

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

WHIZARD[®]
POWER
K N I F E



***Faster, easier
and consistent
preparation of
Gyros sandwiches
or 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 but, compared to an ordinary straight knife, it also yields 25% more output ... an average of 25 additional sandwiches per 30-lb. cone!

Designed for safety & 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.



**The recipe for
a better
bottom line.**

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)

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, 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 highly paid skilled workers, and all-around better productivity. To receive a free video or demonstration call or e-mail us today. Or, visit our web site at www.bettcher.com.

Toll Free (800) 321-8763



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www.bettcher.com

Bettcher Foodservice

6801 State Route 60 • Birmingham, OH 44816 USA

Tel: (440)965-4422 • Fax: (440) 965-4900 • E-mail: sales@bettcher.com

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