Commercial Kitchen Equipment Parts

HOBART EDGE

Hobart EDGE brochure

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CENTERLINE™ EDGE SERIES SLICERS

Simply designed.
To be the best. **For you.**

centerline
by HOBART

CENTERLINE™ EDGE SERIES SLICERS

The efficient, economical and easy-to-clean solution for your kitchen.

Centerline™ Edge Series slicers deliver proven performance, reliability and versatility for medium-duty slicing. In so many ways, they can give you and your operators the edge you need to keep customers coming back for more. With the added protective features, you'll feel good about having them in your kitchen, too.

Removable top-mounted ceramic simultaneous sharpener
Lets you sharpen and hone in 15 seconds— and clean up just as quickly.

Chrome-plated carbon steel knife
Thin edge design stays sharp and chrome plating extends knife life.

Thumb guard protection
Keeps operator's thumb away from knife during slicing.

Anodized aluminum base
One-piece design has fewer crevices where bacteria may grow.

1/2 H.P. motor
The power you need to slice cheese and meat with no shredding.

Removable meat grip assembly
Removes easily to make cleaning a snap.

Double-sided meat grip
Ensures oversized chubs are secured for efficient, precise slicing.

Model shown: EDGE 13A
Features for EDGE 12 and EDGE 13 may vary.

Removable carriage
Carriage can be taken to the sink for cleaning: makes it easy to clean the entire slicer.

Gauge plate interlock (GPI)
Gauge plate must be closed and product tray in home position before it can be removed.

No volt release (NVR)
Ensures slicer will not automatically turn back on if power is lost.

Manual/Automatic option
Gives you the choice to slice large amounts of product without constant operator assistance.

Hobart Ownership Benefits

= Performance = Sanitation & Cleaning = Ease of Use = Operator Assurance

Picking the right slicer for your needs is important. See the back page to find which slicer has the features that are the best match for your kitchen.

THE RIGHT FEATURES TO FIT YOUR KITCHEN

Exceptional, easy-to-use features in an economical package.

All of our slicers are designed to handle meats, cheeses and vegetables.

	Daily Usage	Cheese Slicing	Blade Size	Motor	Base Construction	Removable Blade	Auto Slicing	Auto Shut-off (30 seconds)	Slice Thickness	Cutting Capacity (Width/Diameter)	No Volt Release (NVR)	Home To Start	Close To Stop	Auto Off	Gauge Plate Interlock
CENTERLINE™ EDGE SERIES SLICERS															
EDGE 13A	2–4 Hours	◐	13" Carbon Steel	1/2 H.P.	Anodized Aluminum		✓		9/16"	9.5"/8"					✓
EDGE 13			13" Carbon Steel							9.5"/8"	✓				✓
EDGE 12			12" Carbon Steel							10"/8.25"					
HOBART HS SERIES HEAVY-DUTY SLICERS (See HS Series brochure for more information.)															
HS9	4 or More Hours	●	13" Cobalt	1/2 H.P.	Anodized Aluminum	✓	✓	✓	1"	12"/7.5"	✓	✓	✓	✓	✓
HS9N							✓								
HS8						✓									
HS8N															
HS7					Burnished Aluminum	✓	✓								
HS7N							✓								
HS6						✓									
HS6N															

EDGE 13A

EDGE 13

EDGE 12

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