



COMMERCIAL SLICERS



INSTRUCTION MANUAL

PLEASE READ THESE INSTRUCTIONS CAREFULLY BEFORE USING YOUR SLICER



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OWNER INFORMATION

GENERAL

Thank you for purchasing this quality General product brought to you by **The Legacy Companies**. Your new General GSE-109, GSE-110 and/or GSE-112 was designed with advanced performance and safety features that make it a valued addition to your kitchen equipment package. Like all General products and accessories the GSE-109, GSE-110 and GSE-112 are manufactured to give years of reliable service.

The General GSE-109 (nine inch), GSE-110 (ten inch) and GSE-112 (twelve inch) slicers are heavy duty precision crafted, versatile units. These all-purpose slicers use an all stainless steel drive system that provides for years of corrosion free operation. The heat treated carbon steel knife was designed for years of use.

Each slicer comes standard with a stainless steel drive system, On board knife sharpener, safety interlock switch, easy to use controls, smooth rounded corners and edges and a anti-microbial finish. The power control switch has a moisture resistant protective covering and all units come equipped with a motor overload switch to protect the motor from amperage overload.

The GENERAL brand GSE-109, GSE-110 and GSE-112 SLICERS remove the guesswork and produce a uniform finished product from one operator to the next.

Thank You Again for Your Purchase!

LIMITED WARRANTY PROVISIONS

GENERAL warrants to the original purchaser of the GSE-109, GSE-110 and GSE-112 slicers, all parts thereof to be free from defects in material and workmanship while under normal use. Outlined below are the specific warranty periods and level of coverage:

- GSE-109 90 days parts
- GSE-110 90 days parts
- GSE-112 90 days parts

Warranty registration must be completed and received within 10 days of installation for warranty activation. Warranty registration can be mailed by completing the enclosed warranty card or can be completed at our website; **www.thelegacycompanies.com**.

GENERAL's obligation under this warranty shall be limited to the repair or at the sole discretion of TLC Technical Service, the replacement of the appliance. Authorized on-site service is not authorized for these appliances, however the end user may be directed to take the appliance to the nearest authorized service agency. In the event of a malfunction, GENERAL will not be held responsible for spoilage of products, loss of sales or consequential damages. In the event a replacement unit is to be supplied, TLC will cover all costs to replace the defective product including associated shipping costs to deliver a new product to the customer but only after satisfactory evaluation of the original unit by an authorized TLC service agent. See the back cover of this manual for all limited warranty details.



OWNER INFORMATION (CONTINUED)

SERVICE/TECHNICAL ASSISTANCE

If you experience any problems with the installation or operation of your GSE-109, GSE-110 or GSE-112 slicer, contact your local *The Legacy Companies* Authorized Service Agency. You can also contact TLC Technical Service at anytime to find your local servicer or visit our website for more details

Please fill in the information below and have it handy when calling your authorized service agency for assistance. The serial number is on the specification plate located on the rear of the unit.

Purchased From: _____

Date of Purchase: _____

Model No.: _____

Serial No.: _____

Mfg. No.: _____

Refer to the service agency directory and fill in the information below:

Authorized Service Agency

Name: _____

Phone No.: _____

Address: _____

When having your quality General product serviced please use only genuine General replacement parts. Use of replacement parts other than those supplied by the manufacturer will void the warranty. Your Authorized Service Agency has access to a complete supply of parts for this unit.

You may also contact TLC at **1-877-368-2797** if you have trouble locating your local authorized service agency.

GENERAL PRODUCT INFORMATION

GENERAL FEATURES

- GENERAL's all purpose slicers use a solid all stainless steel belt driven drive shaft powered by powerful 115 Volt motor.
- Aluminum die cast base finished in a silver epoxy powder coating with an added anti-microbial finish for easy cleaning and sanitizing
- Stainless steel ball bearings for long lasting quiet use.
- Safety interlock switch to prevent harm when cleaning and removing the knife.
- Safety gard edge around the knife to help prevent injury
- Strong, reliable, moisture resistant switches provide for continuous operation.
- Motor overload switches
- The GSE-109, GSE-110 and GSE-112 utilize a six foot, NEMA 5-15P, 120 volt insulated power cord for use in a standard 5-15R, 15 amp power receptacle
- **GSE-109** is equipped with a 110 Watt, motor that is completely enclosed, permanently lubricated and thermally protected motor
- Cut Capacity: 7.5" x 5" (191mm x 127mm)
- Cut Thickness: 9/16" (143mm)
- Knife Diameter: 9" (229mm)
- Dimensions: 16" W x 18" D x 15" H
(406mm W x 457mm D x 381mm H)
- **GSE-110** is equipped with a 120 Watt, motor that is completely enclosed, permanently lubricated and thermally protected motor
- Cut Capacity: 8" x 6.5" (203mm x 165mm)
- Cut Thickness: 9/16" (143mm)
- Knife Diameter: 10" (254mm)
- Dimensions: 17" W x 21" D x 15" H
(432mm W x 533mm D x 381mm H)





GENERAL PRODUCT INFORMATION (CONTINUED)



- **GSE-112** is equipped with a 250 Watt, motor that is completely enclosed, permanently lubricated and thermally protected motor
- Cut Capacity: 9" x 7" (229mm x 178mm)
- Cut Thickness: 9/16" (143mm)
- Knife Diameter: 12" (305mm)
- Dimensions: 20" W x 22" D x 18" H (508mm W x 559mm D x 457mm H)

IMPORTANT SAFETY INFORMATION

Throughout this manual, you will find the following safety words and symbols that signify important safety issues with regards to operating or maintaining the unit.

 **WARNING** 



GENERAL WARNING. INDICATES INFORMATION IMPORTANT TO THE PROPER OPERATION OF THE EQUIPMENT. FAILURE TO OBSERVE MAY RESULT IN DAMAGE TO THE EQUIPMENT AND/OR SEVERE BODILY INJURY OR DEATH.

 **WARNING** 

ELECTRICAL WARNING: INDICATES IMPORTANT INFORMATION RELATING TO POSSIBLE SHOCK HAZARD. FAILURE TO OBSERVE PROPER PRECAUTIONS MAY RESULT IN DAMAGE TO THE EQUIPMENT AND/OR SEVERE BODILY INJURY OR DEATH.

 **CAUTION** 

GENERAL CAUTION: INDICATES INFORMATION IMPORTANT TO THE PROPER OPERATION OF THE EQUIPMENT. FAILURE TO OBSERVE THIS CAUTION COULD RESULT IN DAMAGE TO THE EQUIPMENT

 **WARNING** 

HOT SURFACE WARNING. INDICATES INFORMATION IMPORTANT TO THE HANDLING OF EQUIPMENT AND PARTS. FAILURE TO OBSERVE CAUTION COULD RESULT IN PERSONAL INJURY.

In addition to the warnings and cautions in this manual, use the following guidelines for safe operation of your new General product.

- Read all instructions before using equipment.
- For your safety, the equipment is furnished with a properly grounded cord connector. Do not attempt to defeat the grounded connector.
- Install or locate the equipment only for its intended use as described in this manual. Do not use corrosive chemicals on or in this equipment.
- Keep cord away from heated surfaces.
- Do not immerse cord or plug in water.
- Do not operate this equipment if it has a damaged cord or plug; if it is not working properly, or if it has been damaged or dropped.
- This equipment should be serviced by qualified personnel only. Contact the nearest General authorized service facility for repair.
- Do not block or cover any openings on the unit.
- Do not allow cord to hang over edge of table or counter.



IMPORTANT SAFETY INFORMATION *(continued)*

The following warnings and cautions appear throughout this manual and should be carefully observed.

- Turn the unit off, disconnect the power source and allow unit to cool down before performing any service or maintenance on the unit.
- The procedures in this chapter may include the use of chemical products. These chemical products will be highlighted with bold face letters followed by the abbreviated HCS (Hazard Communication Standard). See Hazard Communication Standard manual for the appropriate Material Safety Data Sheets (MSDS).
- The equipment should be grounded according to local electrical codes to prevent the possibility of electrical shock. It requires a grounded receptacle with separate electrical lines, protected by fuses or circuit breaker of the proper rating.
- All electrical connections must be in accordance with local electrical codes and any other applicable codes.
 - Electrical ground is required on this appliance.
 - Do not modify the power supply cord plug. If it does not fit the outlet, have a proper outlet installed by a qualified electrician.
 - Do not use an extension cord with this appliance.
 - Check with a qualified electrician if you are indoubt as to whether the appliance is properly grounded.

- This equipment is to be installed to comply with the basic plumbing code of the Building Officials and Code Administrators, Inc. (BOCA) and the Food Service Sanitation Manual of the Food and Drug Administration (FDA).
- Do not clean this appliance with a water jet.
- Do not use a sanitizing solution or abrasive materials. The use of these may cause damage to the stainless steel finish.
- Chlorides or phosphates in cleansing agents (e.g. bleach, sanitizers, degreasers or detergents) could cause permanent damage to stainless steel equipment. The damage is usually in the form of discoloration, dulling of metal surface finish, pits, voids, holes or cracks. This damage is permanent and not covered by warranty:

The following tips are recommended for maintenance of your stainless steel equipment,

- Always use soft, damp cloth for cleaning, rinse with clear water and wipe dry. When required, always rub in direction of metal polish lines.
- Routine cleaning should be done daily using soap, mild detergent and water.
- Stains and spots should be sponged using a vinegar solution as required.
- Finger marks and smears should be rubbed off using soap and water.
- Hard water spots should be sponged using a distilled white vinegar solution.

IMPORTANT

General reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.



SPECIFICATIONS

ELECTRICAL RATINGS

GSE-109

Voltage	Wattage	Amperage	Hertz
120	110	1.0	60
220	110	.5	50
220	110	.5	60

GEM-120

Voltage	Wattage	Amperage	Hertz
120	120	1.0	60
220	120	.5	50
220	120	.5	60

GEM-130

Voltage	Wattage	Amperage	Hertz
120	250	2.1	60
220	250	1.1	50
220	250	1.1	60

⚡ WARNING ⚡

ELECTRICAL SHOCK HAZARD

FAILURE TO FOLLOW THE INSTRUCTIONS IN THIS MANUAL COULD RESULT IN SERIOUS INJURY OR DEATH.

- Electrical ground is required on this appliance.
- Do not modify the power supply cord plug. If it does not fit the outlet, have a proper outlet installed by a qualified electrician.
- Do not use an extension cord with this appliance.
- Check with a qualified electrician if you are in doubt as to whether the appliance is properly grounded.

⚡ CAUTION ⚡

ALL ELECTRICAL CONNECTIONS MUST BE IN ACCORDANCE WITH LOCAL ELECTRICAL CODES OR OTHERWISE IN ACCORDANCE WITH FEDERAL, STATE AND LOCAL AUTHORITIES

**ELECTRICAL PLUG CONFIGURATIONS
UNITED STATES**

5-15P, 15 Amp., 120 VAC., Non – Locking	
6-20P, 20 Amp., 250 VAC., Non – Locking	

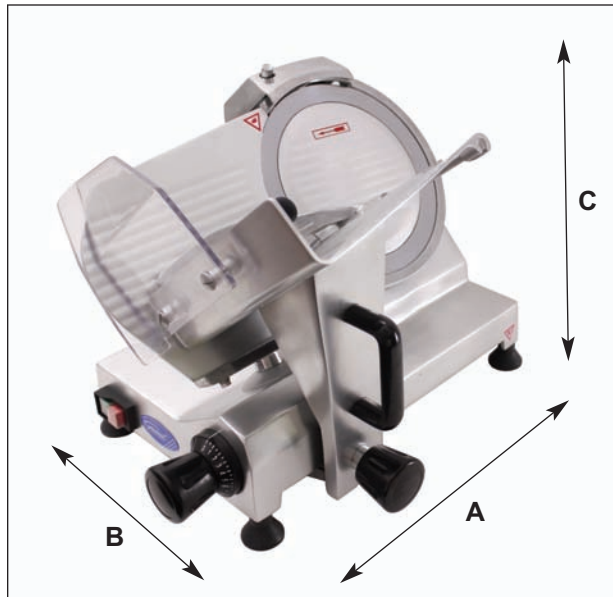


GSE-109-110-112 SLICER

SPECIFICATIONS (CONTINUED)

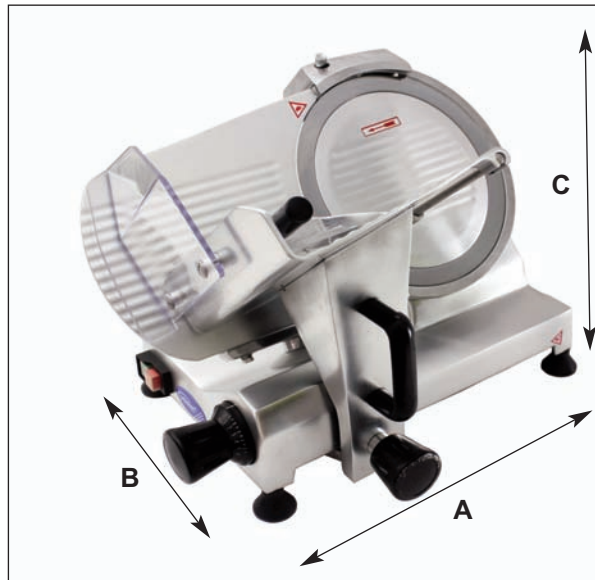
WEIGHTS AND DIMENSIONS

GSE-109



MODEL	DIM A	DIM B	DIM C	WEIGHT
GSE-109	16.0 in	18.0 in	15.0 in	37.5 lbs
	406 mm	457 mm	381 mm	17 Kgs

GSE-110



MODEL	DIM A	DIM B	DIM C	WEIGHT
GSE-110	17.0 in	21.0 in	15.0 in	44.1 lbs
	432 mm	533 mm	381 mm	20.0 Kgs



SPECIFICATIONS (CONTINUED)

GSE-112



MODEL	DIM A	DIM B	DIM C	WEIGHT
GSE-112	20.0 in	22.0 in	18.0 in	55.1 lbs
	508 mm	559 mm	457 mm	25 Kgs

RECEIVING

DROP N TELL

To help assure you receive your GENERAL product in the best possible condition, General has installed a "G-Shock" device many of our products. Designed to indicate if there was any unusual shock during transportation The Legacy Companies wants to be assured your product arrives safely without damage.

When you first receive your new GENERAL product and before opening the box, you should first inspect the Drop N Tell "G-Shock" device located on the outside of the box near the packing slip. Review the adjacent pictures and determine which picture identifies your device.

Figure 1 does not have an exposed blue chevron indicating your mixer has not sustained unusual shock while being delivered to you from your dealer or distributor and you may continue to the section marked UNPACKING.

Figure 2 has an exposed blue chevron indicating your mixer may have been subject to unusual shock during transportation. Although Figure 2 is not an indicator of actual damage, it does indicate that there may have been an issue during the ship-

ping process. If your "G-Shock" device looks like this, you should immediately notify your shipper, dealer or distributor. You are also encouraged to notify Technical Service at The Legacy Companies at 1-877-368-2797.

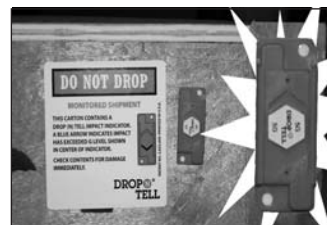


Fig. 1: No Chevron OK!



Fig. 2: Chevron Exposed FAILED!

SHIPPING DAMAGE

In the unfortunate event your new GENERAL product arrived damaged, contact the carrier immediately (within 24 hours) and file a freight damage claim with them. General recommends taking supportive pictures and to save all packing materials when filing a claim. We also recommend contacting TLC Technical Service at 1-877-368-2797.

Freight damage claims are the responsibility of the purchaser and are not covered under General's limited warranty.

INSTALLATION

UNPACKING

1. Carefully open the box. It should contain the following:
 - GSE-109, GSE-110 or GSE-112 Slicer,
 - Warranty Packet,
 - Operation Manual,
 - Plexi-Gard
2. Remove information packet.
3. Remove all packing materials and protective coverings from the slicer.
3. Install Plexi-Gard

CAUTION

WHEN USING CHEMICAL CLEANERS, BE SURE THEY ARE SAFE TO USE ON CAST ALUMINUM SURFACES. SOME CLEANERS WILL TARNISH AND PIT THE SURFACE

NOTE: Do not use a dripping wet cloth. Wring out before use.

4. Wash all removable parts in soap and water. Rinse with clean hot water and allow to air dry.
5. Wipe all surfaces of the unit with a hot damp cloth and a mild detergent.
6. Re-install all removed parts.

EQUIPMENT SETUP

When placing the unit into service, pay attention to the following guidelines:

- Assure the appliance is placed upon a solid, stable platform.
- Do not block or cover any openings on your GSE slicer.
- Assure the chosen installation location is solid and level.
- Do not use extension cords
- Install the slicer in a well-lighted area with adequate unobstructed space to allow free movement by the operator..

EQUIPMENT SETUP (CONTINUED)

- Do not allow the cord to hang over edge of table or counter.
- Before attaching any accessories or attachments to the slicer, refer to the operating instructions.
- Tighten the black thumb screw to secure the knife sharpener located at the top of the slicer.
- Tighten the black thumb screw to secure the knife cover, located on the rear of the slicer directly behind the knife
- Tighten the large black hand screw locate on the front slide to secure the product pusher arm.
- Turn the depth gage to assure free movement of the product tray.

ELECTRICAL

1. Place the unit on a sturdy, level table or other solid work surface.

WARNING

FAILURE TO FOLLOW ESTABLISHED OPERATING PROCEDURES CAN BE HAZARDOUS TO YOUR HEALTH. FAILURE TO COMPLY CAN RESULT IN ELECTRICAL SHOCK, SERIOUS INJURY OR DEATH.

2. Ensure that the line voltage corresponds to the stated voltage on the mixer specification label and power cord warning tag.
3. Connect the unit to the power supply.

NOTE: Do not use extension cords with this appliance.



NOTE: Do not connect without an approved earth ground.





OPERATION

OPERATING INSTRUCTIONS

 **WARNING** 

OPERATING THIS MACHINERY CAN BE HAZARDOUS TO YOUR HEALTH. FAILURE TO FOLLOW INSTRUCTIONS CAN CAUSE SERIOUS INJURY OR DEATH. PLEASE READ AND UNDERSTAND ALL INSTRUCTIONS BEFORE OPERATING.

OPERATION - PREP FOR USE

 **CAUTION** 

USE CARE WHEN REMOVING PACKING MATERIALS SUCH AS TAPE AND BAGS. SOME EDGES ARE SHARP AND CAN CAUSE INJURY.

1. Set the slicer on a stable platform.
2. Be sure all shipping materials have been completely removed.

 **WARNING** 

BEFORE PROCEEDING TO STEP (3), BE SURE THE UNIT IS UNPLUGGED. FAILURE TO DO SO COULD CAUSE SEVERE INJURY.

3. Un-screw the knife sharpener assembly located at the top of the slicer knife by loosening the black knob/screw behind it. Gently lift and remove the sharpener.

NOTE: With the knife sharpener removed a portion of the knife will be exposed

4. Located at the center rear of the slicer in the knife cover lock. Turn the knob counter clockwise until it slides free from the machine.
5. Remove the locking rod about 2 inches from its housing then push it back in until it stops. The cover over the knife will move away from the disk allowing you to carefully remove it.
6. Un-screw the large black knob located under the carriage at the front of the machine.

NOTE: The GSE-110 and 112 have a locking screw located just below the knob. It must be turned counter clockwise to loosen.

 **WARNING** 

THE WEARING OF LOOSE CLOTHING OR HANGING JEWELRY CAN BECOME CAUGHT IN THE CARRIAGE AND KNIFE AND CAN CAUSE SEVERE BODILY INJURY.

7. Wearing protective gloves, cup the carriage assembly and lift in an upward motion to remove it from its mount.
8. Carefully take all of the removed parts to the sink to be washed in a warm soapy solution, sanitized, then set to air dry.
9. Using a warm soapy solution and a clean hand cloth, wipe all of the machine surface using extra care when cleaning the knife.

NOTE: Use extra care when cleaning the surface of the slicer as the knife has a very sharp edge.

10. Once washed, use an new cloth and rinse the slicer with a sanitizing solution and let air dry.
11. After the slicer dries, reinstall all of the removed parts in the reverse order in which they were removed.

 **CAUTION** 

USE EXTREME CAUTION WHEN CLEANING A SLICER AS THERE ARE AREAS THAT ARE VERY SHARP AND EXPOSED DURING THE CLEANING PROCESS.

OPERATION - PREPERATION

1. Be sure the table is secure and the slicer does not move.
2. Check the knife sharpener to assure it is in the "normal operating position" and locked in place by turning the black locking knob in a clock wise rotation until it stops
3. Check the carriage lock and assure it is locked by turning it clockwise until it stops.
4. Verify the knife cover is secured by turning the knob clockwise until it stops.



OPERATION (CONTINUED)

OPERATION - PREP (CONTINUED)

5. Verify the cut thickness dial located on the front left of the slicer turns freely and moves the guide plate accordingly.
6. Loosen the guide plate locking screws located adjacent to the knife sharpening tool and back the lock screw away from the plate.
7. Adjust the cut thickness to your desired setting.
8. Adjust the guide plate lock to rest against the plate and secure by tightening the locking nut on the screw.

NOTE: The guide plate locking screw is used to assure a constant cut depth each time you slice your product.

9. Plug the slicer in to a grounded 120VAC plug.



WARNING

REMOVING THE GROUND OR CONNECTING TO AN UN-APPROVED OUTLET CAN RESULT IN ELECTRICAL SHOCK, SERIOUS INJURY OR DEATH.

10. Before applying product, be sure all locking screws are secure.



CAUTION

WHEN OPERATING A SLICER DO NOT WEAR LOOSE FITTING CLOTHING, JEWELRY, ETC... DOING SO RUNS THE RISK OF BECOMING CAUGHT IN THE KNIFE OR CARRIAGE AND CAN CAUSE BODILY HARM.

11. Apply product to the cutting plate by sliding the press plate away from the guide plate.
12. Once the product to be sliced is in the carriage, lower the press plate against the product.
13. Turn the slicer on by pressing the white square power button with the horizontal line through it located near the depth dial on the left side of the slicer.

SLICING PRODUCT

1. With your right hand. Hold the black handle on the press plate and push in a forward motion with an easy even motion.
2. With your left hand, place behind the carriage to catch the product after it has been cut.



WARNING

DO NOT REACH FOR OR GRAB THE PRODUCT AS IT IS BEING SLICED. DOING SO RUNS THE RISK OF BODILY HARM.

3. When you are done slicing the product, be sure to pull the carriage back so the product is off the knife.
4. Turn off the slicer by pressing the black button with the white circle. This is a momentary button and will spring out when you release it.
5. When the knife stops, remove the remaining unsliced product by lifting the press plate away from the product, then removing the product.

CLEANING

1. Un-plug the slicer.
2. Set the slicing depth dial to zero.

NOTE: Setting the slicing depth to zero covers the leading edge of the knife to protect against harm.

3. Remove the knife sharpener, knife cover, and carriage assembly as described on page 9 "OPERATING INSTRUCTIONS" and wash in the sink using warm soapy water to wash, a warm sanitizing solution to rinse and let stand to air dry.

NOTE: Never use an abrasive pad or cleaner to wash the slicer or its parts. Doing so will damage the finish.

4. Using a clean warm soapy cloth, wash all surfaces of the slicer taking special care when cleaning the knife.
5. Once the slicer has been washed, use a clean soft dry cloth to towel dry the machine.



OPERATION (CONTINUED)

CLEANING (CONTINUED)

6. Rinse the slicer with warm sanitizing solution, again taking care on and around the knife. Let the machine air dry.
7. Once dry, reassemble the slicer with the parts cleaned at the sink.
8. Leave the unit unplugged until its next use.

MAINTENANCE

KNIFE:

1. After each use and after the slicer has been cleaned and sanitized, With the cutting surface with a liquid vegetable oil (*seasoning*). This prevents pitting and any possibility of corrosion.
2. Sharpen the knife daily to remove chipping that may have occurred and to assure a sharp clean edge every time. (*Refer to the knife sharpening information found later in this section*)

CARRIAGE GUIDE:

1. Carefully lift the front of the machine up so the slicer rests on its back side exposing the underside of the carriage and slide bar.
2. Push the carriage to one side and with a clean dry towel wipe away the dirt and grease that may have accumulated. Push the carriage to the opposite side and repeat the process.
3. Using a food grade grease, smear a liberal amount onto the guide bar.
4. Slide the guide back and forth to work the grease evenly onto the guide bar.
5. Lubricate weekly for optimum trouble free operation.

PRESSER AXEL LUBRICATION:

1. Clean the pusher slide bar by first wiping the exposed portion with a clean dry cloth. Then lift the pusher to the opposite end and repeat the cleaning to the lower portion of the bar.
2. Using liquid cooking oil, wipe a liberal amount onto the bar, then raise or lower the pusher to evenly distribute the oil along the guide bar.

PRESSER AXEL LUBRICATION (Continued):

3. The presser guide bar can be lubricated daily for optimal use.

SHARPENER LUBRICATION:

1. Remove the sharpener from its mounted position by loosening the black locking knob.
2. Using a clean dry towel, clean the guide bar of any debris.
3. Apply cooking oil to the guide bar and re-assemble.
4. This operation can be done daily or weekly depending on usage.

THICKNESS DIAL LUBRICATION:

1. With the slicer placed carefully on its side, locate the thickness dial on the left side of the machine.
2. Turn the dial to its maximum setting. Using a clean dry cloth, wipe away dirt and debris. Turn the dial to its minimum setting and repeat.
3. Using a food grade grease, apply a liberal amount into the channel of the dial.
4. Turn the dial to its maximum position and then to its lowest to work the grease into the cam.
5. This operation can be done weekly or as needed

KNIFE SHARPENING:

1. Loosen the sharpener locking screw on the back, bottom of the knife sharpener.
2. Lift the sharpener about 2 inches and rotate it 180 degrees.

NOTE: Once turned the sharpening stones will be over the blade. Use care when handling.

3. Secure the sharpener by tightening the locking screw.
4. With the slicer off, press the rear button (facing away from the slicer) gently and verify it is flush with the blade. If no, loosen the locking screw to adjust.
5. Once the sharpening stones are flush with the blade, secure the sharpener by tightening.

OPERATION (CONTINUED)

MAINTENANCE (CONTINUED)

6. Turn the machine on and press the rear silver button on the sharpener lightly until you hear the stone against the blade.

CAUTION

WHEN SHARPENING THE KNIFE, PROTECTIVE EYEWEAR SHOULD BE WORN AT ALL TIMES TO PROTECT AGAINST FLYING DEBRIS.

7. Hold the button in for at least one minute then release

8. Press the front silver button gently until you hear the stone against the blade. Hold for 3 to 5 seconds to clean the opposite side of the knife of burrs created from the sharpening process.
9. Once sharp, turn off the slicer and unplug. With a clean dry towel, carefully wipe the blade clean of any remaining debris. Clean with a warm soapy solution, wipe, then using a warm sanitizing solution wipe the blade again.
10. Once dry, apply liquid vegetable oil to the cutting edge to season the steel against pitting and corrosion.
11. This operation can be performed as needed.



Slicers



REPLACEMENT PARTS (GSE-110)



GSE-ALL-SSW-A.JPG



GES-9-10-0127.jpg



GSE-9-10-0108.jpg



GSE-9-10-0110.jpg



GSE-9-10-0111.jpg



GSE-9-10-0114.jpg



GSE-9-10-0115.jpg



GSE-9-10-0116.jpg



GSE-9-10-0117.jpg



GSE-9-10-0118.jpg



GSE-9-10-0119.jpg



GSE-9-10-0120.jpg



GSE-9-10-0121.jpg



GSE-9-10-0122.jpg



GSE-9-10-0123.jpg



GSE-9-10-0124.jpg



GSE-9-10-0125.jpg



GSE-9-10-0126.jpg



GSE-9-10-0129.jpg



GSE-9-10-0130.jpg



GSE-9-10-0137.jpg



GSE-9-10-0138.jpg



GSE-9-10-0140.jpg



GSE-9-10-0147.jpg



GSE-9-10-0148.jpg



GSE-9-10-CAM-A.jpg



GSE-9-10-CAR-A.jpg



GSE-9-10-CAR-B.jpg



GSE-9-10-CTR.jpg



GSE-9-10-ORB-A.jpg



GSE-9-10-SCL-A.jpg



GSE-9-10-SPG.jpg



GSE-9-10-TBK.jpg



GSE-9-10-WSH.jpg



GSE-10-12-0113.jpg

REPLACEMENT PARTS (GSE-110)



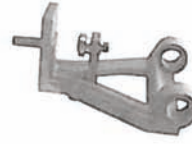
GSE-10-0106.jpg



GSE-10-0109.jpg



GSE-10-0128.jpg



GSE-10-0128-A.jpg



GSE-10-0132.jpg



GSE-10-0133.jpg



GSE-10-0134.jpg



GSE-10-0139.jpg



GSE-10-0140A.jpg



GSE-10-0143.jpg



GSE-10-0144.jpg



GSE-10-0145.jpg



GSE-10-0148.jpg



GSE-10-ADB-A.jpg



GSE-10-PRS-A.jpg



GSE-ALL-0101.jpg



GSE-ALL-0102-C.jpg



GSE-ALL-0102-F.jpg



GSE-ALL-0103.jpg



GSE-ALL-0104.jpg



GSE-ALL-0105.jpg



GSE-ALL-0107.jpg



GSE-ALL-0112.jpg



GSE-ALL-0131.jpg



GSE-ALL-0135.jpg



GSE-ALL-0141.jpg



GSE-ALL-0142.jpg



GSE-ALL-0146.jpg



GSE-ALL-ABS.jpg



GSE-ALL-CGD.JPG



GSE-ALL-COS.jpg



GSE-ALL-CRR.jpg



GSE-ALL-GRS-A.jpg



GSE-ALL-PCD-120.jpg



GSE-ALL-SAS.jpg



REPLACEMENT PARTS (GSE-110)



GSE-ALL-SSC.jpg



GSE-ALL-SSS.jpg



GSE-9-10-0125.jpg



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GSE-9-10-WSH.jpg

REPLACEMENT PARTS (GSE-112)

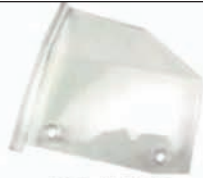
GSE-ALL-SSW-A	GSE-10-12-0113	GSE-12-0106	GSE-12-0108	GSE-12-0109
GSE-12-0110	GSE-12-0111	GSE-12-0114	GSE-12-0115	GSE-12-0116
GSE-12-0117	GSE-12-0118	GSE-12-0119	GSE-12-0120	GSE-12-0121
GSE-12-0122	GSE-12-0123	GSE-12-0124	GSE-12-0125	GSE-12-0126
GSE-12-0127	GSE-12-0128	GSE-12-0128-A	GSE-12-0129	GSE-12-0130
GSE-12-0132	GSE-12-0133	GSE-12-0134	GSE-12-0137	GSE-12-0138
GSE-12-0139	GSE-12-0140	GSE-12-0140A	GSE-12-0143	GSE-12-0144



REPLACEMENT PARTS (GSE-112)



GSE-12-0145



GSE-12-0147



GSE-12-0148



GSE-12-ADB-A



GSE-12-CAM-A



GSE-12-CTR



GSE-12-ORB-A



GSE-12-PRS-A



GSE-12-SCL-A



GSE-12-SPG



GSE-12-TBK



GSE-12-WSH



GSE-ALL-0101



GSE-ALL-0102-C



GSE-ALL-0102-F



GSE-ALL-0103



GSE-ALL-0104



GSE-ALL-0105



GSE-ALL-0107



GSE-ALL-0112



GSE-ALL-0131



GSE-ALL-0135



GSE-ALL-0141



GSE-ALL-0142



GSE-ALL-0146



GSE-ALL-ABS



GSE-ALL-C0S



GSE-ALL-CGD



GSE-ALL-CRR



GSE-ALL-GRS-A



GSE-ALL-PCD-120



GSE-ALL-SAS



GSE-ALL-SSC



GSE-ALL-SSS



NOTES
