

Globe Slicer Safety Tips

 **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.
 - **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 and knife ring guard securely installed.
 - **BEFORE TURNING SLICER ON,** place auto engage lever in “Manual” position (G12A only).
 - **BE ALERT.** The food chute moves back and forth during automatic operation and can move in either direction on start up (G12A only).
 - **NEVER** put hand into the chute arm opening on the right side of the slicer.
 - **ONLY USE FOOD CHUTE HANDLE** to push the food chute during manual slicing.
 - **ONLY USE THE Endweight HANDLE, 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.
 - **ALWAYS** turn slicer off, return auto engage lever to “Manual” position (G12A only) and turn the slice thickness dial clockwise until it stops after each use.
 - **BEFORE CLEANING, SHARPENING, SERVICING, OR REMOVING ANY PARTS,** always turn slicer off, turn the slice thickness dial clockwise until it stops, remove food chute and unplug power cord.
 - **USE ONLY GLOBE SLICER ACCESSORIES** properly installed.
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Operating Instructions

⚠ WARNING



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- **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.

MANUAL SLICER OPERATION

1. With the slicer turned off, pull the food chute completely towards you and place the food product onto the food chute. When using the G12A as a manual slicer make sure to push down or lower the auto engage lever to the “Manual” position and keep it in that position at all times. Slice only boneless, unfrozen product with the slicer. Use the endweight to hold the food product in place.
2. Make sure all knobs are tightened prior to using the slicer.
3. Rotate the slice thickness dial counterclockwise to the desired setting. After slicing is complete, always turn the slice thickness dial clockwise until it stops to close the slicer table.
4. Turn the slicer on by pushing the start button. The power indicator light will illuminate (see page 4 for location).

Operating Instructions



DO NOT hold the food product with your hand. Never put your hand on or around food chute when 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 off slicer, and close slicer table prior to adjusting the product and the endweight.

6. After the last slice stroke, pull the food chute all the way towards you. Turn the slicer off by pushing the stop button. The power indicator light will go out. Always turn slice thickness dial clockwise until it stops to close the slicer table.
7. Now you can unload and load food product from the food chute.

Cleaning


WARNING




SHARP KNIFE BLADE

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

- **BEFORE CLEANING, SHARPENING, SERVICING OR REMOVING ANY PARTS**, always turn slicer off, turn the slice thickness dial clockwise until it stops and unplug 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.

 The entire slicer, including removable parts, must be thoroughly cleaned and sanitized using the procedures identified by your local health department and the ServSafe Essentials published by the National Restaurant Association Educational Foundation (NRAEF). Visit www.servsafe.com for more details.

 It is extremely important to sanitize the slicer and to closely follow the instructions on your quaternary sanitizer container to ensure proper sanitation is achieved to kill potentially harmful bacteria.

CAUTION

- **DO NOT** put components in dishwasher.
- **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.
- **DO NOT** use bleach, products containing sodium hypochlorite or other caustic/strong detergents on the slicer base or removable parts. These products will discolor and destroy the parts.

Slicer components are easily disassembled without the use of special tools. It may be desirable to wear non-cutting safety gloves during the cleaning operation.

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. Pull the food chute to the front of the slicer and then remove it by rotating the food chute release knob (Fig. 10-1) counterclockwise several times. Lift the food chute off the support .
3. The slice deflector can be removed by loosening the screw knobs (Fig. 10-2).



Figure 10-1



Figure 10-2

Cleaning



BE ALERT. The next steps will expose the knife.
ALWAYS turn slicer off and unplug power cord BEFORE cleaning.

4. Remove the knife cover by rotating the knife cover release knob counterclockwise until it releases (Fig. 11-1). 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 11-1

5. Take the food chute and knife cover to a three compartment sink. Soak, clean and scrub all surfaces of the food chute and knife cover using a solution of mild detergent and warm water. Rinse removed parts with fresh, clean water. Following the instructions on your quaternary sanitizer label, soak the food chute and knife cover in a proper solution of quaternary sanitizer for a minimum of two minutes.

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



Figure 11-2

6. To clean the knife, soak a clean cloth in a mild detergent and warm water solution. Ring out excess water from cloth. **Carefully** wash and rinse the top and bottom (underside) of the knife by wiping from the **center of the knife outward** (Fig. 11-2).



DO NOT allow moisture to get into knife hub.

7. To clean the knife ring guard, soak a clean cloth in a mild detergent and warm water solution. **Carefully** insert the cloth between the knife and the knife ring guard (Fig. 11-3). While holding the cloth between the knife and the knife ring guard, work it along the entire backside of the knife. A nylon brush could also be used if preferred.



Figure 11-3

8. To clean the slicer table, soak a clean cloth in a mild detergent and warm water solution. With the slicer table completely closed, scrub and wipe the slicer table by starting at the knife and pulling towards you. Never wipe the slicer table towards the knife.
9. Wipe down slicer to remove any food particles with a clean cloth and brush. Wipe and scrub all surfaces using a solution of warm water and detergent.
10. Use clean fresh warm water and clean cloth to wipe down the entire slicer to remove detergent.
11. 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 ensure proper sanitation is achieved.
An important step to kill bacteria is to allow the parts to air dry before reassembly!

REASSEMBLY

1. 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.
2. Place the cleaned, sanitized and dry food chute back onto the chute arm. Tighten the food chute release knob securely to prevent any “play” between the food chute and the chute arm.

3. Plug in power cord.

NOTE: If you wish to remove the knife sharpener for cleaning refer to page 15 for instructions.