



High Quality Commercial Foodservice Equipment

**MIXERS**



**SLICERS**



**MEAT PROCESSING**



**SLICERS & CUTTERS**



**COFFEE & HOT WATER**



**HEATING & COOKING**



**FAUCETS & FITTINGS**



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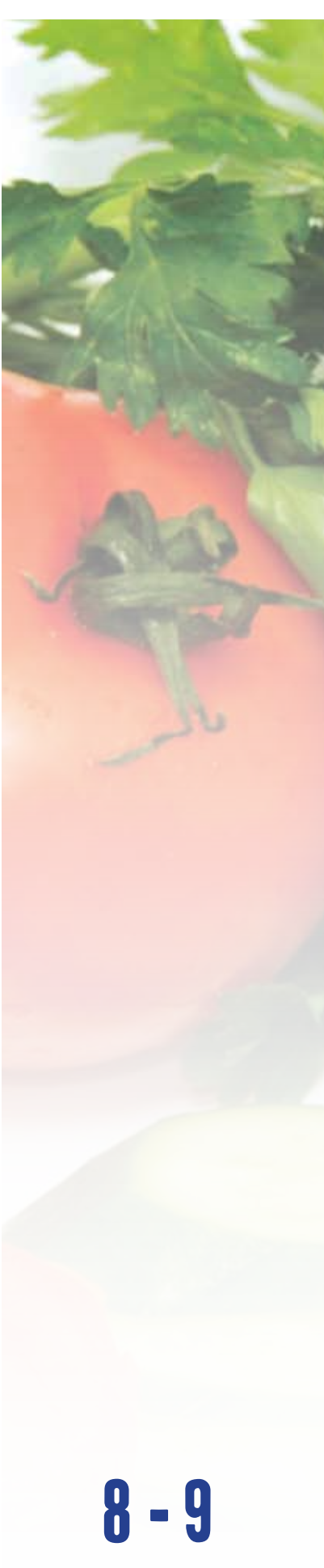
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**MIXERS**

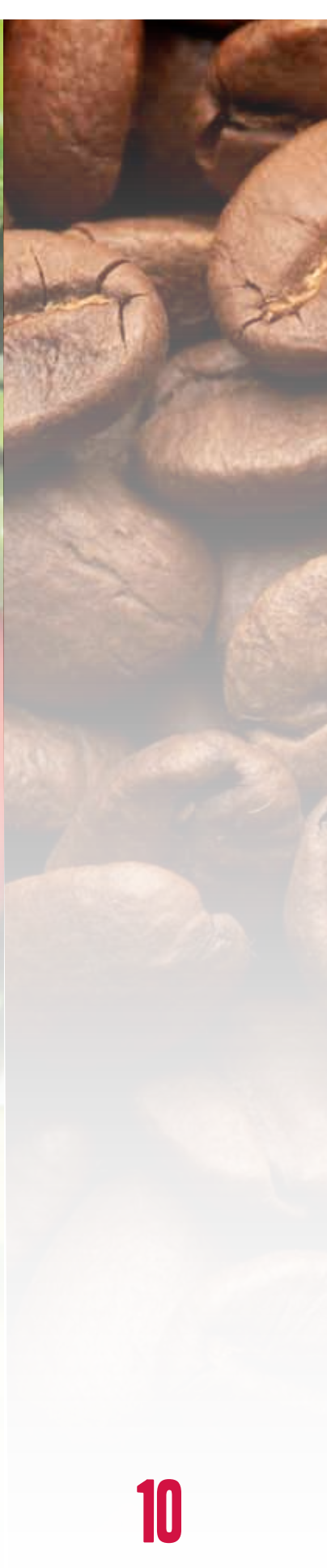
**SLICERS**

**MEAT  
PROCESSING**



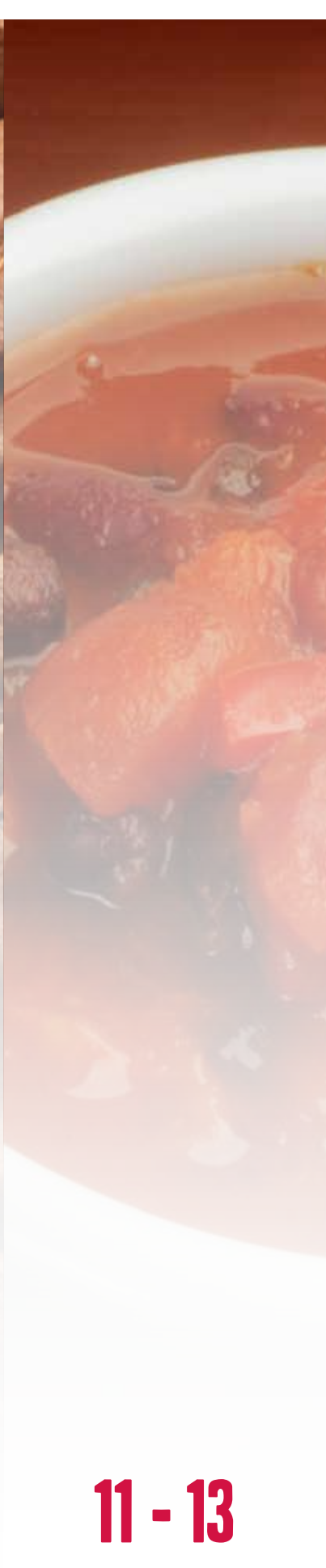
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& CUTTERS**



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**COFFEE &  
HOT WATER**



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**HEATING  
& COOKING**



**General Food  
Equipment**

With a name you  
have known  
and trusted  
since 1955

*General*  
features a  
variety of high  
quality mixers,  
slicers, meat  
processing  
equipment,  
vegetable  
and bowl  
cutters, coffee,  
tea, heating  
and cooking  
equipment and  
faucets and  
fittings to meet  
all of your needs.

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**FAUCETS  
& FITTINGS**

## MIXERS & ACCESSORIES

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



**Model No. GEM 110**  
**10 Quart Mixer**  
 # 12 PTO Hub  
 Voltage: 120/60/1  
 (Also Available in 220/50/1)  
 Power: 1/2 HP  
 Bowl Capacity: 10 QT  
 Speed: 91/200/330 R/MIN  
 Weight: 166 LB/75 KG  
 Dimensions: 19" W x 16" D x 25" H  
 (482mm W x 406mm D x 635mm H)



**Model No. GEM 120**  
**20 Quart Mixer**  
 # 12 PTO Hub  
 Voltage: 120/60/1  
 (Also Available in 220/50/1)  
 Power: 1 1/2 HP  
 Bowl Capacity: 20 QT  
 Speed: 108/195/355 R/MIN  
 Weight: 227 LB/103 KG  
 Dimensions: 23.6" W x 27.5" D x 30.7" H  
 (599mm W x 699mm D x 780mm H)



**Model No. GEM 130**  
**30 Quart Mixer**  
 # 12 PTO Hub  
 Voltage: 120/60/1  
 (Also Available in 220/50/1)  
 Power: 2 HP  
 Bowl Capacity: 30 QT  
 Speed: 91/166/282 R/MIN  
 Weight: 450 LB/204 KG  
 Dimensions: 27.5" W x 24.4" D x 47.2" H  
 (699mm W x 620mm D x 1200mm H)



Flat Beater



Wire Whip



Dough Hook



30 QT.

20 QT.

10 QT.

### Application

- Ideal for use in 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.

### Features

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

# MIXERS

# ACCESSORIES & METRIC CAPACITY GUIDE



MIXER ACCESSORIES		
PART NO.	PART NAME	WEIGHT
GEM10-05-00	Bowl Assembly 10QT.	4 LB
GEM10-06-03	Wire Whip 10QT.	1 LB
GEM10-06-02	Spiral Dough Hook 10QT.	1 LB
GEM10-06-01	Flat Beater 10QT.	1 LB
GEM20-04-00	Bowl Assembly 20QT.	6 LB
GEM20-06-02	Wire Whip 20QT.	2 LB
GEM20-06-03	Spiral Dough Hook 20QT.	2 LB
GEM20-06-01	Flat Beater 20QT.	2 LB
GEM30-08-00	Bowl Assembly 30QT.	12 LB
GEM30-09-01	Wire Whip 30QT.	4 LB
GEM30-09-02	Spiral Dough Hook 30QT.	4 LB
GEM30-09-03	Flat Beater 30QT.	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 1/2 lbs.	25 lbs.	45 lbs.
Heavy Bread Dough – 55% AR	Dough Hook	1st	7 1/2 lbs.	15 lbs.	30 lbs.
Pizza Dough, Thin – 40% AR	Dough Hook	1st	5 lbs.	10 lbs.	15 lbs.
Pizza Dough, Medium – 50% AR	Dough Hook	1st	5 lbs.	10 lbs.	15 lbs.
Pizza Dough, Thick – 60% AR	Dough Hook	1st	8 lbs.	15 lbs.	25 lbs.
Raised Donut Dough – 65% AR	Dough Hook	1st	4 1/2 lbs.	9 lbs.	15 lbs.
Pie Dough	Beater	all	10 lbs.	18 lbs.	30 lbs.
Mashed Potatoes	Beater	all	8 lbs.	15 lbs.	22 lbs.
Egg Whites	Wire Whip	all	1 pt.	1 qt.	1 1/2 qt.
Waffle or Pancake Batter	Beater	all	5 qt.	8 qt.	12 qt.
Cake	Beater	all	10 lbs.	20 lbs.	30 lbs.
Whipped Cream	Wire Whip	all	2 qt.	4 qt.	6 qt.
Icing	Beater	all	6 lbs.	12 lbs.	18 lbs.

METRIC 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	5.7 kgs.	11.3 kgs.	20.4 kgs.
Heavy Bread Dough – 55% AR	Dough Hook	1st	3.4 kgs.	6.8 kgs.	13.6 kgs.
Pizza Dough, Thin – 40% AR	Dough Hook	1st	2.3 kgs.	4.1 kgs.	7.3 kgs.
Pizza Dough, Medium – 50% AR	Dough Hook	1st	2.3 kgs.	4.5 kgs.	11.3 kgs.
Pizza Dough, Thick – 60% AR	Dough Hook	1st	4.5 kgs.	9.1 kgs.	18.1 kgs.
Raised Donut Dough – 65% AR	Dough Hook	1st	2.0 kgs.	4.1 kgs.	6.8 kgs.
Pie Dough	Beater	all	4.5 kgs.	8.2 kgs.	12.2 kgs.
Mashed Potatoes	Beater	all	3.6 kgs.	6.8 kgs.	10.4 kgs.
Egg Whites	Wire Whisk	all	.5 ls.	1.0 ls.	1.4 ls.
Waffle or Pancake Batter	Beater	all	4.7 ls.	7.6 ls.	11.4 ls.
Cake	Beater	all	4.5 kgs.	9.1 kgs.	13.6 kgs.
Whipped Cream	Wire Whisk	all	1.9 ls.	3.8 ls.	5.7 ls.
Icing	Beater	all	2.7 kgs.	5.4 kgs.	8.2 kgs.

## SLICERS

*General* offers its line of Slicers complete with standard safety and performance features not found among the competition. There is no denying that these slicers represent the best value in the market today.



### Model No. GSE 109 9" Slicer

Cut Capacity: 7.5" x 5" (191mm x 127mm)  
Cut Thickness: 9/16" (143mm)  
Blade Diameter: 9"/229mm  
Voltage: 120/60/1

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

Power: 1/5 HP

Weight: 38 LB/17 KG

Dimensions: 16" W x 18" D x 15" H

(406mm W x 457mm D x 381mm H)



### Model No. GSE110 10" Slicer

Cut Capacity: 8" x 6.5" (203mm x 165mm)  
Cut Thickness: 9/16" (143mm)  
Blade Diameter: 10"/254mm  
Voltage: 120/60/1

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

Power: 1/4 HP

Weight: 44 LB/20 KG

Dimensions: 17" W x 21" D x 15" H

(432mm W x 533mm D x 381mm H)



### Model No. GSE 112 12" Slicer

Cut Capacity: 9" x 7" (229mm x 178mm)  
Cut Thickness: 9/16" (143mm)  
Blade Diameter: 12"/305mm  
Voltage: 120/60/1

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

Power: 1/3 HP

Weight: 55 LB/25 KG

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

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



#### Application

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

#### 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 for safe operation and cleaning.
- Efficient and powerful "high torque" knife drive system ensures consistent power transfer for smooth operation.

# SLICERS

SLICER APPLICATIONS CHART

MODEL NO.	DESCRIPTION	PRODUCT APPLICATION	RECOMMENDED USAGE
GSE 109	9" Knife, manual light duty	meats, vegetables, limited cheeses	up to 4 hrs. daily
GSE 110	10" Knife, manual light to medium duty	meats, vegetables, cheeses	up to 8 hrs daily
GSE 112	12" Knife, manual medium to heavy duty	meats, vegetables, cheeses	up to 12 hrs daily



## MEAT GRINDERS

*General* Make sausages, hamburgers, and more with this General meat grinder! Featuring a high power motor and stainless steel grinding knife, this meat grinder will grind 2-3 lbs. of meat per minute. This grinder has options for forward and reverse operation and comes with 2 stainless steel grinding plates for medium and coarse grinds!



### Model No. GSM 50 Meat Grinder

Hub #12 head

Voltage: 120/60/1

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

Watts: 850

Power: 1.1 HP

Speed: 175 RPM

Weight: 52 LB/24 KG

Dimensions: 18 1/2" W x 8 3/4" D x 14 3/4" H

(470mm W x 222mm D x 375mm H)



### Model No. GSM 100 Meat Grinder

Hub #22 head

Voltage: 120/60/1

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

Watts: 1100

Power: 1.5 HP

Speed: 175 RPM

Weight: 55 LB/25 KG

Dimensions: 18 1/2" W x 8 3/4" D x 15 3/4" H

(470mm W x 222mm D x 400mm H)



### EXTRUSION DISCS

Both units come equipped with 5mm and 8mm extrusion discs

### Application

- Ideal for use in butcher shops, supermarkets, delis, pizza shops, and more!
- Suited for continuous operation.

### Features

- Design is attractive with a smooth finish that is easy to clean.
- Cast and polished aluminum body featuring a stainless steel grind head and food tray.
- Energy efficient motor and precision gear drive.
- Compact design with all rounded corners.
- Includes both a forward and reverse switch.
- Supplied with two extruder discs and a food pusher.

# MEAT PROCESSING



## PATTY PRESSES



*General* Hamburger and other patty making is easy with the Patty Press from General. Simple and compact design. Our Patty Press is made from anodized aluminum alloy and features all rounded edges as well as a built-in sheet paper holder and rubber non-slip feet.



**Model No. GVPP40**  
**4" Manual Patty Press**  
Weight: 11.5 LB/5.2 KG  
Dimensions: 11" W x 8.5" D x 11.5" H  
(279mm W x 216mm D x 292mm H)  
Manual



**Model No. GVPP50**  
**5" Manual Patty Press**  
Weight: 11.5 LB/5.2 KG  
Dimensions: 11" W x 8.5" D x 11.5" H  
(279mm W x 216mm D x 292mm H)  
Manual



### Application

- Ideal for use in butcher shops, supermarkets, delis, pizza shops, and more!
- Suited for continuous operation.

### Features

- Design is attractive with a smooth finish that is easy to clean.
- Cast and polished aluminum body featuring a stainless steel grind head and food tray.
- Compact design with all rounded corners.
- Simple and compact design
- All rounded edges
- Anodized aluminum alloy construction
- Built in sheet holder
- Removable lower form tray
- Non-slip rubber feet

## TOMATO SLICERS

*General* tomato slicers save time, labor and space in high volume restaurant kitchens. The slicer works on a single, smooth push action. The stainless steel blades quickly cut consistent, flawless tomato slices. Operation is safe with the protective guard and handle. This item is efficient and essential for busy chefs and kitchens.



### Model No. GTS 100 3/16" Tomato Slicer

Slice Thickness: 3/16"(4.7mm)  
Weight: 11.5 LB/5.2 KG  
Dimensions: 17.5" W x 8.5" D x 9" H  
(448mm W x 218mm D x 227mm H)



### Model No. GTS 200 1/8" Tomato Slicer

Slice Thickness: 1/8"(3.175mm)  
Weight: 11.5 LB/5.2 KG  
Dimensions: 17.5" W x 8.5" D x 9" H  
(448mm W x 218mm D x 227mm H)

## VEGETABLE CUTTER

*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, the cutter is the clear choice for slicing, julienne, shredding, french fry or dicing.



### Model No. GSV 112

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  
(230mm W x 570mm D x 510mm 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.

# SLICERS & CUTTERS

# VEGETABLE CUTTER DISC SELECTION GUIDE



## Slicing



Curved Knife  
Soft Slicing 1mm - 1/32"  
**GSV-E1**



Curved Knife  
Soft Slicing 2mm - 5/64"  
**GSV-E2**



Curved Knife  
Soft Slicing 5mm - 3/16"  
**GSV-E5**



Slicing 8mm - 5/16"  
**GSV-H8**



Slicing 10mm - 3/8"  
**GSV-H10**



Slicing 14mm - 9/16"  
**GSV-H14**



Thin Slice 2mm - 5/64"  
**GSV-P2**



Slicing 4mm - 5/32"  
**GSV-P4**



Wavy Slice 2mm - 5/64"  
**GSV-PB2**



Wavy Slice 4mm - 5/32"  
**GSV-PB4**

## Julienne



Julienne 2.5mm - 3/32"  
**GSV-HU2.5**



Julienne 4mm - 5/32"  
**GSV-HU4**



Julienne 10mm - 3/8"  
**GSV-HU10**

## Shredding



Fine Shred 3mm - 1/8"  
**GSV-H3**



Medium Shred 4mm - 5/32"  
**GSV-H4**



Coarse Shred 7mm - 9/32"  
**GSV-H7**

## French Fry



French Fry  
Extruder 8mm - 5/16"  
**GSV-T8**



French Fry  
Extruder 10mm - 3/8"  
**GSV-T10**

## Dicing



Dicing Grid 8mm - 5/16"  
**GSV-D8**



Dicing Grid 10mm - 3/8"  
**GSV-D10**



Dicing Grid 12mm - 5/8"  
**GSV-D12**



Dicing Grid 20mm - 3/4"  
**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.

Units does not include cutting disks, disks sold separately.



## COFFEE PERCOLATORS & WATER BOILERS

*General* Our coffee percolators and water boilers feature a sight glass and bottom mounted controls for efficient operation as well as convenient handles for easy transportation.



**GCP40**  
**Coffee Percolator**  
Capacity: 40 Cups/6 L  
Weight: 8 LB/4 KG  
Voltage: 120/60/1  
Watts: 80  
Amps: 10.5  
Dimensions:  
9" Dia x 19" H  
223mm Dia x 482mm H



**GWB20**  
**Water Boiler**  
Capacity: 5.3 Gal/20 L  
Voltage: 120/60/1  
Power: 2400 Watts  
Temp. Control:  
86°F-212°F / 30°C-100°C  
Dimensions:  
11" Dia x 21" H  
275mm Dia x 528mm H



**GCP60**  
**Coffee Percolator**  
Capacity: 60 Cups/9 L  
Weight: 14 LB/6 KG  
Voltage: 120/60/1  
Watts: 160  
Amps: 10.5  
Dimensions:  
13" Dia x 19" H  
330mm Dia x 482mm H



**GWB30**  
**Water Boiler**  
Capacity: 7.9 Gal/30 L  
Voltage: 120/60/1  
Power: 2400 Watts  
Temp. Control:  
86°F-212°F / 30°C-100°C  
Dimensions:  
15" Dia x 20" H  
390mm Dia x 500mm H



**GCP100**  
**Coffee Percolator**  
Capacity: 100 Cups/15 L  
Weight: 15 LB/7 KG  
Voltage: 120/60/1  
Watts: 160  
Amps: 10.5  
Dimensions:  
14" Dia x 23" H  
356mm Dia x 584mm H



**GWB40**  
**Water Boiler**  
Capacity: 10.6 Gal/40 L  
Voltage: 120/60/1  
Power: 2400 Watts  
Temp. Control:  
86°F-212°F / 30°C-100°C  
Dimensions:  
15" Dia x 23" H  
390mm Dia x 585mm H



### Application

- Perfect for small coffee shops to large capacity restaurants.

### Features

- Available in 3 sizes
- Stainless steel construction
- Sight glass to indicate coffee level
- Illuminating On/Off switch
- Capable of brewing and warming
- Dual function indicator light
- Convenient carrying handles

# COFFEE & HOT WATER

## SOUP KETTLE / RICE COOKER



*General* Whether you're serving chowder, chicken noodle, or chili this electric soup kettle keeps it at the perfect temperature each and every time! And this stainless steel rice cooker has a 23 cup capacity. Both are perfect for catering and buffets! Ideal for restaurants, parties, or any other events.



**GSB12  
BLACK SOUP KETTLE**  
Capacity: 12 QT/11.3 L  
Weight: 10 LB/4.5 KG  
Voltage: 120/60/1  
Also Available in 220/50-60/1  
Watts: 400  
Amps: 3.3  
Dimensions:  
13" W x 13" D x 15" H  
33mm W x 33mm D x 38mm H



### Application

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

### Features

- Kettle made of black epoxy coated aluminum.
- Stainless steel inset and hinged lid.
- Keeps soup warm and ready to eat.



**GRC23  
STAINLESS STEEL RICE COOKER**  
Capacity: 23 Cups/3.45 L  
Weight: 11 LB/5 KG  
Voltage: 120/60/1  
Watts: 1600  
Amps: 13.3  
Dimensions:  
14" W x 12" D x 10" H  
36mm W x 30mm D x 25mm H

### Application

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

### Features

- Large 23 cup capacity
- Stainless steel construction
- One touch push button control
- Removable liner that is easy to clean
- Suited for both cooking and warming rice

## FOOD WARMERS

*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. The General Food Warmers will accommodate all standard size pans.



**GFW-100  
FOOD WARMER**  
Capacity: 6.3 Gal/24 L  
Weight: 17.2 Lb / 7.8Kg  
Voltage: 120/60/1  
Watts: 1200  
Thermostat: Adjustable  
Dimensions:  
13.375" W x 22.5" D x 9.375" H  
**340mm W x 571mm D x 238mm 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



**GFW-100D  
FOOD WARMER WITH DRAIN**  
Capacity: 6.3 Gal/24 L  
Weight: 10 LB/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  
**340mm W x 584mm D x 238mm H**



# HEATING & COOKING

[www.generalfoodservice.com](http://www.generalfoodservice.com)

## DIAL & DIGITAL MICROWAVES

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

### GEW 1000D

#### Dial Microwave

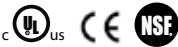
Output Power: 1000 watts  
Capacity: 1.0 Cubic Ft.  
Power Level: 1  
Voltage: 120/60/1  
Dimensions:  
20" W x 14" D x 12" H  
508mm W x 356mm D x 305mm H



### GEW 1000E

#### 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  
508mm W x 356mm D x 305mm H



#### Application

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

#### Features

- All stainless steel exterior and interior.
- 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.

# HEATING & COOKING

## DIGITAL MICROWAVES



*General* high-powered commercial microwaves offer the ability to program dozens of menu items for one-touch button operation. Including heavy duty metal handle and durable interlock system. Stainless steel body and cavity with LED display.

### GEW 1100E

#### Digital Microwave

Output Power: 1100 watts

Capacity: 1.2 Cubic Ft.

Power Level: 10 (programmable)

Voltage: 220/60/1

Also Available in 230/50/1, 230/60/1

Dimensions:

23" W x 21" D x 14.5" H

574.2mm W x 526.4mm D x 367.5mm H



### GEW 1800E

#### Digital Microwave

Output Power: 1800 watts

Capacity: 1.2 Cubic Ft.

Power Level: 10 (programmable)

Voltage: 120/60/1

Also Available in 230/50/1

Dimensions:

23" W x 21" D x 14.5" H

574.2mm W x 526.4mm D x 367.5mm H



### GEW 2100E

#### Digital Microwave

Output Power: 2100 watts

Capacity: 1.2 Cubic Ft."

Power Level: 10 (programmable)

Voltage: 220/60/1

Also Available in 230/50/1

Dimensions:

23" W x 21" D x 14.5" H

574.2mm W x 526.4mm D x 367.5mm H



## Faucets & Fittings

*General* faucets and fittings feature forged brass bodies for the ultimate in performance and durability. Pre-rinse units are provided with an efficient ergonomically designed water saving spray valve. You will be amazed at the performance, quality and exceptional value of our products.



### MODEL GXR-14B Pre-rinse Faucet-Wall Mount

Wall Mount with 6" (152mm) wall Bracket  
GXR-90S spray valve  
GXR-91H flexible steel hose.



### MODEL GXR-13B Pre-rinse Faucet-Deck Mount

Deck mount with 6" (152mm) wall bracket  
GXR-90S spray valve  
GXR-91H flexible steel hose.



### MODEL GXR-90S Spray Valve

Connects directly to flexible stainless steel hose or handle assembly.



### MODEL GXR-93K Repair Kit

Lever handle kit.



### MODEL GXR-92f Add on Faucett

Adds swinging nozzle to pre-rinse faucets. 6" (152mm) nozzle.



### MODEL GXR-94K Repair Kit

Spray valve kit.



### MODEL GXR-91H Flexible Stainless Steel Hose

Flexible 44" (1118mm) stainless steel hose. Santoprene inner tubing.



### MODEL GXR-95K Repair Kit

Valve kit.



### MODEL GXR-40 Dipperwell Faucet & Bowl

Includes dipperwell faucet and dipperwell bowl.



### MODEL GXR-50 Glass Filter

Single pedestal type push back glass filter.



### MODEL GXR-35L Lever Waste Valve

3-1/2" sink opening, 1-1/2" or 2" drain outlet.



### MODEL GXR-35T Twist Waste Valve

3-1/2" sink opening, 1-1/2" or 2" drain outlet.



### MODEL GXR-60o Open Hose Reel

35" (11m) heavy duty hose with GXR-90S spray valve.



### MODEL GXR-61C Closed Hose Reel

30" (10m) heavy duty hose with GXR-90S spray valve.



### MODEL GXR-51 Water Station

Includes drip pan and GXR-50 glass filler.

# FAUCETS & FITTINGS



*General* faucets and fittings feature forged brass bodies for the ultimate in performance and durability. Pre-rinse units are provided with an efficient ergonomically designed water saving spray valve.



### GXR-7300

#### Swivel Base Faucet

- Wall mounted pantry faucet
- Lever handles
- 8" (203mm) centers
- 1/2" NPT eccentric flanged female inlets
- Includes check valve to prevent cross-flow
- Nozzle sold separately



### GXR-7200

#### Deck Mixing Faucet

- Deck-mounted pantry faucet
- Lever handles
- 8" (203mm) centers
- 1/2" NPT eccentric flanged female inlets
- Includes check valve to prevent cross-flow
- Nozzle sold separately



### GXR-7400

#### Double Workboard Faucet

- Deck-mounted pantry faucet
- Removable Seats
- 4" (102mm) centers
- Chrome plated escutcheon  
6 1/2" (165mm) 2" (51mm) wide
- 1/2" NPSM male inlets
- Includes check valve to prevent crossflow
- Nozzle sold separately



### GXR-7700

#### Double Workboard Faucet

- Wall mounted pantry faucet
- 8" (203mm) centers
- 1/2" NPSM male inlets
- Chrome plated escutcheon  
10 1/2" (267mm) 2" (51mm) wide
- Includes check valve to prevent cross-flow
- Nozzle sold separately



### Goose Nozzle

FOR USE WITH ALL BASE FAUCETS.  
GXR-8GN - Goose Nozzle



### GXR-7500

#### Deck Mixing Faucet

- Deck mounted mixing faucet
- Lever handles
- 4" (102mm) centers
- 1/2" NPT eccentric flanged female inlets
- Includes check valve to prevent cross-flow
- Nozzle sold separately



### Swing Nozzles

FOR USE WITH ALL BASE FAUCETS.  
GXR-806N - 6" swing nozzle  
GXR-808N - 8" swing nozzle  
GXR-810N - 10" swing nozzle  
GXR-812N - 12" swing nozzle  
GXR-814N - 14" swing nozzle  
GXR-816N - 16" swing nozzle  
GXR-818N - 18" swing nozzle



### GXR-7600

#### Swivel Base Faucet

- Deck mounted pantry faucet
- Lever handles
- Single hole
- 1/2" NPSM female inlets
- Includes check valve to prevent cross-flow
- Nozzle sold separately



### GXR-7100

#### Single Pantry Faucet

- Deck mounted pantry faucet
- Lever handle (specify hot or cold)
- 1/2" NPSM male shank
- 1/4" NPT union type tailpiece
- Includes check valve to prevent cross-flow
- Nozzle sold separately



### GXR-7900

#### Double Workboard Faucet

- Wall mounted pantry faucet
- 4" (102mm) centers
- 1/2" NPSM male inlets
- Chrome plated escutcheon  
10 1/2" (267mm) 2" (51mm) wide
- Includes check valve to prevent cross-flow
- Nozzle sold separately



### GXR-7800

#### Double Workboard Faucet

- Deck mounted pantry faucet
- Removable seats
- 8" (203mm) centers
- Chrome plated escutcheon  
10-1 1/2" (267mm) 2" (51mm) wide
- 1/2" NPSM male inlet
- Includes check valve to prevent crossflow
- Nozzle sold separately





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