

ECO12 Manual Slicer







SPECIFIER STATEMENT

Specified slicer will be an NSF rated medium duty manual ECO slicer with a 12" diameter chrome-plated carbon steel knife and a Poly-V belt drive system. Slicer offers a removable carriage system, a top-mounted, removable ceramic stone sharpener and a permanently mounted ring guard. Features a 1/2 HP motor, 1 speed and no-volt release. Base is constructed from sanitary anodized aluminum to limit crevices and allow for easy clean up.

Project	ect		
AIA #	SIS #		
Item #	Quantity	C.S.I. Section 114000	

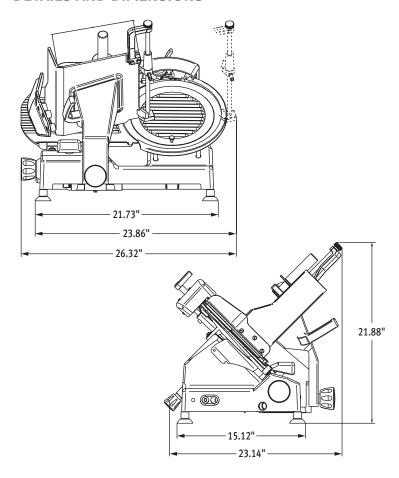
MODEL

□ ECO12 Manual slicer with 12" knife diameter – 120/60/1

STANDARD FEATURES

- + 1-speed, ¹/₂ HP knife drive motor
- + Poly-V belt drive system
- + 45° product table
- + Sanitary anodized aluminum base
- + Anodized aluminum carriage and knife cover
- + No-volt release
- + Removable carriage system
- + 12" diameter chrome-plated carbon steel knife
- + Removable top-mounted ceramic simultaneous sharpener
- + Permanent knife ring guard
- + Removable product deflector
- + Rear-mounted removable meat grip with contoured handle

DETAILS AND DIMENSIONS



Approved by	Date	Approved by	Date



SOLUTIONS/BENEFITS

PERFORMANCE III

1/2 HP Motor

12" Diameter Chrome-Plated Carbon Steel Knife

45° Product Table

+ Requires less mechanical pressure

Poly-V Belt Drive System

- + Design extends belt life while producing optimal slicing results
- More economical for service and repairs with reduced parts and service time

EASE OF USE



Top-Mounted Ceramic Stone Sharpener

- + Single action sharpens and hones in 15 seconds
- + Removable and submersible for easy cleaning and sanitation
- Two-stone, dual action system for a consistently sharp knife edge

Removable Meat Grip with Contoured Handle

+ Rear-mounted and removable

SANITATION & CLEANING .



Removable Carriage System

+ Carriage has 11.5" manual travel

Sanitary Anodized Aluminum Base

Removable Product Deflector

- + Allows access for thorough cleaning
- + No tools required means easy removal

Anodized Aluminum Carriage and Knife Cover

+ Maxiumum sanitation and minimal clean up time

OPERATOR ASSURANCE



No-Volt Release

+ In the event of a power loss, slicer must be restarted before operation can continue

Permanently Mounted Ring Guard

+ Protects knife during operation and cleaning

Gauge-Plate Interlock

+ Gauge plate must be closed to remove carriage for cleaning and cannot be opened while carriage is removed

SPECIFICATIONS

Knife Motor: 1-speed, 1/2 HP motor. Totally enclosed, permanently lubricated ball bearings. Single phase capacitor-start, induction run.

Electrical: 120/60/1 - ETL listed, 4 amp.

Knife: Chrome-plated carbon steel knife; 12" diameter, hollow-ground, hardened, polished, forged and chromiumplated carbon steel knife. Anodized aluminum knife cover provides easy cleaning access. Gauge plate protects knife edge when index knob is turned to full clockwise position.

Cutting Capacity: Carriage handles food up to 10.0" wide by 6.0" high or 8.0" diameter.

Slice Thickness: Precision system provides infinite slice adjustment and consistent cuts of hard or soft foods from tissue to ⁹/₁₆" or 14mm.

Finish: Anodized aluminum carriage, gauge plate, knife cover and base.

Start/Stop Button: Simple START/STOP button.

Cord and Plug: Attached 6-foot, flexible 3-wire cord and plug for grounded receptacle.

Warranty: All parts, service and travel coverage for one year excluding wear items.

Weight: Shipping - 85 lb.; Net - 68 lb.

Plugs and Receptacles:

Machine Voltages	5
Service Current Requirement if Plug Connected	120/60/1
	15 Amp.
Terminal Designation of Plug	2 Pole 3 Wire Grounding
NEMA Plug Configuration	5-15P
Plug Configuration	•
Molded Plug on Cord	Yes
Plug - Straight/Angle	Straight
NEMA Receptable or Connector Configuration	5-15R

As continued product improvement is a policy of Hobart, specifications are subject to change without notice.