



PACKED WITH POWER. BUILT TO LAST.

Up to 30% MORE POWER than any other slicer in its class.

Edlund proudly presents our Pro Series electric slicers, designed with the performance, safety, and sanitation features other slicers lack. With powerful motors for effortless slicing of meats and cheeses, enhanced safety features, and easy-to-clean

components, these slicers are built for efficiency and longevity. From the compact 9" model to the robust 13" slicer with a ½ HP motor, Edlund offers options to fit your needs. Upgrade to Edlund, the sharper, smarter choice for quality slicing.

ENGINEERED THE EDLUND WAY.

OSAFE

© CLEAN

B DURABLE



Blade cover release knob with safety micro switch



Removable carriage with locking zero blade exposure for safe and easy cleaning



Sealed housing prevents moisture damage



TritanTM clear hand guard standard on most models



Wide gap between blade and housing for more thorough cleaning



Best in class horsepower 1/4 - 1/2 continuous rated



Low voltage release turns unit off in the event of power failure



Removable slice deflector



Top mounted on switches to reduce failures.

Follows: PRO SERIES SLICERS





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CHEESE

MEAT

CHEESE

MODEL NUMBER

PRODUCT CODE

HORSE POWER

POWER REQ.

WEIGHT

DIMENSIONS

OPTIONAL FOOD CHUTE

SERRATED BLADE

EDV-9C

31000

1/4 HP

115v

33 LBS.

22" x 18" x 18"

NO

N/A



EDV-10C

31100

1/3 HP

115v

45 LBS.

22" x 21" x 22"

NO

N/A







12" HEAVY DUTY



13" CONTINUOUS DUTY

CAPACITY















MEAT

EDV-12C

31200

1/3 HP

115v

NO

N/A

50 LBS.

23.5" x 21" x 22"

MEAT

EDV-13

31350

½ HP

115v

82 LBS.

33" x 22.5" x 27.5"

CHEESE

MODEL	NU	MB	ER
PRODI	ICT	CO	DF

HORSE POWER

POWER REQ.

WEIGHT

DIMENSIONS

OPTIONAL FOOD CHUTE SERRATED BLADE

CHEESE

MEAT

CHEESE

EDV-12

31300

1/2 HP

115v

55 LBS.

28" x 22.5" x 24"

YES

YES

YES

YES

OPTIONAL FOOD CHUTE

Upgrade your slicing game with the Food Chute! This stainless steel add-on lets you quickly slice multiple veggies, fruits, or meats effortlessly increasing food yields and saving labor!



OPTIONAL CLEANING KIT

Keep your rotary slicer in peak condition with the Cleaning Kit! Effortlessly remove residue, maintain sharpness, and ensure flawless slicing every time!





Welbilt KitchenCare helps your equipment stay ahead with proactive service and support. Our factory-designed services ensure your equipment operates at peak performance from day one. Our global network of Factory Authorized Service experts provides timely support and genuine OEM parts, ensuring reliability and efficiency. Your equipment is backed by a nationwide service network so you can focus on delivering exceptional food and service. Trust KitchenCare to keep your kitchen running strong today while preparing you for success tomorrow.

