

GSE012

Project Name:	

Location: _____

Item #: _____ Qty: _____ Model:

MANUAL COMMERCIAL FOOD SLICER, 12 INCH KNIFE, MEDIUM TO HEAVY DUTY

NEMA 5-15P

120V/60/1

MODEL:



ELECTRIC -

- 120V/60Hz/1-ph, NEMA 5-15P
- 6-1/2 ft power cord and plug set

International Voltage Available

3RD PARTY APPROVALS -



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

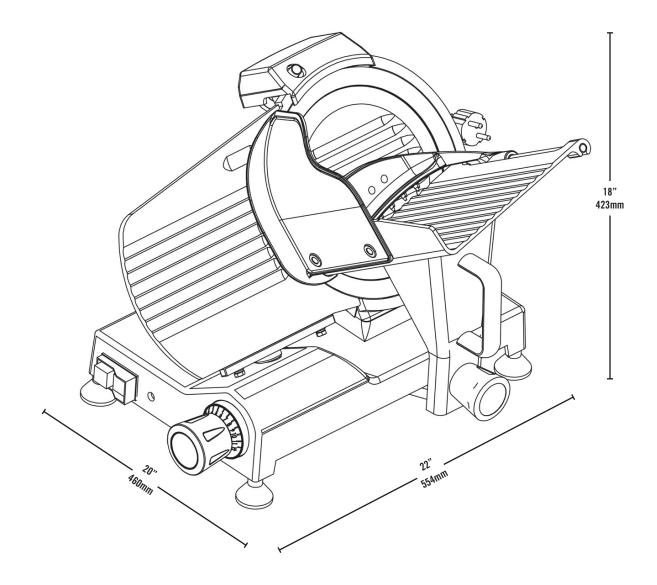
General twelve (12) inch manual food slicer is suited to handle medium to high volume slicing of processed meats, hard cheese and vegetables. This compact slicer is ideal for applications needing slicing for up to twelve (12) hours daily. This slicer is the best solution for busy sandwich shops, restaurants, 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 9" x 7" (229mm x 178mm) with a thickness cut of .5625 (143mm)
- Meets ETL requirements and standards
- Recommended for use of up to twelve (12) hours daily
- The knife blade diameter measures twelve (12", 305mm) and is best used with processed meats, hard cheese and vegetables



MANUAL COMMERCIAL FOOD SLICER, 12 INCH KNIFE, MEDIUM TO HEAVY DUTY



MODEL	DIMENSIONS (W x D x H)	CUT Capacity / Thickness	BLADE DIAMETER	ELECTRICAL	POWER USAGE	NET WEIGHT
GSE012	22" x 20" x 18" (554 x 460 x 423mm)	9" x 7" / .5625" (229 x 178mm) / (143mm)	12" (305mm)	120V / 60Hz / 1Ph	0.33HP	55 lb (25 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.

GFSCSS06 10/18/22 Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this document are subject to change without notice. While we exercise good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.