

PIZZA SLICE CUTTING GUIDES

Make sure your slices are of equal size, or you could lose customers.

Smart operators know it is impossible to cut equally sized slices of pizza by eye alone. And the customers know when their slice is smaller than others on the tray. They may not complain openly, but they are bound to feel short changed, and that can be bad for your **business**.









The EQUASLICE cutting guide enables any employee - skilled or not - to cut perfect slices every time. Simply place the guide over the pie, insert your roller or rocker knife in the grooves and cut. It's that simple.



EQUASLICE cutting guides are built to last and made of 1/4" steel, all welded and chrome plated.

Whatever your pie size, there is an EQUASLICE to cut it in perfectly equal slices. Here's how to select the right guide for your pie.

Simply choose the number* (6 or 8 slices to be cut and select the model from those shown below.

STANDARD MODELS		SPECIAL SIZES			TWO STANDARD MODELS		
Two standard models available.		Special sizes, including squares and rectangles are also available - CONSULT FACTORY			MODEL NO.	Number* of Slices	Maximum Pie Diameter
	8 SLICE MODEL NO. EQ188				EQ186	6	18" or smaller
	6 SLICE MODEL NO. EQ186				EQ188	8	18" or smaller

*NOTE: The above models are standard sizes. Special sizes for virtually any number of slices and/or size pies - including square and rectangular shapes - are also available. **Consult factory for information.**

Specifications, Details and Prices are subject to change without prior notice. Please call for current pricing.