



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 hp motor
The power you need to slice cheeses and meats 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.



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) feature
Ensures slicer will not automatically turn back on if power is lost.



Model shown: EDGE13
Features for other models may vary.



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	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	Gauge Plate Interlock		
CENTERLINE™ EDGE SERIES SLICERS															
EDGE14		14" Carbon Steel	1/2 hp	Anodized Aluminum				9/16"	11"/8.5"						
EDGE13A		13" Carbon Steel					9.5"/8"								
EDGE13															
EDGE12					12" Carbon Steel						10"/8.25"				
EDGE10		10" Carbon Steel	1/3 hp					8"/8"							
HOBART HS SERIES HEAVY-DUTY SLICERS (See HS Series brochure for more information.)															
HS9		13" Cobalt	1/2 hp	Anodized Aluminum				1"	12"/7.5"						
HS9N															
HS8															
HS8N															
HS7															
HS7N															
HS6															
HS6N															

- = 4+ hours of daily usage
- ☾ = 2-4 hours of daily usage
- ☾ = 2 hours or less of daily usage



EDGE14



EDGE13A



EDGE13



EDGE12



EDGE10

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centerlinefoodequipment.com
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