

JOB _____ ITEM # _____ QTY # _____

MODEL NUMBER:

☐ GSM XL

DIMENSIONS:

- 25.79"H x 23.23"W X D

Unit Comparisons

	GSM 4	GSM 5 Star	XL, XL Star, & MultiCut-240
HP	1/2	1/2	1
RPMs	340	340	280
Upper Housing	Cast Aluminum	Stainless Steel	Cast Aluminum
Blades Available	47	52	42,44,42
Antimicrobial Protection Pusher		X	X
Antimicrobial Protection Blades	X	X	

Design

- Ergonomic 45° incline for convenient feeding, cutting and ejection of food. Separate food hopper permits continuous cutting of long products. The food pusher enables even pressure to be applied when cutting food. The hopper head, food pusher and cutting discs are easily removable, without the use of tools, for quick cleaning.

Construction

- The sealed upper housing, removable hinged hopper head and food hoppers are made of polished cast aluminum. The body and base are constructed of #304 stainless steel.

Gear Drive

- Sealed spur gear transmission with permanent grease lubrication. Output 280 RPMs.

Cutting Discs

- There are 40 cutting discs available. The discs are rigid foodgrade cast aluminum. The knives are hardened, ground, leathered and hand-polished to a razor sharp edge for precision cutting and long life.

Warranty

Two years parts and labor.

SHIPPING INFORMATION

- Shipping Weight: 81.13
- Shipping Cubic Feet:
- Freight Class: 100



ANTIMICROBIAL PROTECTION

The kidney shaped food pusher is a glass fiber reinforced material with antimicrobial protection built in, which inhibits the growth of bacteria and provides superior sanitation.

Standard Features

- Kidney shaped material pusher is made from antimicrobial glass fiber compound
- Powerful 1 HP gear-driven motor
- Optimum plate speed of 280 RPMs
- Thermal overload protection
- Polished foodgrade cast aluminum hopper head and sealed upper housing
- Stainless steel body and base
- Built in antimicrobial protection
- Double safety interlock - hopper head/food pusher
- Ergonomic 45° food hopper incline
- Removable hopper head and food pusher (no tools required)
- Discs are rigid cast foodgrade aluminum
- Stainless steel knives are hardened, ground, leathered and hand-polished
- 40 different cutting discs are available

Capacity

- Processes up to 900 lbs. per hour. Ideal for up to 1,000 - 1,500 meals.

Motor

- 1 HP, 115V/60HZ/1 Phase, 14.5 amps, automatic reset thermal overload protection.

On/Off Latch (Interlocks)

- The hopper latch serves as the on/off switch and interlock for the hopper head. The unit will not operate with the hopper head open or unlatched.

SPEC T-3

Cutting Discs

Model	Description	inches	mm
0-7*	Shredding	23/64	9
00-7*	Shredding	3/16	5
1-7*	Shredding	9/32	7
11-7*	Shredding	5/64	2
14-7*	Grating	Fine cut	
23-7	Shredding	3/32	2.5
3-7*	Shredding	3/16	5
4-7*	Shredding	5/32	4
7-7*	Shredding	1/8	3
9-7*	Shredding	3/32	2.5
BR5-7*	Brunoise	3/16	5
BT10-7	French Fry	3/8	10
BT6-7	French Fry	15/64	6
BT7-7	French Fry	9/32	7
BT8-7	French Fry	5/16	8
F1-7	Slicing	1/32	1
F2-7	Slicing	5/64	2
G10-7	Slicing	3/8	10
G12-7	Slicing	15/32	12
G16-7	Slicing	5/8"	16
G3-7	Slicing	1/8	3
G4-7	Slicing	5/32	4



F1



HS



0



23



S2

Cutting Discs

Model	Description	inches	mm
G6-7	Slicing	15/64	6
G8-7	Slicing	5/16	8
HS-7	Shaving	1/64	.5
PA4K-7	Julienne	5/32	4
PG8-7*	Gaufrette	5/16	8
S1.5-7	Julienne	1/16	1.5
S2-7	Julienne	5/64	2
S3-7	Julienne	1/8	3
SU5-7*	Slicing	3/16	5
SU7-7*	Slicing	9/32	7
TO-7	Slicing	3/16	5
W10-7**	Dicing	9/16	10
W14-7 **	Dicing	9/16	14
W6-7**	Dicing	1/4	6
W8-7**	Dicing	5/16	8
WK10G-7*	Dicing	3/8 x 3/8 x 3/8	10 x 10 x 10
WK14G-7*	Dicing	9/16 x 9/16 x 3/8	14 x 14 x 10
WK20G-7*	Dicing	3/4 x 3/4 x 3/8	20 x 20 x 10
WK8G-7*	Dicing	5/16 x 5/16 x 3/8	8 x 8 x 10
WS-7	Julienne	15/64	6



PA4



BT7



PG4



W10



BT7



SCV-7/3

WR-3

Accessories

Model	Description
SCV-7/3	Vertical disc storage rack (3 discs)
WR3	Three peg wall rack

SPEC T-3

PIPER

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LIMITED WARRANTY: PIPER PRODUCTS warrants to the original purchaser parts and labor for a period of twelve (12) months from the date of purchase. See manufacturer's complete warranty for details.

It is our policy to build equipment which is design certified by companies that have been accredited at the Federal Level by the Occupational Safety and Health Agency (OSHA) and ANSI as a National Recognized Testing Laboratory. These companies include CSA International, Underwriters Laboratories, and the National Sanitation Foundation. However, a continuing program of product improvement makes it necessary to submit new models to the agencies as they are developed. Consequently, all models may not bear the appropriate labels at all times. We reserve the right to change specifications and product design without notice. Such revisions do not entitle buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment. Information is not for design purposes.