

EDGE14 Slicer



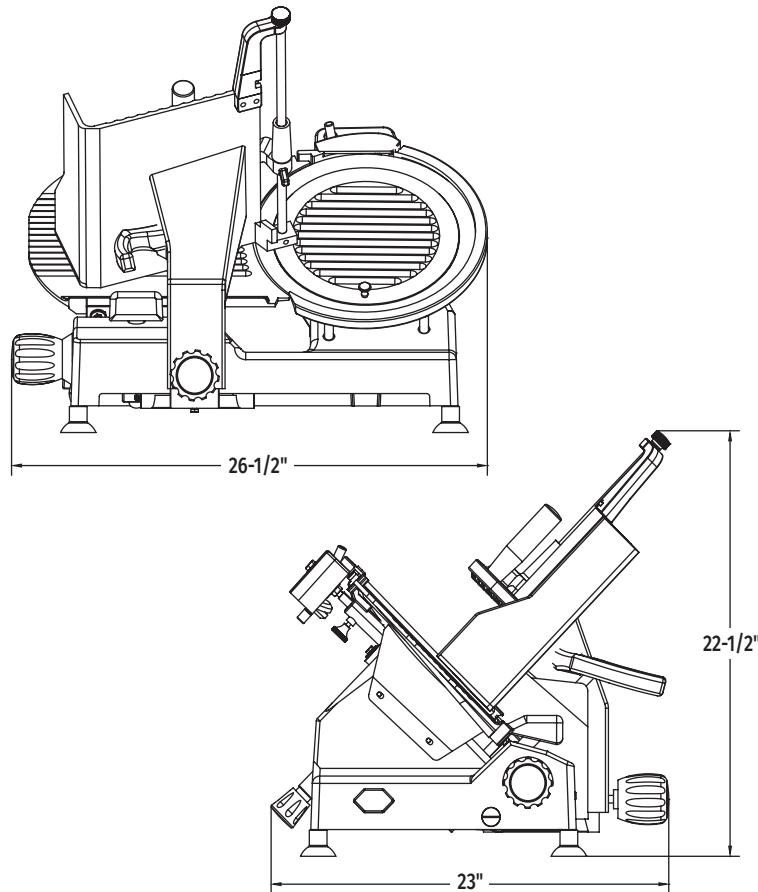
MODEL

EDGE14 Manual slicer with 14" knife diameter – 120/60/1

STANDARD FEATURES

- + 1-speed, $\frac{1}{2}$ 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
- + 14" 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

DETAILS AND DIMENSIONS



SPECIFIER STATEMENT

Specified slicer will be an NSF rated medium duty manual EDGE slicer with a 14" 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 $\frac{1}{2}$ HP motor, 1 speed and no-volt release. Base is constructed from sanitary anodized aluminum to limit crevices and allow for easy clean up.

Approved by _____ Date _____ Approved by _____ Date _____

SOLUTIONS/BENEFITS

PERFORMANCE

½ HP Motor

14" 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; 14" 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 11.0" wide by 8.5" high or 8.5" diameter.

Slice Thickness: Precision system provides infinite slice adjustment and consistent cuts of hard or soft foods from tissue to $\frac{1}{16}$ " 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 – 97 lb.; Net – 74 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