



IN THE KITCHEN SINCE 1955

HIGH QUALITY COMMERCIAL FOODSERVICE EQUIPMENT PRODUCT CATALOG



General

With a name you have known and trusted since 1955, General features a variety of high quality mixers, slicers, vegetable cutters, heating and cooking equipment to meet all of your needs.



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MIXERS & ACCESSORIES

General Mixers are designed for heavy duty operation. The air-cooled motor drives the sealed, all gear, self-lubricating transmission -t assuring a smooth-running planetary system.



Model No. GEM110
10 Quart Mixer
 # 12 PTO Hub
 Voltage: 120/60/1
 (Also Available in 220/50/1 and 220/60/1)
 Power: 0.5 HP rated motor
 1.8 KW at 120V
 Bowl Capacity: 10 QT / 9.5 L
 Speed: 91/200/330 RPM
 Weight: 88 LBS / 40 KG
 Dimensions: 16" W x 17.6" D x 24.5" H
 (413 mm W x 448 mm D x 622 mm H)



Model No. GEM120
20 Quart Mixer
 # 12 PTO Hub
 Voltage: 120/60/1
 (Also Available in 220/50/1 and 220/60/1)
 Power: 1.5 HP rated motor
 1.8 KW at 120V
 Bowl Capacity: 20 QT / 18.9 L
 Speed: 108/195/355 RPM
 Weight: 198 LBS / 90 KG
 Dimensions: 20" W x 22" D x 29.8" H
 (508 mm W x 559 mm D x 759 mm H)



Model No. GEM130
30 Quart Mixer
 # 12 PTO Hub
 Voltage: 120/60/1
 (Also Available in 220/50/1 and 220/60/1)
 Power: 2 HP rated motor
 2.16 KW at 120V
 Bowl Capacity: 30 QT / 28.4 L
 Speed: 91/166/282 RPM
 Weight: 372 LBS / 169 KG
 Dimensions: 21" W x 24" D x 44.75" H
 (537 mm W x 610 mm D x 1137 mm H)



APPLICATION

- Ideal for any foodservice facility requiring medium to heavy duty mixing.
- Perfect for restaurants, bakeries, supermarkets, schools, universities, and more!
- Tough enough to handle bread, pastry, & pizza dough, batters, toppings, and other food mixtures.



Flat Beater



Wire Whip



Dough Hook



MIXER ACCESSORIES

PART NO.	PART NAME	WEIGHT
50401003	Bowl Assembly 10 QT	4 LB
40306000	Wire Whip 10 QT	1 LB
40305900	Spiral Dough Hook 10 QT	1 LB
40305800	Flat Beater 10 QT	1 LB
50401006	Bowl Assembly 20 QT	6 LB
40506300	Wire Whip 20 QT	2 LB
40506500	Spiral Dough Hook 20 QT	2 LB
40506200	Flat Beater 20 QT	2 LB
50401008	Bowl Assembly 30 QT	12 LB
40706000	Wire Whip 30 QT	4 LB
40705900	Spiral Dough Hook 30 QT	4 LB
40705800	Flat Beater 30 QT	4 LB

MIXER CAPACITY CHART

PRODUCT	RECOMMENDED AGITATOR	RECOMMENDED SPEED	MAXIMUM BOWL CAPACITY		
			10 QT	20 QT	30 QT
Bread and Roll Dough - 60% AR	Dough Hook	1st	12.5 lbs / 5.7 kg	25 lbs / 11.3 kg	45 lbs / 20.4 kg
Heavy Bread Dough - 55% AR	Dough Hook	1st	7.5 lbs / 3.4 kg	15 lbs / 6.8 kg	30 lbs / 13.6 kg
Pizza Dough, Thin - 40% AR	Dough Hook	1st	5 lbs / 2.3 kg	10 lbs / 4.1 kg	15 lbs / 6.8 kg
Pizza Dough, Medium - 50% AR	Dough Hook	1st	5 lbs / 2.3 kg	10 lbs / 4.1 kg	15 lbs / 6.8 kg
Pizza Dough, Thick - 60% AR	Dough Hook	1st	8 lbs / 3.6 kg	15 lbs / 6.8 kg	25 lbs / 11.3 kg
Raised Donut Dough - 65% AR	Dough Hook	1st	4.5 lbs / 2.0 kg	9 lbs / 4.1 kg	15 lbs / 6.8 kg
Pie Dough	Beater	All	10 lbs / 4.5 kg	18 lbs / 8.2 kg	30 lbs / 12.2 kg
Mashed Potatoes	Beater	All	8 lbs / 3.6 kg	15 lbs / 6.8 kg	22 lbs / 10.4 kg
Egg Whites	Wire Wisk	All	1 pt / 0.5 kg	1 qt / 1.0 kg	1.5 qt / 1.4 kg
Waffle or Pancake Batter	Beater	All	5 qt / 4.7 kg	8 qt / 7.6 kg	12 qt / 11.4 kg
Cake Batter	Beater	All	10 lbs / 4.5 kg	20 lbs / 9.1 kg	30 lbs / 12.2 kg
Whipped Cream	Wire Wisk	All	2 qt / 1.9 kg	4 qt / 3.8 kg	6 qt / 5.7 kg
Icing	Beater	All	6 lbs / 2.7 kg	12 lbs / 5.4 kg	18 lbs / 8.2 kg

FEATURES

- Three speed gear driven direct drive transmission.
- Manufactured with a heavy duty, all cast frame construction.
- Supplied with beater, dough hook, whip, and stainless steel bowl.
- Standard safety features include interlocking bowl guard, bowl lift, and motor overload protection.

General Slicers offer a standard of safety and performance features not found among the competition. They offer the best value in the market today!



Model No. GSE009

9" Slicer

Cut Capacity: 7.5" x 5" (191 mm x 127 mm)

Cut Thickness: .5625" (143 mm)

Blade Diameter: 9" (229 mm)

Voltage: 120/60/1

(Also Available in 220/50/1 and 220/60/1)

Power: 0.16 HP

Weight: 38 LBS / 17 KG

Dimensions: 17.7" W x 14.9" D x 13.8" H

(450 mm W x 378 mm D x 350 mm H)

Description: 9" Knife, manual light duty

Recommended Usage: up to 4 hrs. daily



APPLICATION

- Ideal for commercial applications - delis, coffee shops, small restaurants, sandwich shops, catering, grocery stores and more!
- Suited to handle slicing on a continuous use basis for a variety of vegetables and processed meats and hard cheeses.
- Not designed or recommended for slicing raw or frozen products or softer cheeses.

FEATURES

- Cast aluminum, anodized surface finish is stain resistant.
- Includes a high carbon, chrome plated knife with sharpener.
- Mounted full knife rim guard, regulator plate lock, and knife cover interlock allow for safe operation and cleaning.
- Efficient and powerful "high torque" knife drive system ensures consistent power transfer for smooth operation.



Model No. GSE010

10" Slicer

Cut Capacity: 8" x 6.5" (203 mm x 165 mm)

Cut Thickness: .5625" (143 mm)

Blade Diameter: 10" (254 mm)

Voltage: 120/60/1

(Also Available in 220/50/1 and 220/60/1)

Power: 0.2 HP

Weight: 44 LBS / 20 KG

Dimensions: 19.7" W x 16.3" D x 13.9" H

(500 mm W x 414 mm D x 355 mm H)

Description: 10" Knife, manual light to medium duty

Recommended Usage: up to 8 hrs. daily



Model No. GSE012

12" Slicer

Cut Capacity: 9" x 7" (229 mm x 178 mm)

Cut Thickness: .5625" (143 mm)

Blade Diameter: 12" (305 mm)

Voltage: 120/60/1

(Also Available in 220/50/1 and 220/60/1)

Power: 0.33 HP

Weight: 55 LBS / 25 KG

Dimensions: 20" W x 22" D x 18" H

(508 mm W x 559 mm D x 457 mm H)

Description: 12" Knife, manual medium to heavy duty

Recommended Usage: up to 12 hrs. daily





VEGETABLE CUTTER

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)
GSV-PB2



Wavy Slice .1562" (4 mm)
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



Dicing Grid .625" (12mm)
GSV-D12



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

Dicing grids GSV-D8, GSV-D10, and GSV-D12 require choice of GSV-H8 or GSV-H10 to function properly. Dicing grid D20 requires GSV-H14 to function properly. Unit does not include cutting disks, disks sold separately.



General Food Warmers are ideal for serving hot foods and is constructed from durable stainless steel to provide years of reliable service. An adjustable thermostat allows for precise control to ensure the correct serving temperature and its uniquely designed heating system distributes heat evenly to prevent hot spots. General Food Warmers will accommodate all standard size pans.



GFW-100D
FOOD WARMER WITH DRAIN
 Capacity: 6.3 Gal / 24 L
 Weight: 10 LBS / 4.5 KG
 Voltage: 120/60/1
 Also Available in 220/50-60/1
 Watts: 1200
 Thermostat: Adjustable
 Dimensions: 13.375" W x 23" D x 9.375" H
 (340 mm W x 584 mm D x 238 mm H)



APPLICATION

- Perfect for catering and buffets!
- Ideal for restaurants, parties, or any other events.

FEATURES

- Uniquely situated element provides fast & even heating
- Accommodates all standard size pans
- Heats, holds and warms
- Adjustable thermostat to provide precision control
- Stainless steel exterior

Value-conscious users will be pleased with the feature-packed performance of General Microwaves. Designed for simplicity of use and performance on a budget, the GEW1000 series are a smart buy in today's market.



GEW1000D
Dial Microwave
 Output Power: 1000 watts
 Capacity: 1.0 Cubic Ft.
 Power Level: 1
 Voltage: 120/60/1
 Dimensions:
 20" W x 14" D x 12" H
 (508 mm W x 356 mm D x 305 mm H)



APPLICATION

- Designed for light to medium duty use in coffee shops, pizzerias, sandwich shops, self-service areas, office break rooms, student lounges, and more!
- Complete cooking and reheating of foods utilizing up to 1000 watts of power.

FEATURES

- All stainless steel interior and exterior.
- Audible alarm when timed cycle is complete.
- Includes interior light.
- Large easy grip polished handle.
- Reinforced flexible door latches to reduce breakage.
- Dial model features a timer with electronic lights indicating cooking time.
- Electronic model has touch sensitive pads for programming, 3-stage cooking and a digital time display.



GEW1000E
Digital Microwave
 Output Power: 1000 watts
 Capacity: 1.0 Cubic Ft.
 Power Level: 10
 Voltage: 120/60/1
 Also Available in 220/50/1
 220/60/1
 Dimensions:
 20" W x 14" D x 12" H
 (508 mm W x 356 mm D x 305 mm H)





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