



Project Name:

Location:

Item:

Qty.:

Model:

GSE109/110/112

Commercial Slicers



GSE109/110/112 Standard Features

The General brand of commercial slicers has represented value and performance to the foodservice industry for over 30 years! The General "GSE" series of slicers is designed, engineered and manufactured to perform in any light to medium duty foodservice operation, with standard features and benefits usually found only on the more expensive and heavier duty slicers! Our "high torque" belt & pulley knife drive system offers greater efficiency and smooth performance to cut through meats and cheeses without the need for a high horsepower motor, using less amps! Slicer safety features are most important and the "GSE" series of slicers comes standard with all the safety requirements at a price that is surprisingly affordable! The General "GSE" series provides the best value in the marketplace today!

FEATURE LIST

Model:	GSE 109	GSE 110	GSE 112
Description:	9" / 229 mm Slicer	10" / 254 mm Slicer	12" - 305 mm Slicer
Voltage:	120/60/1 220/50/1 220/60/1	120/60/1 220/50/1 220/60/1	120/60/1 220/50/1 220/60/1
Rated Power:	1/6 Hp	1/5 Hp	1/3 Hp
Cut Capacity:	8" x 6 1/2" 203 mm x 165 mm	8" x 6 1/2" 203 mm x 165 mm	8" x 6 1/2" 203 mm x 165 mm
Cut Thickness:	Up to 7/16" 17.5 mm	Up to 7/16" 17.5 mm	Up to 7/16" 17.5 mm
Weight:	38 lb 17 kg	44 lb 20 kg	55 lb 25 kg
Dimensions:	19"W x 15 1/2"D x 14"H 483 x 394 x 356 mm	19"W x 15 1/2"D x 14"H 483 x 394 x 356 mm	22.5"W x 18.5"D x 16.5"H 575 x 470 x 419 mm



Specifications subject to change without notice.

Approvals:



GENERAL

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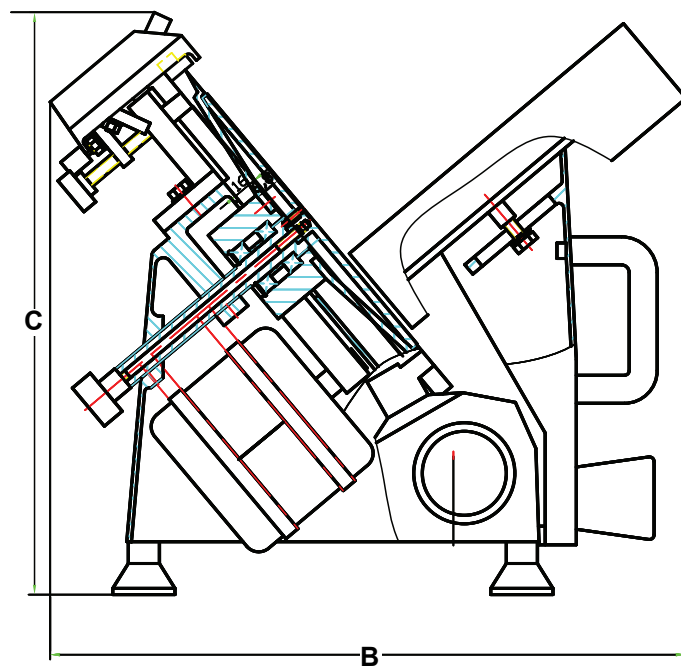
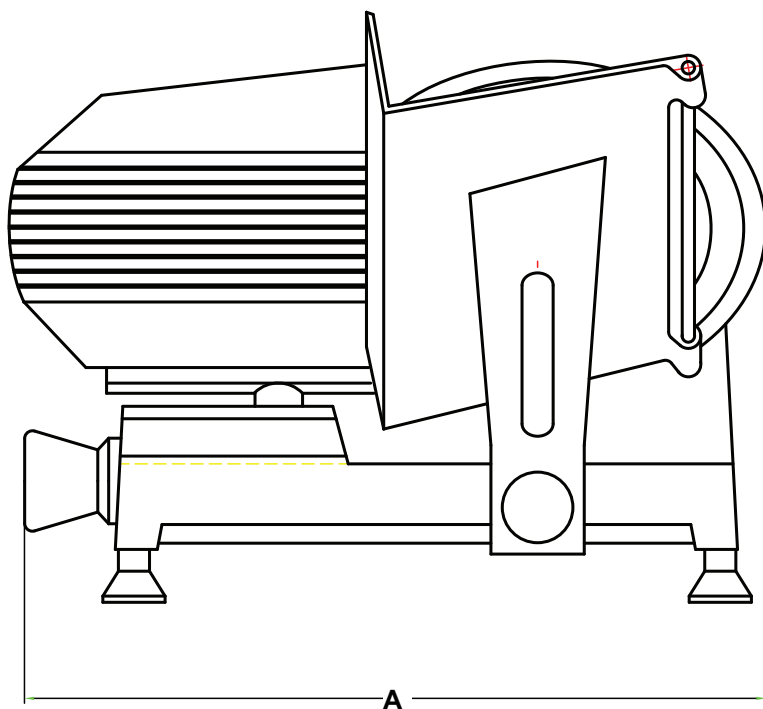
General's continuing commitment to quality products may mean a change in specification or pricing without notice.



GSE109/110/112

PLAN VIEW

Commercial Slicers



Dimensional Data

Model	Description	Amps	Power	A = Width	B = Depth	C = Height
GSE 109	9"/229mm slicer	1	1/6 Hp	19"/483mm	15.5"/394mm	14"/356mm
GSE 110	10"/254mm slicer	1.25	1/5 Hp	19"/483mm	15.5"/394mm	14"/356mm
GSE 112	12"/305mm slicer	2	1/3 Hp	22.5"/575mm	18.5"/470mm	16.5"/419mm

- Cast aluminum body, radius corners, anodized and stain resistant
- Top mounted 2 stone sharpener, removable for cleaning or replacement
- Full knife ring guard for safety when cleaning
- Regulator plate safety lock
- Electronic knife cover safety interlock
- Spring loaded food tray return
- Bottom enclosure covers electrical components
- Moisture resistant on/off pushbuttons
- High torque belt and pulley knife drive

- Chrome plated high carbon hollow ground steel knife
- 55"/400 mm Flexible 3 wire cord and NEMA 5-15P plug
- Food tray hand guard for operator safety
- ETL Sanitation and UL listed and approved
- Slicer disassembles for cleaning without the need for tools
- Cut thickness up to 7/16"/11mm
- Motors sealed, permanently lubricated and thermally protected, 1600 RPM



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