

**EDGE13A**  
Slicer



**MODEL**

- EDGE13A** Manual/automatic slicer with 13" knife diameter - 120/60/1

**STANDARD FEATURES**

- + 1-speed, ½ HP 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
- + Full fence

**EDGE13A SLICER**

**SPECIFIER STATEMENT**

Specified slicer will be an NSF rated medium duty manual/automatic EDGE slicer with a 13" 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 ½ HP motor, 1 speed and no-volt release. Base is constructed from sanitary anodized aluminum to limit crevices and allow for easy clean up.

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

**SOLUTIONS/BENEFITS**

**PERFORMANCE** 

½ HP Motor

**13" 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

**Gauge-Plate Interlock**

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

**Carriage System Interlock**

- + Will not remove if gauge plate indicator is not closed

**Permanently Mounted Ring Guard**

- + Protects knife during operation and cleaning

**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; 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.

**Single Stroke:** Single stroke, single speed automatic function.

**Cutting Capacity:** Carriage handles food up to 9.5" wide by 7.0" high or 8.5" 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 – 123 lb.; Net – 107 lb.

**DETAILS AND DIMENSIONS**

