INSTRUCTIONS



EDGE SLICER

THE EDGE™ SLICER

MODEL

EDGE ML-134054

HOBART CORPORATION

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Installation, Operation and Care of EDGE SLICER

SAVE THESE INSTRUCTIONS

GENERAL

The Edge slicer is equipped with a $\frac{1}{3}$ HP motor. A cord and plug is furnished as standard equipment. The slicer knife is chrome-plated forged carbon steel. The slicer base, carriage tray support arm, knife cover, ring guard and gauge plate are made of smooth-finish anodized cast aluminum for easy cleaning. The rear-mounted meat grip is hinged on the rod behind the carriage tray. The top-mounted knife sharpener is removable for cleaning.

The Edge slicer must be thoroughly cleaned and sanitized after installation and before being used. Refer to Cleaning, page 3.

INSTALLATION

UNPACKING

Immediately after unpacking the slicer, check for possible shipping damage. If the slicer is found to be damaged, save the packaging material and contact the carrier within 15 days of delivery.

Prior to installing the slicer, test the electrical service to make sure that it agrees with the specifications on the machine data plate. The data plate is located on the right side of the slicer base.

The CARRIAGE TRAY SUPPORT ARM is secured to the slicer by turning the KNOB below the SUPPORT ARM clockwise until snug (Fig. 2).

Mount the SHARPENER on top of the slicer (Fig. 1) by lowering it onto its post. The SHARPENER can be removed for cleaning.

The DEFLECTOR (Fig. 1) should already be mounted below the knife.

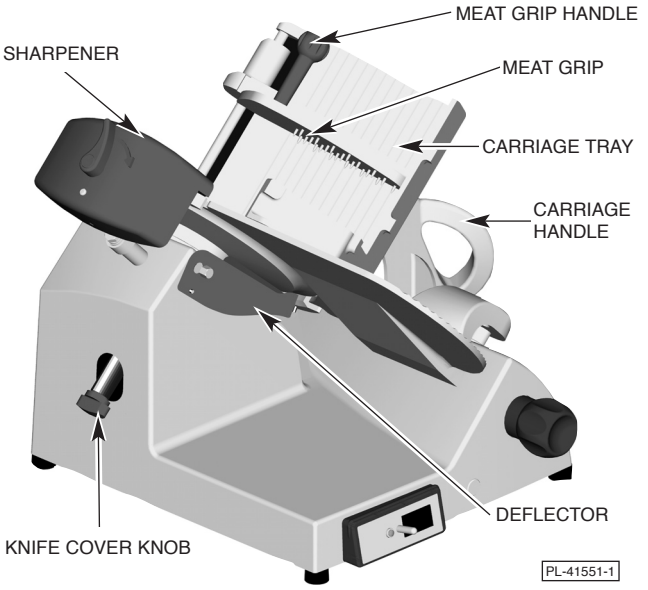


Fig. 1

ELECTRICAL

WARNING: THIS MACHINE IS PROVIDED WITH A THREE-PRONG GROUNDING PLUG. THE OUTLET TO WHICH THIS PLUG IS CONNECTED MUST BE PROPERLY GROUNDED. IF THE RECEPTACLE IS NOT THE PROPER GROUNDING TYPE, CONTACT AN ELECTRICIAN.

ELECTRICAL DATA

Model	Volts / Hertz / Phase	Machine Amps	Minimum Circuit Ampacity Maximum Protective Device AMPS
EDGE	120 / 60 / 1	3.5	15

Compiled in accordance with the National Electrical Code, NFPA 70, latest edition.

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OPERATION

SAFETY

SAFETY DEVICES INCORPORATED IN THIS SLICER MUST BE IN THEIR CORRECT OPERATING POSITIONS ANY TIME THE SLICER IS IN USE.

The KNIFE COVER should already be secured in place with the KNIFE COVER KNOB on the left side tightened clockwise (Fig. 1). The RING GUARD is not removable.

The MEAT GRIP (Fig. 2) must be used when slicing short ends to keep your hand(s) away from the knife.

When the slicer is not running, the INDEX KNOB (Fig. 2) must be turned fully clockwise so the GAUGE PLATE covers the KNIFE edge.

Always UNPLUG the POWER CORD before cleaning or moving the Slicer.

WARNING: ROTATING KNIFE. USE FEED GRIP. UNPLUG MACHINE POWER CORD BEFORE CLEANING, SERVICING OR REMOVING PARTS. REPLACE PARTS BEFORE USE.

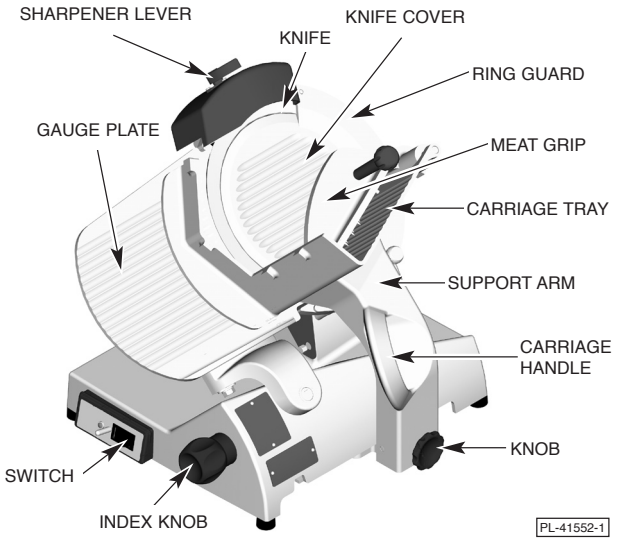


Fig. 2

SLICING — EDGE SLICER

With the GAUGE PLATE fully closed, pull the CARRIAGE TRAY all the way forward until it stops. With the MEAT GRIP out of the way, place the product to be sliced on the CARRIAGE TRAY. Set the MEAT GRIP against the product. Turn the slicer on by pressing the SWITCH ON (Fig. 2).

If the MEAT GRIP is not needed, store it out of the way by lifting it to the top of the meat grip slide rod and rotating it 270° behind the CARRIAGE TRAY. Allow it to rest so the notch on the bearing hub sets on the small notch of the upper carriage tray slot.

Adjust the GAUGE PLATE to obtain the desired slice thickness by turning the INDEX KNOB (Fig. 2). Use the CARRIAGE HANDLE (Fig. 2) to move the carriage back and forth to slice.

CLEANING

Thoroughly clean and sanitize the slicer after each day's use or after being idle for an extended time.

WARNING: THE SLICER KNIFE IS VERY SHARP. EXERCISE EXTREME CAUTION WHEN WORKING NEAR THE KNIFE.

WARNING: UNPLUG MACHINE POWER CORD AND TURN THE INDEX KNOB FULLY CLOCKWISE BEFORE CLEANING THE SLICER.

Use a clean cloth soaked in mild detergent and warm water to wipe the surfaces of the machine. Rinse using a fresh cloth and clean water. Use only products that are safe on stainless steel and aluminum.

To remove the CARRIAGE TRAY: Close the GAUGE PLATE, pull the carriage to the front, loosen the KNOB (Fig. 2) and use both hands to lift the tray straight up. To remove the KNIFE COVER: Unscrew the KNIFE COVER KNOB (Fig. 1), remove the rod and lift the KNIFE COVER free of its guide pin. To remove the DEFLECTOR (Fig. 1): Loosen the hex headed pin and slide the DEFLECTOR down to clear the pin. To remove the SHARPENER: Lift it straight off the sharpener post. Wipe out any residue from inside the sharpener housing.

Clean the CARRIAGE TRAY, KNIFE COVER, DEFLECTOR and SHARPENER with warm soapy water in a sink and rinse with clean water. Replace all removed parts when dry.

Clean completely around the RING GUARD by working a moistened, folded paper towel between the RING GUARD and KNIFE. Insert the towel at the base of the RING GUARD. Manually rotate the KNIFE and the towel will wipe the RING GUARD and the edge of the GAUGE PLATE as it follows the KNIFE.

Wash and rinse both sides of the KNIFE by wiping outward from the center. Use a mild detergent or sanitizer solution only. Never clean any part of the slicer with steel pads. Clean out the hole for the knife cover rod as necessary by swabbing with a tube brush.

Do not exceed chemical manufacturer's recommended concentrations for detergent or sanitizer. Do not exceed 200 parts per million concentration of available chlorine (1 tablespoon of 5.25% sodium hypochlorite bleach with 1 gallon of water). Concentrations greater than 200 ppm accelerate corrosion of metals. Maximum exposure to sanitizing solution varies with temperature and concentration. Rinse with clean water.

Reassemble the SHARPENER by lowering it onto the sharpener post. Replace the KNIFE COVER: Insert the knife cover rod into its hole (lower left side); position the KNIFE COVER over the center hole so the guide pin fits the hole in the rim and the hub fits the center hole; tighten the KNIFE COVER KNOB (Fig. 1) so the threads at the end of the rod screw into the threaded hub underneath the KNIFE COVER. Lower the CARRIAGE TRAY / SUPPORT ARM onto the carriage and tighten the KNOB (Fig. 2) clockwise until snug.

The slicer has a cleaning leg underneath the machine. Lift the front of the slicer until the cleaning leg swings straight down. Pull the cleaning leg all the way to the front so the slicer is completely supported before cleaning underneath.

DO NOT wash any slicer components in a dishwasher. DO NOT immerse slicer base or motor in water. DO NOT hose down slicer or splash excessively with water. If using a chlorinated sanitizing solution, dilute per manufacturer's guidelines and rinse with fresh water.

NOTE: Failure to follow use, care and maintenance instructions may void your Hobart warranty.

MAINTENANCE

KNIFE SHARPENING

The KNIFE will provide long service in normal food store or kitchen use. However, in high volume applications where it is a practice to sharpen the KNIFE frequently or even daily, the KNIFE will be expended in a shorter time.

Sharpen only when necessary; prolonged or too frequent sharpening results in unnecessary knife wear.

WARNING: UNPLUG MACHINE POWER CORD.

Turn the INDEX KNOB fully clockwise to close the GAUGE PLATE. Remove the KNIFE COVER by unscrewing the KNOB and lifting it off the slicer. Thoroughly wash the area around the KNIFE, the exposed KNIFE surfaces and the KNIFE edge. Do not allow fat from meat or cheese to transfer from KNIFE to SHARPENER.

Plug in machine power cord. Turn the slicer ON. Pull the SHARPENER HANDLE (Fig. 3) forward for 5 seconds and release. If necessary, repeat sharpening for another 5 seconds. Turn the slicer off. Unplug machine power cord. Wipe the slicer with a clean damp cloth to remove any grinding particles. Replace the KNIFE COVER.

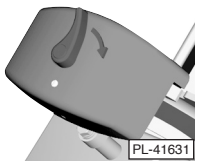


Fig. 3

LUBRICATION

Maintain smooth slicing by applying a few drops of mineral oil on the carriage slide rod underneath the slicer base. Do not use vegetable oil.

TROUBLESHOOTING

Make sure that the circuit breaker has not tripped or the fuse blown.

SERVICE

Contact your local Hobart-authorized service office for any repairs or adjustments needed on this equipment.