

## PAPER CUTTERS

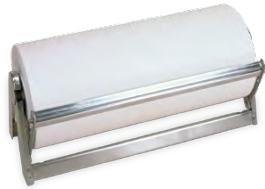
### BASIC

PC18 ..... 18"



### STAINLESS STEEL

SS50218 ..... 18"  
SS50224 ..... 24"



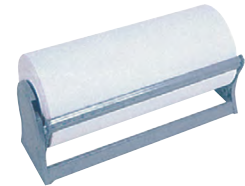
### ECONOMY

50018 ..... 18"



### DELUXE

A52015 ..... 15"  
A52018 ..... 18"  
A52718 ..... 18" (Serrated blade)  
A52020 ..... 20"  
A52024 ..... 24"  
A52030 ..... 30"  
A52036 ..... 36"



Paper not included

## BAG SEALERS



P2 ..... Bag Sealer with Trimmer



SSP2 ..... Stainless Steel Bag Sealer with Trimmer

## REPLACEMENT PARTS

P2B ..... Cutting Blade  
P2TB ..... Trimmer Blade  
P2TH ..... Tape Holder  
P6052 ..... Blade Holder with Spring  
P6053 ..... Break with Spring  
P6054 ..... Tape Thread Holder with Spring  
P6055 ..... Tape Thread Wheel

## PVC TAPE

Each roll: 6480" x 3/8"



Item Number	Color	Description
PT38R	Red	Single Roll \$
PT38G	Green	Single Roll \$

\$ Quantity Discounts

## GUMMED TAPE DISPENSER

### TAPE SHOOTER

- Handles gummed tape up to 1 1/2" wide
- Feed stop screw can be loosened to adjust measuring dial



404 ..... 14" x 5" x 7"

### REPLACEMENT BRUSH

BR404 ..... For 404 Dispenser



### STAINLESS STEEL

Easy to fill water container



TD31250 ..... 10 1/2" x 2"

## GUMMED TAPE

### WHITE TAPE

- 1" wide
- Gummed side out
- 500 ft. per roll



GT500 ..... Single Roll  
GT50030 ..... 1 Case (30 rolls) \$

### "SAFE HANDLING"

- For meat and poultry
- Dimensions: 4 5/8" x 1 1/2"

SAFE HANDLING INSTRUCTIONS

This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.

Keep refrigerated or frozen. Store in refrigerator or microwave.	Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.	Cook thoroughly.
Keep hot foods hot. Refrigerate leftovers immediately or discard.		

SHT20 ..... 1 Case (20 rolls/500 ft. per roll)