

Prevent cross contamination. Faster cutting

Say goodbye to using multiple knives for gyro sandwiches, stacked meat cones, shawarma and doner kabobs. The 2n1 PowerKnife from Bettcher Industries, featuring an ingenious multiple quick-change head design, is one powerful solution!

The Challenge

For many restaurants, serving gyro sandwiches, shawarma and doner kabobs are big business. These money-making sandwiches and meals feature marinated beef and lamb, pork, chicken, and even fish.

To prevent cross-contamination when cutting cooked meat, many food establishments use separate knives for each different type of meat. Also, the cutting techniques are different for whole muscle meats versus the formed cones, so training and speed in cutting are additional challenges.

The 2n1 Power Knife Solution

Now, Bettcher Foodservice offers a highly effective way to improve food safety as well as prepare appetizing menu items while lowering your food costs.

The Bettcher 2n1 PowerKnife features an exclusive “quick-change” cutting head that enables you to use just one power unit to cut different types of gyro, shawarma or doner cones.

So, whether you're carving chicken, fish, pork, lamb or beef, you can do it all without the risk of cross-contamination or the hassle of multiple cutting knives. It's like having two or three knives in one!

Each quick-change head assembly includes a blade and depth gauge that's simple to set up for whichever specific type of cone you're slicing. And it does it faster and more precisely when compared to the inefficient, less effective and costlier traditional cutting methods.



Bettcher PowerKnife quickly and consistently cuts all types of meat ... gyro, doner kabab, shawarma.



Twist-lock cutting head attachment makes it quick and easy to change heads to prevent cross contamination from cutting one type of cooking meat to another.

The Benefits Just Pile Up with the 2n1 PowerKnife

Do we deliver big benefits with the 2n1 PowerKnife? You bet! Here are just some:

- ▶ No cross-contamination from different meats or menu items
- ▶ It eliminates the need for buying separate or additional knives
- ▶ The unique PowerKnife tool increases yield and increases your profits
- ▶ Our fast-rotating, long-life serrated blade is precision-engineered to cut whole muscle, stacked meat, doner kababs or shawarma
- ▶ A yield-enhancing depth gauge may be adjusted for each cutting head for optimum slices ... with no additional tools required
- ▶ The cutting head changes in just in seconds using a simple positive twist lock procedure
- ▶ The 2n1 PowerKnife is ergonomically designed for easy cutting ... and it cuts meat in both directions for faster meal preparation
- ▶ It's easy to train workers on the 2n1 PowerKnife; even inexperienced cooks can prepare these menu items with precision and flair!



Precision-designed for Precise Cone Cutting

The secret to the fast, effortless precision-cutting action of the Bettcher 2n1 PowerKnife is the advanced cutting technology of our very own, precision-engineered, cylindrical Whizard® blade.

A full 360 degrees of cutting edge plus scientifically engineered serrations cut cleanly through the whole muscle meat used in doner kabobs and shawarmas ... and it cuts equally well in any direction.



Depth Control: Absolute Consistency Means Absolute Portion Control

With the 2n1 PowerKnife, we don't stop with just providing the powered cylindrical blade. To ensure the proper thickness of meat is cut, we also provide an adjustable depth control gauge. Our rotating circular blade works in conjunction with the depth gauge to produce uniform meat slices, order after order. It's far more accurate compared to using a conventional shawarma knife. Plus ... not only will you present a sandwich or meal that looks great, you'll be happier delivering absolute consistency in portion sizes from one customer to another.

Worker Safety ... Not Just Food Safety

Engineered for comfort and safety as well as for productivity, the 2n1 Power Knife reduces operator muscle fatigue as it glides effortlessly across the cone.

With the PowerKnife, even untrained employees can quickly learn the art of preparing consistent, great-looking gyros sandwiches for customers. A safety shut-off feature reduces the risk of injury while promoting safe operation – no matter how inexperienced your foodservice workers might be.



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