

Less labor, higher profits ... right in the palm of your hand.

WHIZARD®
POWER
K N I F E

The Power of Whizard® Knives

Faster, easier and more consistent preparation
of gyro, sharwama and al pastor.



Delight your customers with a sandwich that looks great –
and makes your bottom line look even better!

Not only does the Whizard® Power Knife cut longer, thinner
slices for a fuller, better looking sandwich, it also yields 25% more
output compared to an ordinary straight knife. *That's an average
of 25 additional sandwiches per 30-lb. cone!*

 **BETTCHER®**
Industries, Inc.

WHIZARD®
POWER
K N I F E

The #1-selling electric gyro knife in Greece!



Designed for Safety and Comfort

The Whizard® Power Knife is engineered to reduce muscle fatigue. A safety shut-off feature minimizes the risk of injury. Sharpening and cleaning are fast and easy, too.

Simple, Virtually Effortless Operation

New employees can learn how to slice quickly. That adds up to more productivity ... and faster service for customers.



Adjustable Depth Gauge

Controlling overall quality, consistency and slice thickness is easier and far more accurate than with an ordinary straight knife. You decide the thickness ... and the Power Knife does the rest!

Technical Specifications

Available Voltages

115V / 1 phase / 60 Hz
220V / 1 phase / 50/60 Hz

Current

1.5 amps
75 amps (1,500 watts)

Power Supply Cord

6 ft (1,8m)

Motor Cable

9 ft (2,7m)

Agency Approvals

UL, CUL, NSF, CE

Options

Standard depth gauge
Short depth gauge (right- or left-hand)
Blade cover (right- or left-hand)
Motor assembly extension cable (1,8m)

WHIZARD®
POWER
KNIFE



The recipe for a better bottom line.

In the foodservice business today, you need every edge you can get. The Whizard® Power Knife gives you that edge in three of the most important aspects of your business:

- **Consistent, customer-pleasing quality**
- **Significantly more sandwiches per cone**
- **Better productivity – even from new employees**

Gyros, shawarma or donner kabobs: No matter what you call the sandwich, the payoffs are the same in any language: a more attractive product, more sandwiches per cone, more consistent quality, no more need for highly paid skilled workers, and all-around better productivity.

To receive a free video or demonstration, call toll-free **800-321-8763**, e-mail us at sales@bettcher.com or visit www.bettcher.com/gyro-knives.

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