

FEATURE LIST

Slice thickness:	GTS100: 3/16" / 4mm GTS200: 1/4" / 5.5mm
Weight:	11.5LB / 5.2KG
Dimensions:	17" L x 8" D x 8.3" H 432mm L X 202mm D X 210mm
All stainless steel construction	
Consistent cut thickness of 3/16" or 1/4"	
Safety plate to protect hands	
Non-slip gripping feet to securely attach to table	
Removable and replaceable blades	

WARNING

BLADES ARE SHARP

Extreme caution must be used when handling, operating, and cleaning this product. The blades are extremely sharp and improper use can lead to serious injuries. This device must not be used or handled by children.



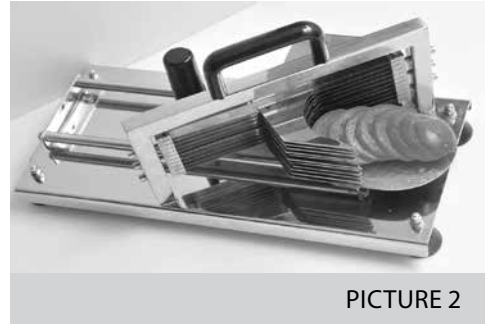
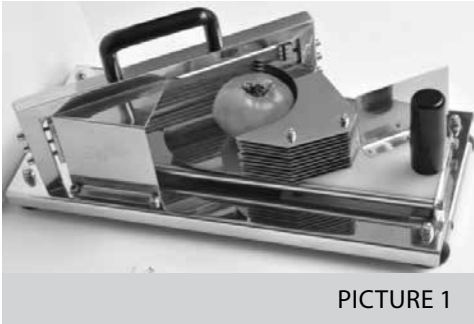
GENERAL

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TOMATO SLICER GTS200/GTS100

OPERATING INSTRUCTIONS



OPERATING THE SLICER

1. Place the tomato slicer on a flat and level surface.
2. Place a tomato on the flat plate in front of the blades with the pusher behind the tomato as shown in PICTURE 1.
3. Carefully use the handle to push the tomato forward through the blades as shown in PICTURE 2.

The unit can be cleaned using warm soapy water and a damp cloth. Extreme caution must be used during cleaning around blades.