



Model GC512



Serial #: _____



Instruction Manual for Chefmate™ Slicer Model GC512

For Service on Your Slicer

1. Visit our website at ***www.globefoodequip.com***
2. Or call the Globe service department at 937-299-8625 and ask for contact information for your local service company.

- IMPORTANT SAFETY NOTICE -

This manual contains important safety instructions which must be strictly followed when using this equipment.

Visit our website for information on additional products available from Globe.

www.globefoodequip.com

Slicers, Mixers, Countertop Cooking Equipment, Meat Choppers & Scales

WARRANTY REGISTRATION
SCAN THE QR CODE WITH YOUR MOBILE DEVICE OR GO TO
WWW.GLOBEFOODEQUIP.COM
TO FILL OUT AND SUBMIT YOUR WARRANTY REGISTRATION.

www.globefoodequip.com/support/warranty-registration-form



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Attention Owners and Operators

Globe's equipment is designed to provide years of safe and productive processing of food products as long as the equipment is used in accordance with the instructions in this manual and is properly maintained. Importantly, unless the operator is adequately trained and supervised, there is a possibility of serious injury. Owners of this equipment bear the responsibility to make certain that this equipment is used properly and safely. Strictly follow all of the instructions contained in this manual and the requirements of local, state and/or federal law.

Owners should not permit anyone to touch this equipment unless they are over 18 years old, are adequately trained and supervised, and have read and understand this manual. Owners should also ensure that no customers, visitors or other unauthorized personnel come in contact with this equipment. Please remember that Globe cannot anticipate every circumstance or environment in which its equipment will be operated. It is the responsibility of the owner and the operator to remain alert to any hazards posed by the function of this equipment, particularly the sharp knife blade and all moving parts. If you are ever uncertain about a particular task or the proper method of operating this equipment, ask your supervisor.

To prevent illness caused by the spread of food-borne pathogens, it is important to properly clean and sanitize the entire slicer as any surface of the slicer can become contaminated. It is the responsibility of the slicer owner/operator to follow all guidelines, instructions and laws as established by your local and state health departments and the manufacturers of chemical sanitizers.

When cleaning your slicer, pay particular attention to cracks, broken seams and any area that may collect food debris. If your slicer, or any of its parts, are damaged or broken, it may become more difficult to properly clean and sanitize the unit. If your slicer is damaged or needs repair, contact an experienced service individual immediately to ensure the slicer can be properly sanitized. If you have any questions, please contact Globe at 937-299-5493.

This manual offers information to supplement your procedures to improve the sanitization of your machine and contains a Safety Tips section listing a number of precautions to follow to help promote safe use of this equipment. Throughout the manual you will see additional warnings to help alert you to potential hazards.

Warnings affecting your personal safety are indicated by:



or



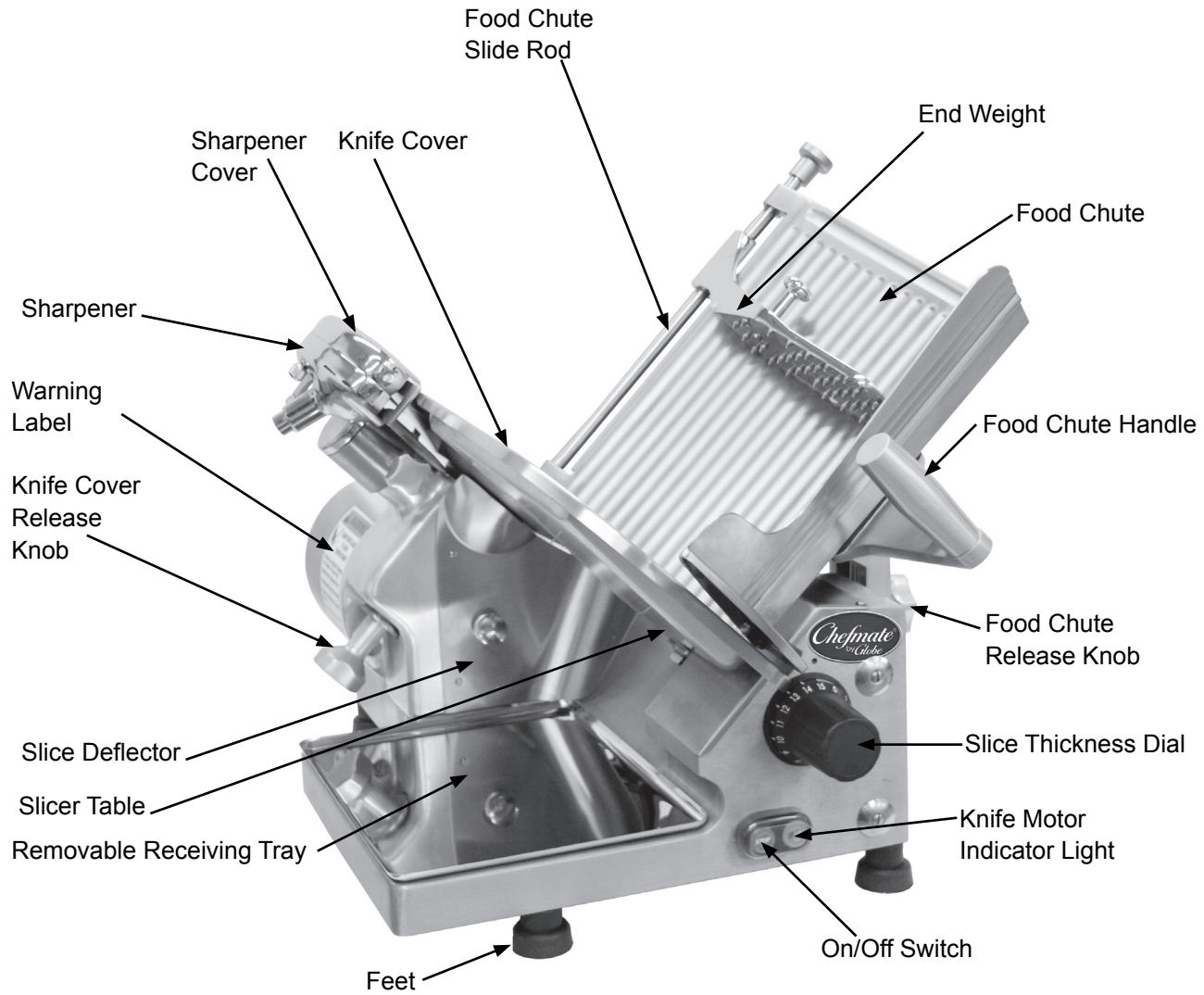
Warnings related to possible damage to the equipment are indicated by:



A wall chart with safety instructions is included with this equipment. This wall chart should be posted near the slicer within easy view of the operator. You should make certain that this manual is available for easy reference by any operator. Globe has put several warning labels in English language on its slicers. Spanish and French labels are also available and can replace the English labels at the owner's discretion. If the warning labels, the wall chart, or this manual are misplaced, damaged or illegible, or if you require additional copies, please contact your nearest representative or Globe directly for these items at no charge.

Please remember neither this manual, the wall chart nor the warning labels replace the need to be alert, to properly train and supervise operators, and to use common sense when using this equipment.

Key Components of the Slicer



Chefmate™ Slicer Safety Tips



SHARP KNIFE BLADE

TO AVOID SERIOUS PERSONAL INJURY:

- **NEVER** touch this slicer without training and authorization from your supervisor or if you are under 18 years old. Read this instruction manual first.
- **ONLY** install the slicer on a level, nonskid surface that is nonflammable and is located in a clean, well-lighted work area away from children and visitors.
- **ALWAYS** ground slicer utilizing proper power source.
- **NEVER TOUCH KNIFE.** Keep hands and arms away from all moving parts.
- **NEVER OPERATE** slicer without knife cover, knife sharpener, and knife ring guard securely installed.
- **NEVER** put hand into the food chute opening on the right side of the slicer.
- **ONLY USE THE FOOD CHUTE HANDLE** to push the food chute during manual slicing.
- **ONLY USE THE END WEIGHT, NOT YOUR HAND,** to hold food products when slicing. Never put your hand on, or around, the food chute when the slicer is on.
- **DO NOT CATCH SLICES WITH YOUR HAND.** Let slices drop onto the receiving area.
- **BEFORE CLEANING, SHARPENING, SERVICING OR REMOVING ANY PARTS,** always turn slicer off, turn the slice thickness dial clockwise past zero (0) until it stops, remove the food chute and unplug the power cord.
- **ALWAYS properly clean and sanitize your slicer.** To prevent illness or death caused by the spread of food-borne pathogens, it is important to properly clean and sanitize the entire slicer as any surface of the slicer can become contaminated. It is the responsibility of the slicer owner/operator to follow all guidelines, instructions and laws as established by your local and state health departments and the manufacturers of chemical sanitizers.
- **USE ONLY PROPERLY INSTALLED** Globe slicer accessories.

Installation

UNPACKING

1. Unpack the slicer immediately after receipt. If the machine is found to be damaged, save the packaging material and contact the carrier within fifteen (15) days of delivery and immediately contact your source of the equipment. **You have no recourse for damage after fifteen (15) days of receipt.**
2. With the slicer you should receive a bottle of Globe oil, a wall chart, and an instruction manual. Contact Globe, or your local supplier, if you did not receive all of these items. Register your product warranty online at www.globefoodequip.com.



TO AVOID SERIOUS PERSONAL INJURY PROPERLY INSTALL SLICER IN ADEQUATE WORK AREA

- **ALWAYS** install equipment in a work area with adequate light and space.
- **ONLY** operate the slicer on a solid, level, nonskid surface that is nonflammable.
- **NEVER** bypass, alter, or modify this equipment in any way from its original condition. Doing so may create hazards and will void warranty.
- **NEVER** operate slicer without knife guard, knife sharpener, and cover securely installed.
- **NEVER** operate slicer without the warning label attached (see page 4 for location).

INSTALLATION

1. Read this manual thoroughly before installation and operation. **DO NOT** proceed with installation and operation if you have any questions or do not understand everything in the manual. Contact your local representative or Globe **first**. ***Make sure to clean and sanitize your entire slicer before use. Refer to this manual for cleaning and sanitizing guidelines.***
2. Remove the slicer from the corrugated box.
3. Make sure the rubber feet are firmly tightened.



NEVER USE SLICER WITHOUT RUBBER FEET INSTALLED.

4. Select a location for the slicer that has a level, solid, nonskid surface that is nonflammable and is in a well-lit work area that is away from children and visitors.



USE AT LEAST TWO PEOPLE TO MOVE THE SLICER TO THE OPERATING LOCATION. NEVER ATTEMPT TO LIFT THE SLICER ALONE.

5. Make sure the slicer is level. If the slicer wobbles or rocks once it has been placed on the table or counter, adjust the rubber feet until the slicer is level.
6. Post Globe's wall chart in a location within easy view of operator.
7. Inspect slicer to make sure all parts have been provided.
8. Make sure knife cover, knife sharpener, and knife ring guard are in place.

Installation

THIS MACHINE IS PROVIDED WITH A THREE-PRONG GROUNDING PLUG. THE OUTLET TO WHICH THIS PLUG IS CONNECTED MUST BE PROPERLY GROUNDED. IF THE RECEPTACLE IS NOT THE PROPER GROUNDING TYPE, CONTACT AN ELECTRICIAN. DO NOT, UNDER ANY CIRCUMSTANCES, CUT OR REMOVE THE THIRD GROUND PRONG FROM THE POWER CORD OR USE ANY ADAPTER PLUG (Fig. 7-1 and Fig. 7-2).

9. Inspect the slicer to make sure all parts have been provided.
10. Make sure the knife cover and sharpener are in place.
11. Make sure the warning label is properly positioned and legible and the instruction manual is available near the slicer.
12. Complete the warranty registration online at www.globefoodequip.com/support/warranty-registration-form.
13. Clean the slicer before using the slicer. Refer to Cleaning and Sanitizing section.
14. Contact your local representative or contact Globe directly if you have any questions or problems with the installation or operation of this slicer.

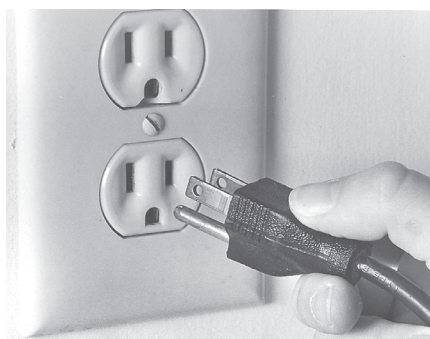


Figure 7-1 Correct



Figure 7-2 **INCORRECT**

Operating Instructions

WARNING



SHARP KNIFE BLADE

TO AVOID SERIOUS PERSONAL INJURY:

- **NEVER** touch this slicer without training and authorization from your supervisor or if you are under 18 years old. Read this instruction manual first.
- **NEVER OPERATE** slicer without knife cover, knife sharpener, and knife ring guard securely installed. Keep hands and arms away from all moving parts.
- **ONLY USE FOOD CHUTE HANDLE** to push the food chute during manual slicing.
- **ONLY USE THE END WEIGHT, NOT YOUR HAND**, to hold food products when slicing. Never put your hand on or around food chute when slicer is on.
- **DO NOT CATCH SLICES WITH YOUR HAND.** Let slices drop onto the receiving area.
- **BEFORE CLEANING, SHARPENING, SERVICING, OR REMOVING ANY PARTS**, always turn slicer off, turn the slice thickness dial clockwise until it stops, unplug power cord, and remove food chute.

SLICER OPERATION

1. With the slicer turned off, pull the food chute completely toward you and place the food product on the food chute. Slice only boneless, unfrozen product with the slicer. Use the end weight to hold the food product in place.
2. Make sure all knobs are tightened before using the slicer.
3. Rotate the slice thickness dial counterclockwise to the desired slice thickness. After slicing is complete, always turn the slice thickness dial completely clockwise to close the slicer table.
4. Turn slicer on.



DO NOT hold the food product with your hand. Never put your hand on or around the food chute when the slicer is on. The food chute handle is the only part of the slicer you should touch while slicing.

5. Use the food chute handle to manually push the food chute back and forth. The food chute handle is the only part of the slicer you should touch while slicing. Do not catch slices with your hand. Let slices drop onto the receiving area.



If a product needs to be adjusted during slicing, ALWAYS pull the food chute all the way towards you, turn the slicer off, and close the slicer table before adjusting the product and the end weight.

6. After the last slice stroke, pull the food chute all the way towards you. Turn the slicer off and turn the slice thickness dial clockwise until it stops to close the slicer table.

7. Now you can load and unload food product from the food chute.

Cleaning & Sanitizing

WARNING



SHARP KNIFE BLADE

TO AVOID SERIOUS PERSONAL INJURY TO THE SLICER OPERATOR AND YOUR CUSTOMERS:

- **BEFORE CLEANING, SHARPENING, SERVICING OR REMOVING ANY PARTS**, always turn slicer off, turn the slice thickness dial clockwise until it stops, and unplug the power cord.
- **NEVER** attempt to clean slicer with the knife running.
- **NEVER** attempt to remove the knife or knife ring guard from the slicer. They must remain on the slicer for proper operation, sharpening, and cleaning.

WARNING

To prevent illness or death caused by the spread of food-borne pathogens, it is important to properly clean and sanitize the entire slicer as any surface of the slicer can become contaminated. It is the responsibility of the slicer owner/operator to follow all guidelines, instructions and laws as established by your local and state health departments and the manufacturers of chemical sanitizers.



Once your slicer makes contact with food product, the entire slicer, including removable parts, must be thoroughly cleaned and sanitized. This process is to be repeated at least every 4 hours using these procedures and information; and must comply with additional laws from your state and local health departments.



As with all food contact surfaces, it is extremely important to properly sanitize the entire slicer and to **closely follow the instructions on your quaternary sanitizer container to make sure proper sanitation is achieved to kill potentially harmful bacteria.**

NOTE: It may be desirable to wear non-cutting safety gloves during the cleaning operation.

IMPORTANT: If a chemical sanitizer other than chlorine, iodine or quaternary ammonium is used, it shall be applied in accordance with the EPA-registered label use instructions. Excessive amounts of sanitizer and use of products not formulated for stainless steel or aluminum may VOID your warranty.

Sanitizer concentration shall comply with section 4-501.114, Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration, and Hardness of the FDA Food Code.

For more information on proper kitchen and equipment sanitation, visit www.servsafe.com provided by the National Restaurant Association (NRA).

CAUTION

- **DO NOT** hose down, pressure wash, or pour water on the slicer.
- **NEVER** use a scrubber pad, steel wool, or abrasive material to clean the slicer.
- **ALWAYS** turn slicer off and unplug the power cord **BEFORE** cleaning.
- It is extremely important to follow the instructions on the sanitizer container to make sure proper sanitation is achieved. Allow the parts to air dry before placing them back on the slicer!

Cleaning & Sanitizing

DISASSEMBLY & CLEANING

1. Turn the slicer off, turn the slice thickness dial clockwise until it stops so the table covers the knife's edge, and unplug the power cord.
2. Remove the end weight and slide rod. Unscrew the slide rod (Fig. 10-1) from the base of the food chute releasing the end weight and slide rod.
3. Remove the food chute by rotating the food chute release knob (Fig 10-2) **ONLY two turns counterclockwise**. Lift the food chute straight up off the support arm (Fig. 10-3).



Figure 10-1

-  **•DO NOT turn the food chute release knob more than two turns. Complete removal of the knob will cause the slicer to not operate properly.**

4. The slice deflector can be removed by unscrewing the screw knobs.
5. Remove the product receiving tray from the base of the slicer for cleaning.

-  **BE ALERT. The next steps will expose the knife.**

6. Clean and sanitize the knife sharpener. Remove the cover of the knife sharpener by unscrewing the top set screw located on the back of the knife sharpener exposing the stones (Fig. 10-4). Remove food debris with a cleaning brush. Clean thoroughly and sanitize the entire sharpener.

Once the sharpener has been cleaned, sanitized, and has air dried, place the sharpener cover back on and screw it tightly back into place.

NOTE: Allow the stones to dry completely before using the sharpener.

7. Remove the knife cover by rotating the knife cover release knob counterclockwise until it releases (Fig. 10-5). While holding the knobs on the knife cover, carefully lift the knife cover upward to remove.

NOTE: The slicer will not start with the knife cover removed.



Figure 10-5

8. Place all removable parts in a three compartment sink with warm water and mild detergent solution; soak, clean, and thoroughly scrub all surfaces. (Removable parts include: food chute, slide rod, end weight, knife cover and receiving tray)

Rinse removable parts with fresh, clean water. Following the instructions on your quaternary sanitizer label, soak the food chute, knife cover, knife sharpener and slice deflector in a proper solution of quaternary sanitizer for a minimum of two minutes. Allow these parts to air dry.

An important step to kill bacteria is to allow the parts to air dry before reinstalling!



Figure 10-2

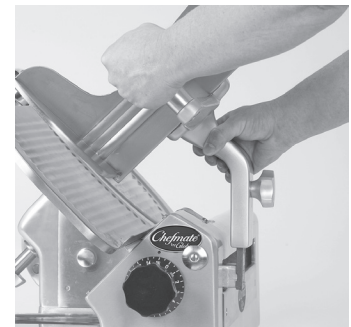


Figure 10-3



Figure 10-4

Cleaning & Sanitizing

- Next, clean the knife. Soak a clean cloth in a mild detergent and warm water solution. Ring out excess water from cloth. Carefully insert the cloth between the knife and the knife ring guard (Fig. 11-1). While holding the cloth between the knife and the knife ring guard, work it along the entire backside of the knife. Repeat this procedure as necessary. A nylon brush can also be used, if preferred. Spray sanitizer on all surfaces and let air dry.
- The knife must also be cleaned and sanitized. Carefully wash and rinse the top and bottom of the knife by wiping from the center of the knife outward (Fig. 11-2). Spray both sides of the knife, slicer table and the entire slicer base with a non-bleach, non-chlorine sanitizer following the instructions on your quaternary sanitizer container to make sure proper sanitation is achieved. Allow the slicer parts to air dry.



Figure 11-1

An important step to kill bacteria is to allow the parts to air dry before reassembly!

- Clean and sanitize the slicer table. Soak a clean cloth in a mild detergent and warm water solution. Ring out excess water from cloth. With the slicer table completely closed, wipe the slicer table off by starting at the knife and pulling toward you. Never wipe the slicer table toward the knife.
- With a clean cloth soaked in mild detergent, wipe down all remaining surfaces of the slicer to remove any food, debris and grease/oil.
- Sanitize. Spray both sides of the knife, slicer table, and the entire slicer with a non-bleach, non-chlorine sanitizer following the instructions on your quaternary sanitizer container to make sure proper sanitation is achieved.



Figure 11-2

Allow the parts to air dry before reassembling!

REASSEMBLY - REINSTALL REMOVABLE PARTS

After cleaning, sanitizing, and allowing the parts to air dry, they must be reinstalled.



BE ALERT. The slicer knife is exposed. Always be aware of the placement of your hands/fingers in relationship to the knife.

- Carefully reinstall the cleaned, sanitized, and dry knife cover. Hold the knife cover with one hand while securely tightening the knife cover release knob with the other hand.

If you have not already done so, once the sharpener has been cleaned, sanitized, and has air dried, place the sharpener cover back on and screw it tightly back into place. The knife sharpener **MUST** be in place and secure before use.

- Place the cleaned, sanitized, and dry food chute back onto the chute arm (Fig. 11-3). Tighten the food chute release knob securely to prevent any “play” between the food chute and the chute arm.
- Reinstall the end weight and slide rod. Start by threading the slide rod through the top end weight/chute joint. Hand tighten the slide rod into the base of the food chute.
- Place the cleaned, sanitized, and dry receiving tray back onto the slicer base.
- Plug in the power cord.

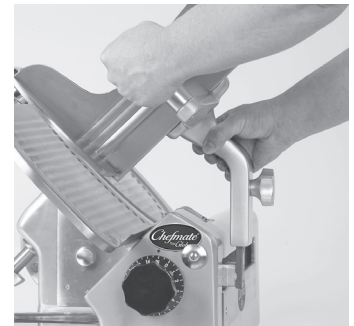


Figure 11-3

INSPECTION

INSPECTION

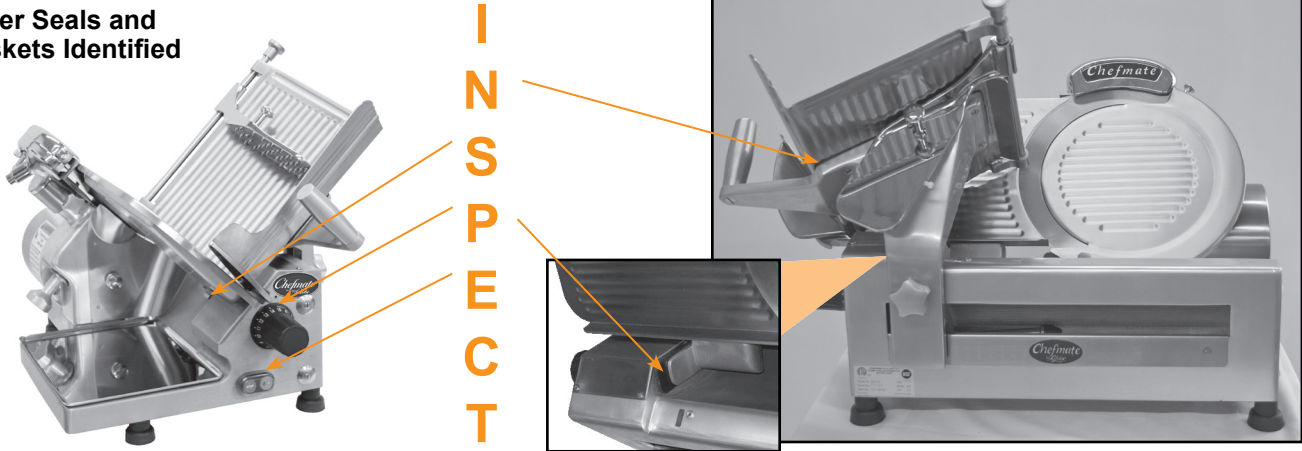
AFTER CLEANING, INSPECT THE SLICER FOR DAMAGED OR BROKEN PARTS INCLUDING GASKETS & SEALS. A thorough visual inspection should be made of the entire slicer and its parts. Globe urges the owner/operator to inspect all components often and for an authorized service agent to inspect the entire slicer at least every 6 months, including all parts that are detachable for cleaning and sanitizing. This inspection should include looking for damaged parts, broken seals or gaskets, and areas that may be more difficult to clean and sanitize.

⚠ WARNING

IF A SEAL OR GASKET IS FOUND TO NOT PROPERLY SEAL, IS DAMAGED, OR IS MISSING, THE SLICER MUST BE REMOVED FROM SERVICE UNTIL IT IS REPAIRED BY AN AUTHORIZED SERVICER.

SLICER INSPECTION AREAS

Slicer Seals and Gaskets Identified



Knife Sharpening

⚠ WARNING

SHARP KNIFE BLADE



TO AVOID SERIOUS PERSONAL INJURY:

- **NEVER** touch rotating knife.
- **ALWAYS** keep hands clear of all moving parts.
- **ALWAYS** turn slicer off and turn slice thickness dial clockwise until it stops, and remove food chute before sharpening.
- **NEVER** sharpen slicer unless all guards are installed.
- **ALWAYS** properly clean and sanitize the knife sharpener and the entire slicer before and after sharpening using the cleaning instructions outlined in this manuals.

WHEN AND HOW OFTEN TO SHARPEN THE KNIFE

1. Indications of a dull knife are excess waste/or a “tail” on the unsliced portion remaining in the food chute.
2. The knife needs to be sharpened periodically to provide consistent slices and maximum food product yield. Sharpening the knife lightly every few days is more effective than heavy sharpening at less frequent intervals.

Knife Sharpening

PREPARING TO SHARPEN



To prevent illness or death caused by the spread of food-borne pathogens, it is important to properly clean and sanitize the entire slicer as any surface of the slicer can become contaminated. It is the responsibility of the slicer owner/operator to follow all guidelines, instructions and laws as established by your local and state health departments and the manufacturers of chemical sanitizer.



Before sharpening, it is extremely important to completely clean and sanitize the slicer according to the cleaning instructions presented in this manual. The slicer must be cleaned and sanitized again after sharpening.



Turn slicer off by pressing the “STOP” button

PREPARING TO SHARPEN

1. Turn the slicer off and turn the slice thickness dial clockwise until it stops so the slicer table covers the knife's edge.
2. Remove food chute from the slicer.
3. Clean and dry both sides of the knife before sharpening, following instructions for knife cleaning in this manual.

NOTE: The knife cover must be on during sharpening. The slicer will not start if the knife cover is removed.

4. Loosen the sharpener release knob located at the side of the sharpener (Fig. 13-1). The sharpener will spring to the up position.



BE ALERT. The next step will expose the knife.

5. Push the sharpener forward (toward the knife) until the knife is centered between the two stones (Fig. 13-2).
6. With the sharpening stones centered over the knife, press down on the sharpener (Fig. 13-3) and while holding it down, lock it into place by retightening the sharpener release knob.



Figure 13-1



Figure 13-2



Figure 13-3

Knife Sharpening

SHARPENING THE KNIFE - Regular Procedure

1. Start the slicer.
2. Push the grinding stone button #1 (Fig. 14-1) and pull the honing stone button #2 (Fig. 14-1) at the same time so both stones make contact with the knife. Maintain pressure on the buttons for 5-10 seconds.

TURN SLICER OFF before inspecting.

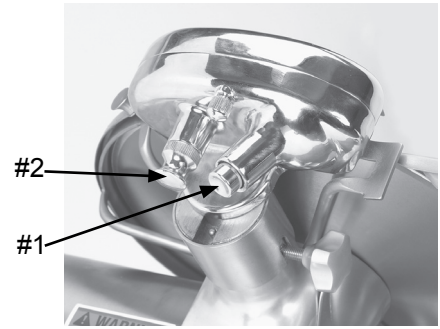


Figure 14-1

SHARPENING THE KNIFE - Extended Procedure

NOTE: Use the extended procedure if the regular sharpening procedure does not produce satisfactory results.

1. Start the slicer.
2. Push the grinding stone button #1 (Fig. 14-1) so the stone sharpens the back side of the knife. Maintain pressure on the button for 30 seconds.
3. Push the grinding stone button #1 (Fig. 14-1) and pull the honing stone button #2 (Fig. 14-1) at the same time so both stones make contact with the knife. Maintain pressure on the buttons for 5 seconds.

TURN OFF and UNPLUG the slicer.

AFTER SHARPENING

1. Loosen the sharpener release knob.
2. Pull the sharpener back to its original position.
3. Push down on the sharpener and tighten the sharpener release knob to secure it in place.
5. **Clean and sanitize the slicer as necessary. Refer to Cleaning and Sanitizing section.**
6. Plug in the power cord.
7. Reinstall the food chute.



NEVER operate the slicer without the knife sharpener properly installed on the top of the unit.

Simple Maintenance and Repair

⚠ WARNING



SHARP KNIFE BLADE

TO AVOID SERIOUS PERSONAL INJURY:

- **ALWAYS** turn off slicer and unplug slicer before servicing.
- **NEVER** touch this slicer without training and authorization from your supervisor.
- **ALWAYS** keep hands clear of rotating knife and moving parts.
- **DO NOT** tamper with, bypass, or remove any safety devices, guards, or switches.
- **ALWAYS** turn off slicer and turn slice thickness dial completely clockwise after each use.
- **USE ONLY PROPERLY INSTALLED *Chefmate*™ parts and accessories.**

LUBRICATION

Various slicer parts need to be lubricated periodically using Globe oil. Globe oil is a light, tasteless, odorless mineral oil that will not contaminate or impart odors or taste to sliced food products.

⚠ CAUTION

**DO NOT USE VEGETABLE OIL TO LUBRICATE SLICER.
VEGETABLE OIL WILL DAMAGE THE SLICER!**

Food Chute Slide Rod

It is necessary to lubricate the food chute slide rod with Globe oil if the food chute becomes difficult to push.

1. Close the slicer table and unplug the slicer.
2. Pull the food chute completely forward (toward the operator).

NOTE: It is important that the food chute arm is as close as possible toward the operator so the oil reservoir is located under the oil hole (Fig. 15-1).

3. Add several drops of Globe oil into the oil hole (Fig. 15-1).
4. Push the food chute back and forth several times to distribute the oil onto the slide rod.
5. Wipe off excess oil.
6. Plug the slicer in.



Figure 15-1

Simple Maintenance and Repair



**DO NOT USE VEGETABLE OIL TO LUBRICATE SLICER.
VEGETABLE OIL WILL DAMAGE THE SLICER!**

Sharpener Shafts

It is necessary to lubricate the sharpener shafts with Globe oil weekly.

1. Loosen the sharpener release knob.
2. Push the sharpener forward and apply oil to the main shaft that the sharpener moves on (Fig. 16-1).
3. Move the sharpener back and forth to distribute the oil.
4. Remove the front cover of the sharpener by unscrewing the knob (Fig. 16-2) until the cover becomes loose and comes off.
5. Put several drops of Globe oil on the shaft behind each sharpening stone.
6. Place the front cover back onto the sharpener and secure it in place.
7. Pull the sharpener back to its original position.
8. Push down on the sharpener and tighten the sharpener release knob to secure it in place.
9. Wipe off any excess oil that drips onto the slicer.

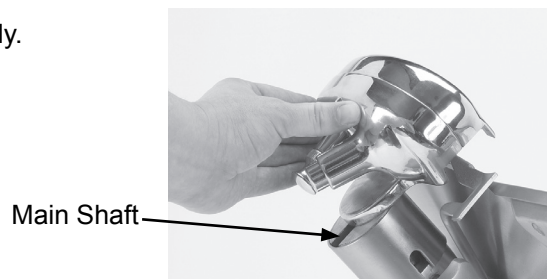


Figure 16-1

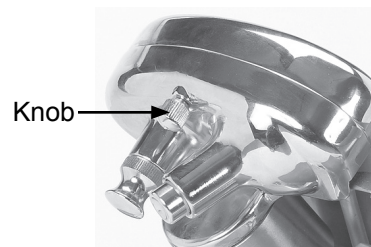


Figure 16-2

End Weight Slide Rod

The end weight slide rod should be lubricated weekly (or when excessive drag is felt) with a few drops of Globe oil.

1. Apply a few drops of Globe oil to the slide rod (Fig. 16-3).
2. Slide the end weight up and down to distribute the oil.

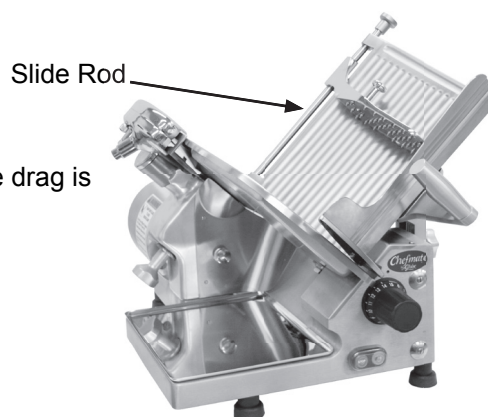


Figure 16-3

Globe recommends that an authorized Globe service company perform all adjustments and major maintenance.

**By adequately maintaining your slicer,
it will provide years of dependable service.**

Troubleshooting Guide

ISSUE	CAUSE	SOLUTION
Slicer will not start.	Slicer not plugged in.	Plug in slicer.
	Switch off.	Turn switch on.
	Knife cover removed or not properly installed .	Install knife cover and tighten the knife cover release knob.
Ragged cuts-poor yield.	Dull knife.	Sharpen knife: make sure knife and stones are clean.
	Chipped knife.	Sharpen or have new knife installed.
	Knife-slicer table gap too wide.	Call for service to adjust slicer table.
	Knife too small.	Have a new knife installed.
Metal rubbing knife.	Knife cover.	Tighten knife cover release knob.
	Food chute.	Tighten or adjust food chute knob.
	End weight.	1. Check to make sure food chute has been proper installed. 2. Have defective end weight replaced.
	Slicer table.	Call for service to adjust slicer table.
Hard to push food chute.	No lubrication.	Lubricate slide rods thoroughly with Globe oil. DO NOT use vegetable oil!
Hard to sharpen.	Stones dirty, wet or clogged with grease.	Clean stones with warm water and a brush. Allow stones to air dry. Lubricate shafts with Globe oil afterwards.
	Knife dirty.	Clean top and bottom of knife.
	Worn stones.	Have stones replaced.
	Stones not properly aligned.	Adjust sharpener.

If problem persists and the above solution does not remedy the issue, please call our Service Department at 866-260-0522 or 937-299-8625.

Notes:

Notes:

Limited Slicer Warranty

Globe Food Equipment Company ("GFE") warrants to the original purchaser of new equipment that said equipment, when installed in accordance with our instructions within North America and subjected to normal use, is free from defects in material or workmanship for a period of 1 year from installation date or factory shipment date (not to exceed 18 months) whichever date occurs first.

THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, WHETHER EXPRESSED OR IMPLIED. GFE EXPRESSLY DISCLAIMS ANY IMPLIED WARRANTY OF MERCHANTABILITY OR EXPRESSED OR IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE.

GFE'S OBLIGATION AND LIABILITY UNDER THIS WARRANTY IS EXPRESSLY LIMITED TO REPAIRING AND REPLACING EQUIPMENT WHICH PROVES TO BE DEFECTIVE IN MATERIAL OR WORKMANSHIP WITHIN THE APPLICABLE WARRANTY PERIOD. All repairs pursuant to this Warranty will be performed by an Authorized Designated GFE Servicer during normal working hours. IN NO EVENT SHALL GFE BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES TO BUYER OR ANY THIRD PARTY, INCLUDING, WITHOUT LIMITATION, LOSS OF PROPERTY, PERSONAL INJURY, LOSS OF BUSINESS OR PROFITS OR OTHER ECONOMIC LOSSES, OR STATUTORY OR EXEMPLARY DAMAGES, WHETHER IN NEGLIGENCE, WARRANTY, STRICT LIABILITY, OR OTHERWISE.

This warranty is given only to the first purchaser from a retail dealer. No warranty is given to subsequent transferees.

This warranty does not cover product failures caused by: failure to maintain, neglect, abuse, damage due to excess water, fire, normal wear, improper set up and use. Periodic maintenance including lubrication and sharpening are not covered.

This warranty is not in force until such time as a properly completed and digitally signed installation/warranty registration form has been received by GFE within 30 days from the date of installation. Register online at www.globefoodequip.com/support/warranty-registration-form.

THE FOREGOING WARRANTY PROVISIONS ARE A COMPLETE AND EXCLUSIVE STATEMENT BETWEEN THE BUYER AND SELLER. GFE NEITHER ASSUMES NOR AUTHORIZES ANY PERSONS TO ASSUME FOR IT ANY OTHER OBLIGATION OR LIABILITY IN CONNECTION WITH SAID EQUIPMENT.

Examples of items not covered under warranty, but not limited to just these items:

1. Acts of God, fire, water damage, burglary, accident, theft.
2. Freight damage.
3. Improper installation or alteration of equipment.
4. Use of generic or after market parts.
5. Repairs made by anyone other than a GFE designated servicer.
6. Lubrication.
7. Expendable wear parts, knife, stones, rubber boots, blown fuses, lamps.
8. Cleaning of equipment.
9. Misuse or abuse.

WARRANTY REGISTRATION
SCAN THE QR CODE WITH YOUR MOBILE DEVICE OR GO TO
WWW.GLOBEFOODEQUIP.COM
TO FILL OUT AND SUBMIT YOUR WARRANTY REGISTRATION.

www.globefoodequip.com/support/warranty-registration-form

