

Project Name: \_\_\_\_\_ AIA#: \_\_\_\_\_

Model #: \_\_\_\_\_ Location: \_\_\_\_\_

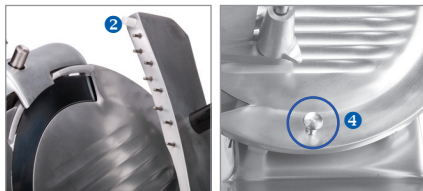
SIS#: \_\_\_\_\_ Item #: \_\_\_\_\_ Quantity: \_\_\_\_\_



# 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

G12 – 12" Diameter Knife

## Standard Features

- 12" hard chromed special alloy, hollow ground knife, longer lasting and easier to sharpen
- 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)
- 0 to 9/16" slice thickness
- Powerful 1/2 HP knife motor
- Motor overload protection with manual reset
- Oversized positive traction grooved belt drive
- Knife cover interlock
- Knob makes installation and removal of knife cover easier (inset 4)
- Top mounted all metal knife sharpener
- Removable easy-to-clean chute, slice deflector, and knife sharpener
- Anodized aluminum construction with seamless edges and radius corners
- Metal bottom base enclosure
- Permanently attached knife ring guard
- Moisture proof, easy-to-clean ON/OFF switch and knife hub
- Sealed splash zones for added sanitation and protection of electronics
- Ergonomically designed, dual purpose handle
- Easy movement with smooth stainless steel ball bearing chute slide
- 35° angled food chute
- No voltage release relay system
- Non-slip rubber feet

## Optional items

- Large slicer sanitation cover
- Slaw tray
- Food fence
- Vegetable hopper
- Scale Mount

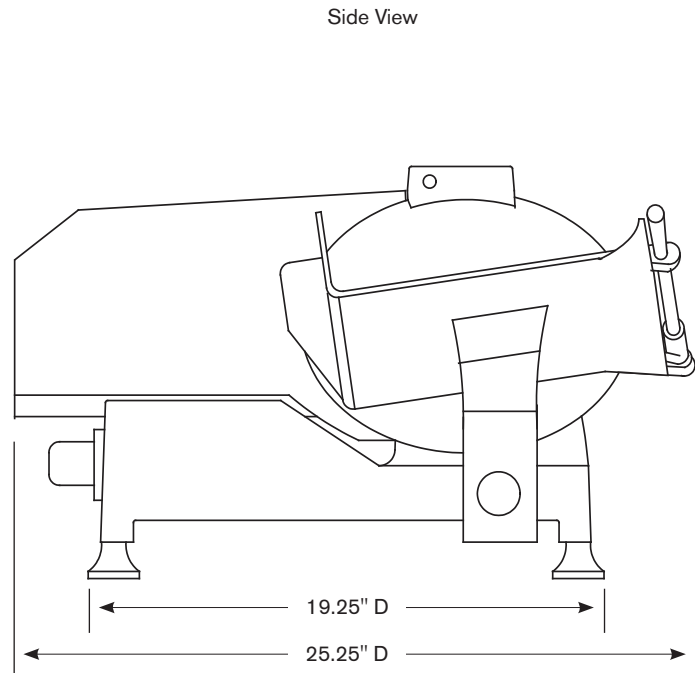
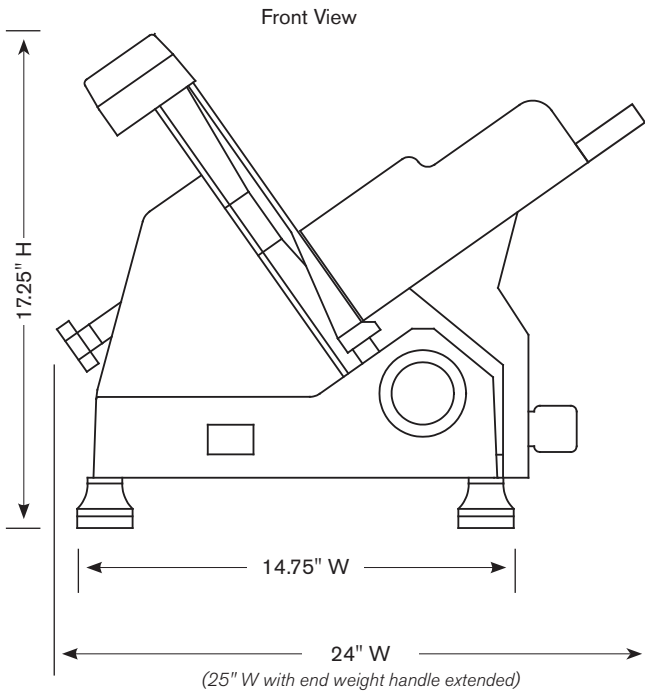
To select options, see complete list on back



## Warranty

- Two years parts and labor

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)
G12	Manual	1/2 HP	115-60-1	3	Belt	4 Hours		12" (30.48 cm)	9/16" (1.43 cm)	10" (25.4 cm)	8.25" (21 cm)	10.5" (26 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	Ship Wt
G12	25" w x 25.25" d x 17.25" h (64 cm x 64 cm x 44 cm)	54 lbs (25 kg)	26" w x 22" d x 20" h (66 cm x 56 cm x 51 cm)	61 lbs (28 kg)

Manual slicer with 12" diameter hard chromed special alloy, hollow ground knife with stain resistant heavy-gauge anodized aluminum finish. Unit has 1/2 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 NSF and ETL listed. Two-year parts and labor warranty.

## OPTIONAL ITEMS:

- SC-LARGE** Large slicer sanitation cover
- SLAWTRAY** Slaw tray
- 300014** Vegetable hopper
- M500A** Food fence (11" d x 1-1/8" h)
- SCALE MOUNT-G** Mount for Globe 10 lb. scale

**Available only at time of purchase.**