LESS LABOR, HIGHER PROFITS ... RIGHT IN THE PALM OF YOUR HAND.





Faster, easier and consistent preparation of gyros sandwiches and donner kabobs. Please 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!

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 Power Knife does the rest!



Technical Specifications

Available Voltages	115 volts / 1 phase / 60 hertz 220 volts / 1 phase / 50/60 hertz
Current	1.5 amps .75 amps (1500 watts)
Power Supply Cord	6 ft (1,8 m)
Motor Cable	9 ft (2,7 m)
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 (1,8 m)



Bettcher Foodservice

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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;** and **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 or e-mail us today. Or, you can also visit **www.bettcher.com**.

Call Toll Free: (800) 321-8763

www.bettcher.com/foodservice

