

• Slicer •

- * **1/8 HP Powerful Chute Motor**
More powerful torque by chute driven provides a clean cut on tough products.
- * **Powerful Gear Driven Knife Motor**
German Knife's Heavy Duty Gear Drive System provides years of maintenance free reliability without down time.
No belts to slip or break.
Powerful 1/2HP Knife Motor assures peak performance when slicing the toughest products.
- * **Permanently Lubricated Worm Gears**
Grease reservoir attached to the Knife Motor allows the Worm Gears to last longer.
Worm Gears are made of Nytratron that is self-lubricated plastic made in Germany on high speed commercial equipment.
- * **Electronic Control Panel**
Variable 9 speed chute drive from 20 to 60 strokes per minute. (GS-12A only)
German knife's new touch pad control board is easy to operate.
- * **Self-diagnosis function**
Self-diagnosis function protects against an overheated or over current condition on the Knife and Chute Motors. (GS-12A only)
- * **Stainless Steel Structure for Food Zone**
Stainless Steel food contact zones provide easy to clean surfaces and won't chip or peel.
- * **Stainless Steel Slice Receiving Plate**
- * **Oil Lubrication System on Top and Bottom Slide Shaft**
Oil lubrication system on top and bottom Slide Shaft Provide smooth sliding for the Chute compared with other brands.

GS-12M(Manual)



GS-12A(Automatic)



SPECIFICATIONS

MODEL		GS-12A	GS-12M
DIMENSION	Foot Print	17.8"x22.4"	17.8"x22.4"
	Overall Length	25.6"	25.6"
	Overall Width	23.4"	23.4"
	Overall Height W/Feet	27.4"	23.6"
MOTOR	Knife Motor	1/2HPx1phxAC115Vx60Hz(GS-12A)	1/2HPx1phxAC115Vx60Hz(GS-12M)
	Chute Motor	1/8HPx90WxDC115V(GS-12A)	
Speed		Max 60 slices/min	
Diameter of knife		Dia 12"	Dia 12"
Slices Thickness		tissue thin-1" thick	
Net Weight		173lbs	130lbs
Shipping weight		220lbs	177lbs
Box dimensions(LxDxH)		29.5"x28.3"x31.5"	29.5"x28.3"x27.5"

*Design and specifications can be changed without prior notice for product improvement.

- * **Ergonomic Style Chute Handle**
Comfortable and stable ergonomic style grip on the chute handle provides easy glide manual operation.

- * **Knife Blade**
The exclusive Knife made in Germany holds the cutting edge longer, requires fewer sharpenings, resists corrosion and provides precision cutting and more uniform slices each and every time.

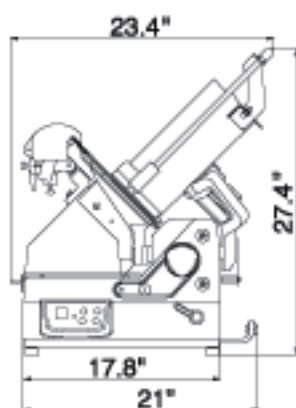
- * **Heavy Stainless Steel End Weight**
Heavy End Weight lets you slice tiny pieces to the end and eliminates waste.

- * **Operator Side End Weight Rod**
By placing the End Weight Rod on the Operator side of the chute the product is held tighter on slicing.

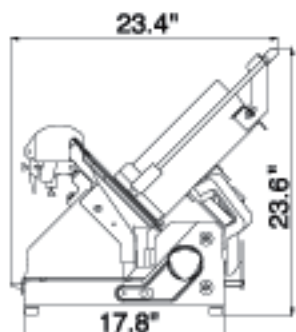
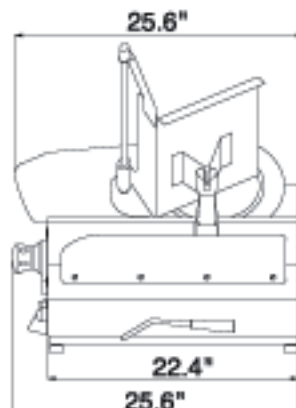
- * **Top Mounted Knife Sharpener**
Sharpener won't get lost or dropped, aligns consistently to the knife and provides single step easy to use maintenance, swings away from food contact area when not in use.

- * **Safe Knife Cleaning**
German Knife heavy duty slicers are equipped with a permanently attached Knife Ring Guard and an interlock Knife Cover. These features help protect the operator from contacting the blade's edge while cleaning.

- * **Slice Thickness Adjustment**
Precise slice thickness adjustment lets you slice from tissue thin to 1" thick.



GS-12A VIEW (Automatic)



GS-12M VIEW (Manual)

