

Project Name: _____ AIA#: _____

Model #: _____ Location: _____

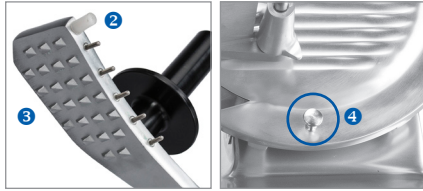
SIS#: _____ Item #: _____ Quantity: _____



G-Series Medium Duty Manual Slicer

Enhanced features — improved slicing performance!

Chute and end weight now accommodate 10.5" tall product. Pyramid-shaped end weight teeth improve product gripping for optimal slice quality.



Model

☐ G10 – 10" Diameter Knife

Standard Features

- Powerful 1/3 HP knife motor
- 10" hard chromed special alloy, hollow ground knife, longer lasting and easier to sharpen
- 0 to 9/16" slice thickness
- Extended rod, end weight and chute can accommodate product up to 10.5" in length (1)
- Gripping teeth on underside of end weight for stability when slicing taller product (inset 2)
- Pyramid-shaped end weight teeth improve product hold during slicing (3)
- Positive traction grooved drive belt
- Large food carriage and product receiving area
- Top mounted, all metal knife sharpener
- Smooth stainless steel ball bearing chute slide system ensures easy movement
- Ergonomically designed, dual purpose handle
- 35° angled food chute
- Motor overload protection with manual reset
- Knob makes installation and removal of knife cover easier (inset 4)
- Knife cover interlock
- Permanently attached knife ring guard
- Sealed splash zones for added sanitation and protection of electronics
- No voltage release relay system
- Non-slip rubber feet
- Anodized aluminum construction with seamless edges and radius corners for ease of cleaning
- Removable easy-to-clean chute, slice deflector, knife cover and sharpener
- Metal bottom enclosure for easy cleaning
- Moisture proof, easy-to-clean ON/OFF switch and knife hub

Warranty

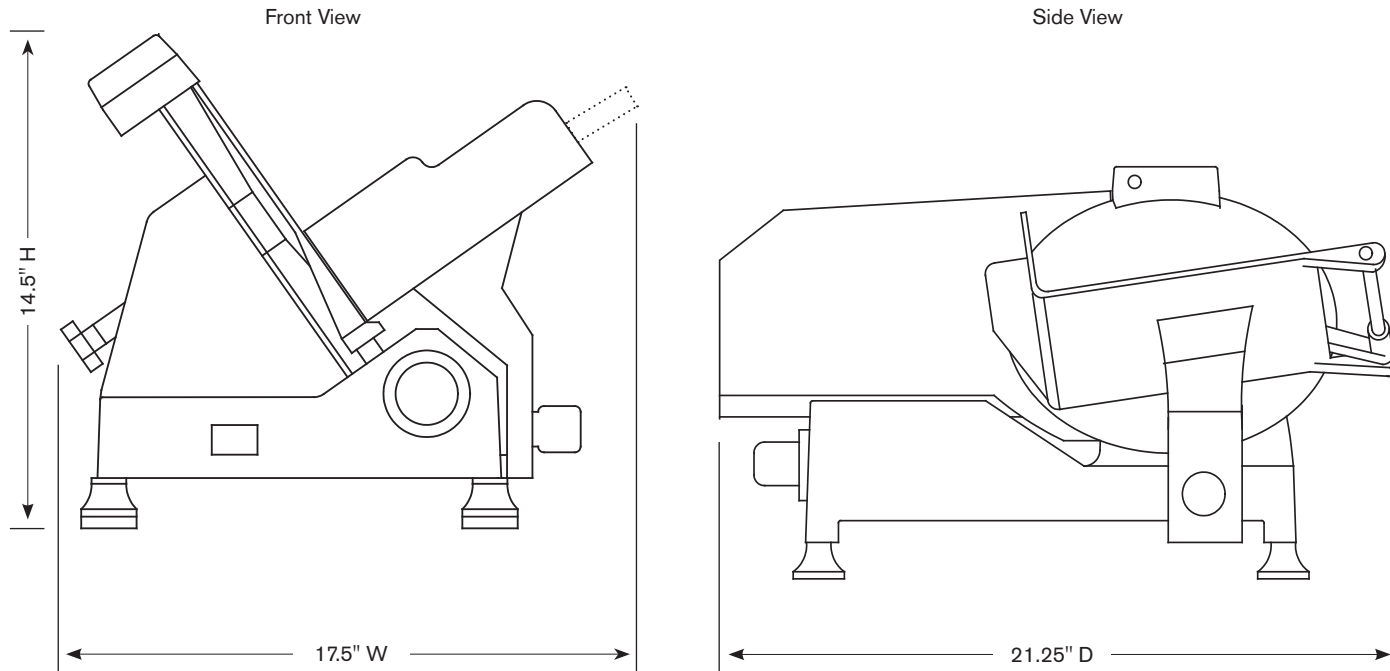
- Two year parts and labor

Optional items

- Slicer sanitation cover

To select options, see complete list on back

Approved by: _____ Date: _____



SPECIFICATIONS

Model	Auto or Manual	Motor	Volts	Amps	Drive Type	Slicing Volume per Day	Cheese Slicing	Blade Diameter	Max Slice	Product Cutting Capacity		
										W (Width)	D (Diameter)	L (Length)
G10	Manual	1/3 HP	115-60-1	3	Belt	2 Hours		10" (25.4 cm)	9/16" (1.43 cm)	9.5" (24.1 cm)	7.25" (18.4 cm)	10.5" (26.6 cm)

Cord & Plug: Attached 6 foot flexible 3-wire cord with molded plug fits a grounded receptacle. NEMA 5-15 

DIMENSIONS | SHIPPING INFORMATION

Reinforced carton for shipping. The weight and dimensions of this reinforced carton are included below and may vary from shipment to shipment.

Freight class 85

Model	Overall Dimensions	Net Wt	Shipping Dimensions	Shipping Wt
G10	17.5" w x 21.25" d x 14.5" h (44.45 cm x 53.98 cm x 36.83 cm)	36 lbs (16.33 kg)	22" w x 26" d x 20" h (56 cm x 66 cm x 51 cm)	43 lbs (19.5 kg)

Manual slicer with 10" diameter hard chromed, special alloy, hollow ground knife with stain resistant heavy-gauge anodized aluminum finish. Unit has 1/3 HP fan cooled motor with overload protection, manual reset, permanently lubricated ball bearings and positive traction grooved drive belt. Slicer has top mounted, removable, dual action knife sharpener with two stones, and removable food chute, slice deflector and knife cover. On/Off switch and electric wiring are moisture proof, with sealed splash zones. Slicer is listed to NSF8 standard and ETL. Two-year parts and labor warranty.

OPTIONAL ITEMS:

☐ **SC-SMALL** Small slicer sanitation cover

Available only at time of purchase.