knife during operation and cleaning

**Gauge-Plate Interlock**

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

**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; 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 10.0" wide by 6.0" high or 8.0" diameter.

**Slice Thickness:** Precision system provides infinite slice adjustment and consistent cuts of hard or soft foods from tissue to ¼" 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 – 85 lb.; Net – 68 lb.

**Plugs and Receptacles:**

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