



SLICER SELECTION GUIDE

BASE FEATURES

											
MODEL	HS9	HS9N	HS8	HS8N	HS7	HS7N	HS6	HS6N	EDGE12	EDGE13	EDGE13A
USAGE	Continuous Use	Continuous Use	Continuous Use	Continuous Use	Continuous Use	Continuous Use	Continuous Use	Continuous Use	4 Hours or Less per Day	4 Hours or Less per Day	4 Hours or Less per Day
BLADE SIZE	13" Cobalt	13" Cobalt	13" Cobalt	13" Cobalt	13" Cobalt	13" Cobalt	13" Cobalt	13" Cobalt	12" Carbon Steel	13" Carbon Steel	13" Carbon Steel
MOTOR	1/2 HP	1/2 HP	1/2 HP	1/2 HP	1/2 HP	1/2 HP	1/2 HP	1/2 HP	1/2 HP	1/2 HP	1/2 HP
BASE CONSTRUCTION	Anodized Aluminum	Anodized Aluminum	Anodized Aluminum	Anodized Aluminum	Polished Aluminum	Polished Aluminum	Polished Aluminum	Polished Aluminum	Anodized Aluminum	Anodized Aluminum	Anodized Aluminum
REMOVABLE BLADE	✓		✓		✓		✓				
AUTOMATIC SLICING	✓	✓			✓	✓					✓
MANUAL SLICING	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
AUTO SHUT OFF (30 seconds)	✓	✓	✓	✓							
SLICE THICKNESS	1"	1"	1"	1"	1"	1"	1"	1"	9/16"	9/16"	9/16"
CUTTING CAPACITY (Width / Diameter)	10.75" / 7.5"	10.75" / 7.5"	10.75" / 7.5"	10.75" / 7.5"	10.75" / 7.5"	10.75" / 7.5"	10.75" / 7.5"	10.75" / 7.5"	10" / 8"	9.5" / 8"	9.5" / 8"

ADVANCED FEATURES

MODEL	HS9	HS9N	HS8	HS8N	HS7	HS7N	HS6	HS6N	EDGE12	EDGE13	EDGE13A
NO VOLT RELEASE	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
HOME TO START	✓	✓	✓	✓	✓	✓					
CLOSE TO STOP	✓	✓	✓	✓							
AUTO OFF	✓	✓	✓	✓							
GAUGE PLATE INTERLOCK	✓	✓	✓	✓						✓	✓

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