



## 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.



## Removable meat grip assembly

Removes easily to make cleaning a snap.



## Double-sided meat grip

Ensures oversized chubs are secured for efficient, precise slicing.



## Chrome-plated carbon steel knife

Thin edge design stays sharp and chrome plating extends knife life.



## Removable carriage

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



## Thumb guard protection

Keeps operator's thumb away from knife during slicing.



## Gauge Plate Interlock (GPI)

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



## Anodized aluminum base

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



## No volt release (NVR) feature

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



## 1/2 hp motor

The power you need to slice cheeses and meats with no shredding.



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
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## CENTERLINE™ EDGE SERIES SLICERS

EDGE14	☉	14" Carbon Steel	1/2 hp	Anodized Aluminum			9/16"	11"/8.5"				
EDGE13A		13" Carbon Steel			☑							
EDGE13						☑				9.5"/8"	☑	
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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