FOOD PREP

O1 SLICERS ____

<image>

THE HIGHLIGHTS

Heavy Duty **HS SERIES**

HS6 / HS6N HS7 / HS7N HS8 / HS8N HS9 / HS9N

Heavy Duty
PORTION SCALE SLICER

HS6-1PS HS7-1PS

Medium Duty CENTERLINE[™] **EDGE SERIES**

EDGE10 EDGE12 EDGE13 EDGE14 EDGE13A

COMMON APPLICATIONS

HS	Heavy Duty SlicingCheese	MeatsVeggies
PS	 Heavy Duty Slicing Grab & go prep Portioned Sandwich Prep 	CheeseMeatsVeggies
EDGE	 Less than 4 hours / day Cheese 	MeatsVeggies

SEGMENT SPECIFIC OPPORTUNITIES

- K12 Schools
- Retail
- Restaurants
- Hospitals
- Universities and Colleges

SLICER SERIES

HS SERIES (HEAVY DUTY)

The Heavy-Duty is marketed to customers who work in a high-volume setting (slicing 4 or more hours per day) and those who slice a large amount of cheese.











HS6 / HS6N (Manual)

HS7 / HS7N (Automatic)

HS8 / HS8N (Manual)

HS9 / HS9N (Automatic)

*N Models indicate nonremovable knife.

HS SERIES PORTION SLICERS



This series has an integrated, precision scale that accurately weighs product up to 10 pounds in increments of .01 pounds or 0.1 ounces. The Portion Scale Slicers are perfect for customers that slice orders of meat and cheese on demand throughout the day and/or need specific portions for prepared meals or the grab and go section of the deli.









centerline edge series (MEDIUM DUTY)

Medium-duty primarily used in slicing vegetables, cheese and meats for shorter periods of time (4 hours or less).



SLICERS

KEY ATTRIBUTES AND VALUE PROPOSITION

Borazon[®] sharpening system

Single action sharpens and hones in 15 seconds, and it's dishwasher safe.

☆ 🗐 13" CleanCut[™] knife with cobalt edge

Stainless-steel, cobalt-edged knife stays sharp longer and lasts 2 – 3x longer than carbon-steel knives on the market.

$\overrightarrow{\mathbf{V}}$ Zero knife exposure

Operator is protected while sharpening and cleaning.

Gauge plate interlock (GPI)

Gauge plate must be closed and product tray in home position before the carriage arm can be removed.

Sanitary one-piece base

One-piece design has fewer crevices where bacteria may grow—available in burnished or anodized finish.

30-second shut-off Slicer automatically shuts off after

30 seconds of non-use.

💵 🖞 Variable-speed automatic product carriage Four stroke speeds and three stroke lengths handle a wide

variety of products.

🖁 🖞 Magnetically secured knife cover No loose or moving parts make operation easier.

> A Patented removable ring guard cover

Prevents debris buildup and provides extra protection for the operator.

C Removable meat grip assembly Opens for unobstructed loading and removes for easy cleaning.

Close to stop Slicer turns off when gauge

plate is closed.

A Patented removable knife Removes easily and cleans in sink or dishwasher.

tilting, removable carriage Makes it easy to keep slicer clean and sanitary.

1/2 H.P. knife drive motor The industry-leading power you need to slice cheese and

meat with no shredding.

Home to start

Slicer won't turn on until the carriage is in home position.

Model shown: HS9 Features for other HS Series models may vary.

Lift assist Makes it easy to clean underneath the slicer, saving time.

No volt release (NVR) Ensures slicer will not automatically turn back on if power is lost.

THE RIGHT FEATURES TO FIT YOUR KITCHEN

Heavy-duty, all-day performance lets you create great food without limitations.

All of our slicers are designed to handle meats, cheeses and vegetables.

