



Specifications

Motor: 1/2 HP, 115-60-1, 2.8 Amps, automatic reset thermal overload protection.

On/Off Latch: 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.

Gear Drive: Sealed planetary gear transmission with permanent grease lubrication. Output 340 RPMs.

Design: Ergonomic 45° incline for convenient feeding, cutting, and ejection of food. Separate food hopper permits continuous cutting of long products. Also, when a Brunoise or Gaufrette disc is used the separate food hopper creates these unique cuts. The foodpusher enables even pressure to be applied when cutting food. The hopper head, foodpusher and cutting discs are easily removable, without the use of tools, for quick cleaning.

Interlocks: The food processor will operate only if the hopper head is closed and latched. In addition, the food processor will operate only when the foodpusher is covering the food hopper opening.

Cord and Plug: Attached 6-foot flexible 3-wire cord and plug fits a grounded receptacle.

Construction: The housing, removable hinged hopper head, food hoppers, removable food pusher and ejector plate are made of polished cast aluminum.

Cutting Discs: There are 35 (model GFP500) and 39 (model GFP550) cutting discs available. The plates are rigged cast aluminum with removable stainless steel knives. The knives are hardened, ground, and hand polished to a razor sharp edge for precision cutting and long life.

Dimensions:

Foot Print = 9 7/8" x 11 7/8" (25cm x 30cm)
Overall Length = 18" (30cm)
Overall Width = 10 1/4" (46cm)
Overall Height = 20 3/4" (26cm)
Kidney Shaped Hopper = 2 3/8" x 5"
Continuous Feed Hopper =
GFP500 - 2 1/8" diameter
GFP550 - 1 5/8" x 2"
Freight Class: 77.5
Net Weight: 36 lbs. (16 kgs.)
Shipping Weight: 45 lbs. (20 kgs.)
Shipping Dimensions: 30"W x 15"D x 17"H
(76cm W x 38cm D x 43cm H)

Cutting Discs Available:

Slicing	inches	mm
F1-5	1/32	1
F2-5	5/64	2
G3-5	1/8	3
G4-5	5/32	4
G6-5	15/64	6
G8-5	5/16	8
G10-5	3/8	10
SU5-5*	3/16	5
SU8-5*	5/16	8
*(SU discs are wavy slices)		
TO-5	3/16	5

Shredding	inches	mm
11-5	5/64	2
9-5	3/32	2.5
7-5	1/8	3
4-5	5/32	4
3-5	3/16	5
1-5	9/32	7
R-5	23/64	9
00-5	7/16	11
K2.5-5	3/32	2.5

Shaving	inches	mm
HS-5	1/64	.5

Grating

14-5 fine cut (parmesan and romano cheese powder)

Julienne	inches	mm
S1.5-5	1/16	1.5
S2-5	5/64	2
PA4-5	5/32	4
PA5-5	3/16 x 5/32	5 x 4
BT7-5	9/32	7

French Fry	inches	mm
BT6-5	15/64	6
BT8-5	5/16	8
BT10-5	3/8	10

Cubing	inches	mm
P8-5	5/16 x 5/16 x 1/8	8 x 8 x 3
W6-5	1/4 x 1/4 x 5/16	6 x 6 x 8
W8-5	5/16	8
W10-5	3/8	10
W14-5	9/16	14
W20-5	29/32 x 29/32 x 9/16	23 x 23 x 14

For GFP550 Only

Brunoise	inches	mm
BR-5	1/8	3
BR4-5	5/32	4

Gaufrette	inches	mm
PG4-5	5/32	4
PG6-5	15/64	6

Disc Package:

DISC3PK-5 (includes 5/64" slicing disc, 5/32" slicing disc, 3/16" shredding disc and wall rack)

Disc Storage Cases:

Vertical Case SCV-1 – Each case holds one single disc, excluding the cubing and french fry discs.

Horizontal Case SCH-3 – Each case holds three discs.

Horizontal Case SCH-4 – Each case holds four discs.

Wall Rack WR-3 – Holds three discs.

