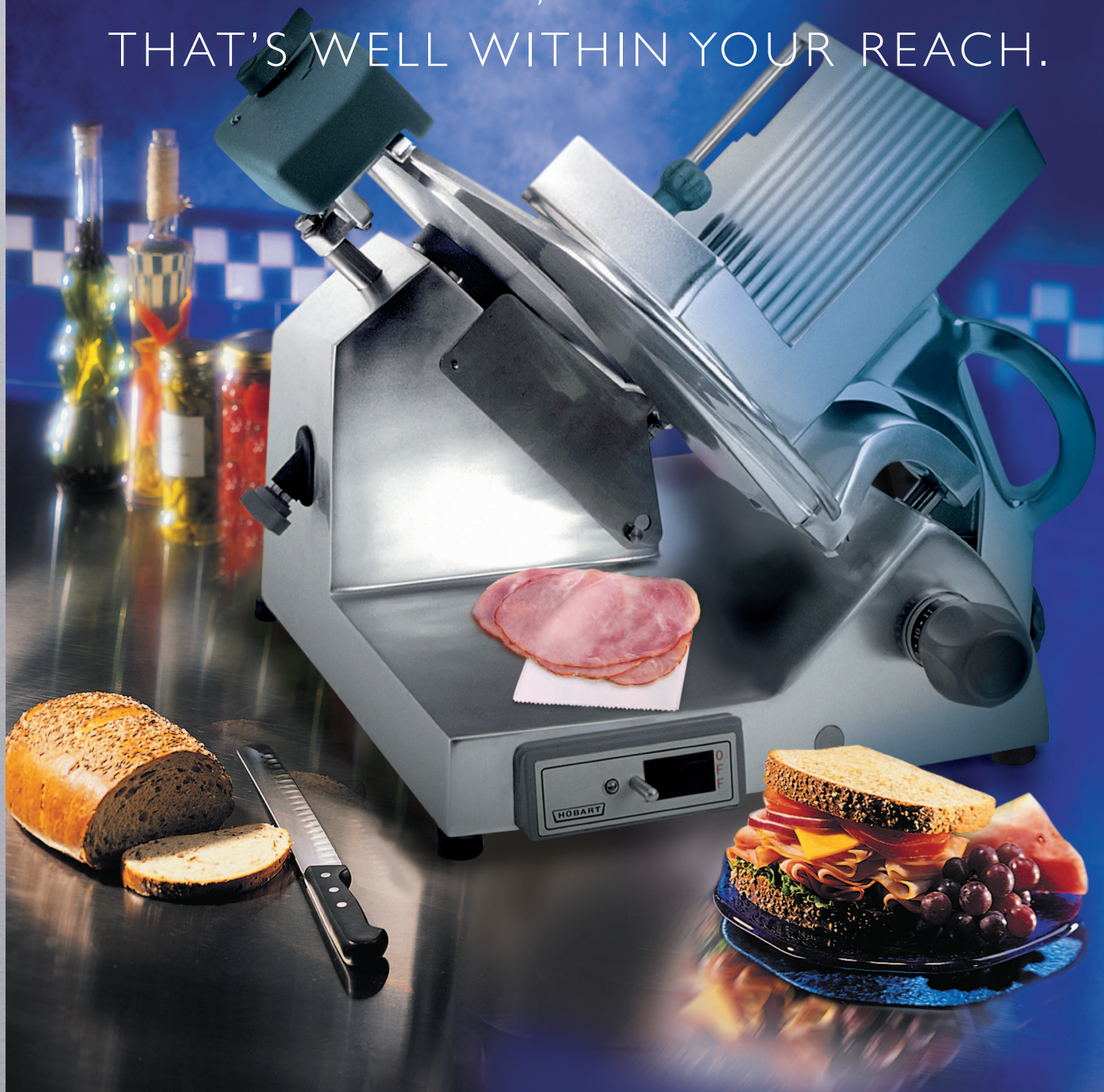


IF YOU ALWAYS WANTED TO
GET YOUR HANDS
ON A HOBART, HERE'S A SLICER
THAT'S WELL WITHIN YOUR REACH.



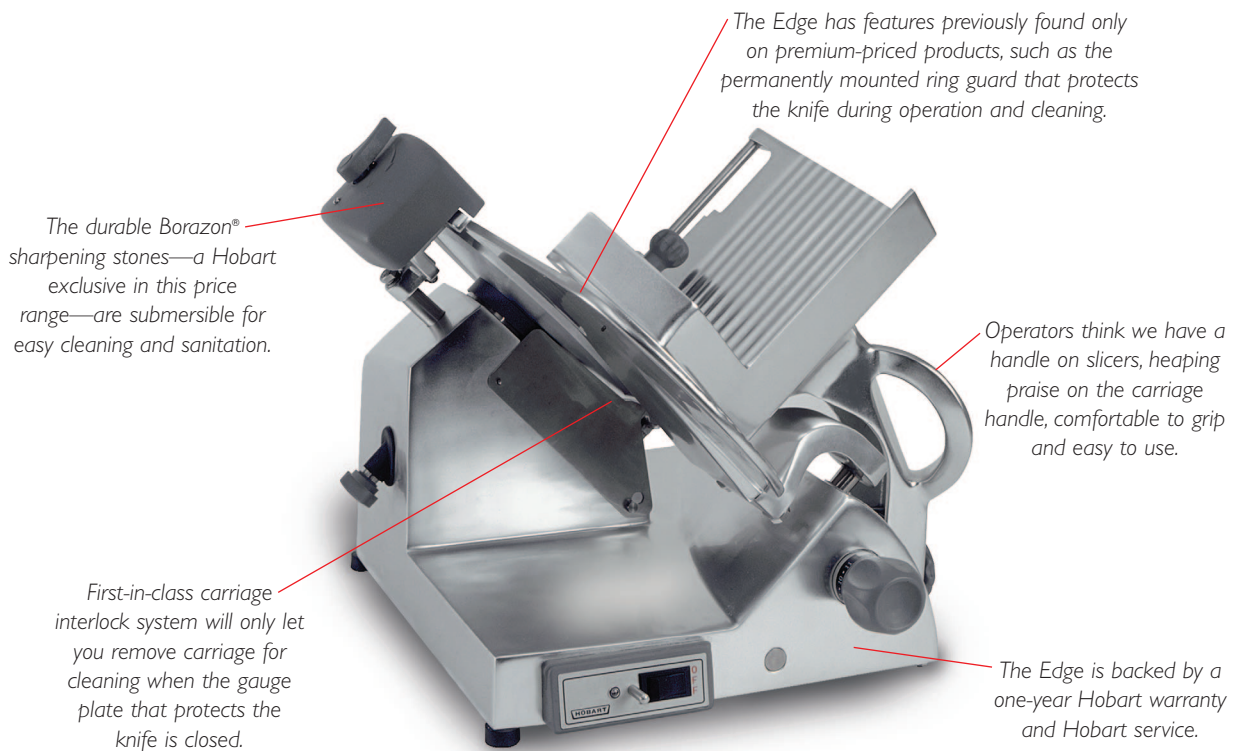
THE EDGE.™ EXCLUSIVE FEATURES
AT A VERY NON-EXCLUSIVE PRICE.



Solid equipment. Sound advice.

INTRODUCING THE EDGE.™

Hobart's sleek, new economical Edge™ slicer cuts costs to the bone, but doesn't skimp on features, especially when it comes to safety, sanitation and reliability. The carriage-interlock system, durable Borazon® sharpening stones and permanently mounted ring guard — features you only found until now on premium-priced models — make the Edge a highly efficient and easy-to-clean slicer. Designed for intermediate slicing, the Edge cuts meat, cheese and vegetables precisely and easily. About the only thing we haven't cut is our quality. After all, it's a Hobart.



- 1/3-H.P. knife motor delivers optimal performance.
- Top-mounted Borazon stone sharpener lets you sharpen and hone in five seconds.
- Smooth, one-piece, sanitary anodized aluminum base leaves no place for food to hide.
- Ergonomically designed for operator efficiency and safety, the Edge incorporates input from both foodservice and food retail customers.
- With its premium features at a non-premium price, the Edge is truly a cut above the rest and the best value in slicers today.



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