The General Vegetable Cutter is a great fit in any medium to high volume production facility. Capable of cutting up to 500 LBS per hour of fruits and vegetables, this cutter is the clear choice for slicing, julienne, shredding, french fries or dicing.



Model No. GSV112

Voltage: 120/60/1 (Also Available in 220/50/1 and 220/60/1) Weight: 50 LB / 23 KG

Dimensions: 9" W x 22" D x 20" H (230 mm W x 570 mm D x 510 mm H)





APPLICATION

- Perfect for use in small to medium sized restaurants, schools, pizza shops, salad bars, supermarkets, sandwich shops, and more!
- Used for the preparation of fruits, vegetables, and cheeses.
- A volume production of up to 500 LBS per hour can be achieved, depending upon the product.

FEATURES

- Cast aluminum polished body complete with a lid and 2 food chutes, one large semi-circle chute, and one smaller round chute.
- The food pusher and lid are electrically interlocked to prevent operation if opened.
- A selection of 22 blades is available to produce sliced, diced, julienne, shredded, and French fry style cuts.
- All knives are stainless steel and completely replaceable.

DISC SELECTION GUIDE

SLICING



Curved Knife Soft Slicing .0312" (1 mm) GSV-E1



Curved Knife Soft Slicing .0781" (2 mm) GSV-E2



Curved Knife Soft Slicing .1875" (5 mm) GSV-E5



Slicing .3125" (8 mm) GSV-H8



Slicing .375" (1 mm) GSV-H10



Slicing .5625" (14 mm) GSV-H14



Thin Slice .0781" (2 mm) GSV-P2



Slicing .1562" (4 mm) GSV-P4



Wavy Slice .0781" (2 mm) Wayy Slice .1562" (4 mm) GSV-PB2 GSV-PB4

JULIENNE



Julienne .0937" (2.5 mm) GSV-HU2.5



Julienne .1562" (4 mm) GSV-HU4



Julienne .375" (10 mm) GSV-HU10

SHREDDING



Fine Shred .125" (3mm) GSV-H3



Medium Shred 1562" (4mm) GSV-H4



Coarse Shred .2812" (7mm) GSV-H7

FRENCH FRY



French Fry Extruder .3125" (8mm) GSV-T8



French Fry Extruder .375" (10mm) GSV-T10

DICING



Dicing Grid .3125" (8mm) GSV-D8



Dicing Grid .375" (10mm) GSV-D10



Dicina Grid 625" (12mm) GSV-D12



Dicing Grid .75" (20mm) GSV-D20