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 (Inset 9)
- Gripping teeth on underside of end weight for stability when slicing taller product (Inset 6)
- Pyramid-shaped end weight teeth improve product hold during slicing (Inset 6)
- 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 9)
- 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 years parts and labor

Optional items
- Slicer sanitation cover

To select options, see complete list on back
**Medium Duty Manual Slicer G10**

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

**SPECIFICATIONS**

<table>
<thead>
<tr>
<th>Model</th>
<th>Auto or Manual</th>
<th>Motor Volts</th>
<th>Amps</th>
<th>Drive Type</th>
<th>Slicing Volume per Day</th>
<th>Cheese Slicing</th>
<th>Blade Diameter</th>
<th>Max Slice</th>
<th>Product Cutting Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>G10</td>
<td>Manual</td>
<td>1/3 HP</td>
<td>115-60-1</td>
<td>Belt</td>
<td>2 Hours</td>
<td>10” (25.4 cm)</td>
<td>9/16” (1.43 cm)</td>
<td>9.5” (24.1 cm)</td>
<td>W: 7.25” (18.4 cm) D: 10.5” (26.6 cm)</td>
</tr>
</tbody>
</table>

**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**

<table>
<thead>
<tr>
<th>Model</th>
<th>Overall Dimensions</th>
<th>Net Wt</th>
<th>Shipping Dimensions</th>
<th>Shipping Wt</th>
</tr>
</thead>
<tbody>
<tr>
<td>G10</td>
<td>17.5” w x 21.25” d x 14.5” h (44.45 cm x 53.98 cm x 36.83 cm)</td>
<td>36 lbs (16.33 kg)</td>
<td>22” w x 26” d x 20” h (56 cm x 66 cm x 51 cm)</td>
<td>43 lbs (19.5 kg)</td>
</tr>
</tbody>
</table>

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.*