

Project Name:	
Location:	
Item #:	Qty:
Model:	

MANUAL COMMERCIAL FOOD SLICER, 10 INCH KNIFE, MEDIUM DUTY

MODEL:

GSE010



ELECTRIC -

- 120V/60Hz/1-ph, NEMA 5-20P
- 6-1/2 ft power cord and plug set

International Voltage Available



NEMA 5-20F 120V/60/1

3RD PARTY APPROVALS





Certified to ANSI-NSF 8

Certified to ANSI UL 763

GENERAL WARRANTY (USA / CANADA) -

General Slicers are warrantied for one year from date of installation against defective materials and workmanship.

Contact General for details at info@generalfoodservice.com or 954.202.7419

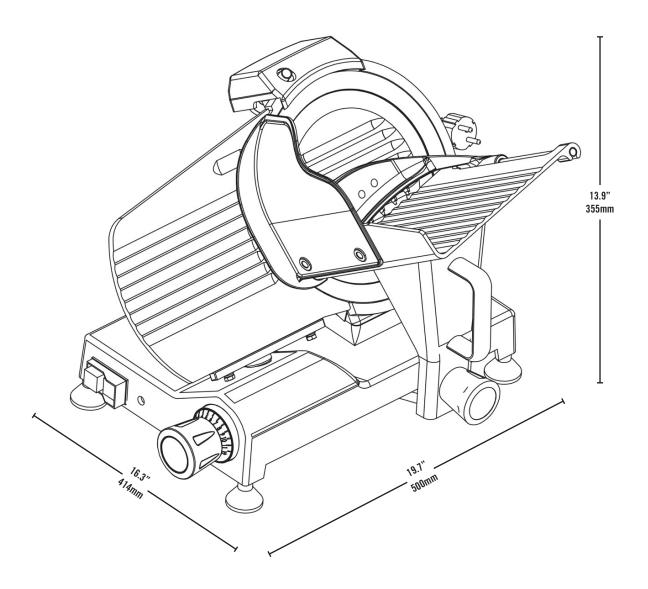
General ten (10) inch manual food slicer is suited to handle medium volume slicing of processed meats, hard cheese and vegetables. This compact slicer is ideal for applications needing slicing for up to eight (8) hours a day and is the best solution sandwich shops, restaurants, cafes, delicatessens, catering and food trucks.

FEATURES AND CONSTRUCTION -

- Manual slicer is constructed of stain resistant cast anodized aluminum
- Mounted full knife rim guard, regulator plate lock, and knife cover interlock provide a safe operation and are easy to clean after use
- Slicer is supplied with a high carbon, chrome plated knife with sharpener
- Efficient and powerful "high torque" knife drive system ensures consistent power transfer for smooth operation
- 4 rubberized legs are ideal for countertop use, prevents slicer from slipping or scratching food prep surface
- Cut capacity width 8" x 6.5"(203mm x 165mm) with a thickness cut of .5625" (143mm)
- Meets ETL requirements and standards
- Recommended for use of up to eight (8) hours daily
- The knife blade diameter measures ten inches (10",
 254mm) and is best used with processed meats, hard cheese and vegetables



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MODEL	DIMENSIONS (W x D x H)	CUT Capacity / Thickness	BLADE DIAMETER	ELECTRICAL	POWER USAGE	NET WEIGHT
GSE010	19.7" x 16.3" x 13.9" (500 x 414 x 355mm)	8" x 6.5" / .5625" (203 x 165mm) / (143mm)	10" (254mm)	120V / 60Hz / 1Ph	0.2HP	44 lb (20 kg)

INSTALLATION

Select a location for your slicer that will save time and steps for the operator. Allow ample work space in front and to the sides of the slicer.