



Model GL12



precisely.

**OWNER & OPERATOR
INSTRUCTION MANUAL**

Model # _____

Serial # _____



FOR GLOBE SLICER MODEL GL12

For Service on your Slicer

1. Visit our website at www.globeslicers.com (select Service button)
2. Or...Call Globe service department 937-297-7247 and ask for the 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.

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ATTENTION OWNERS AND OPERATORS

Globe's equipment is designed to provide 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 following all the instructions contained in this manual and the requirements of local, state 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 understood 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.

This manual 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:



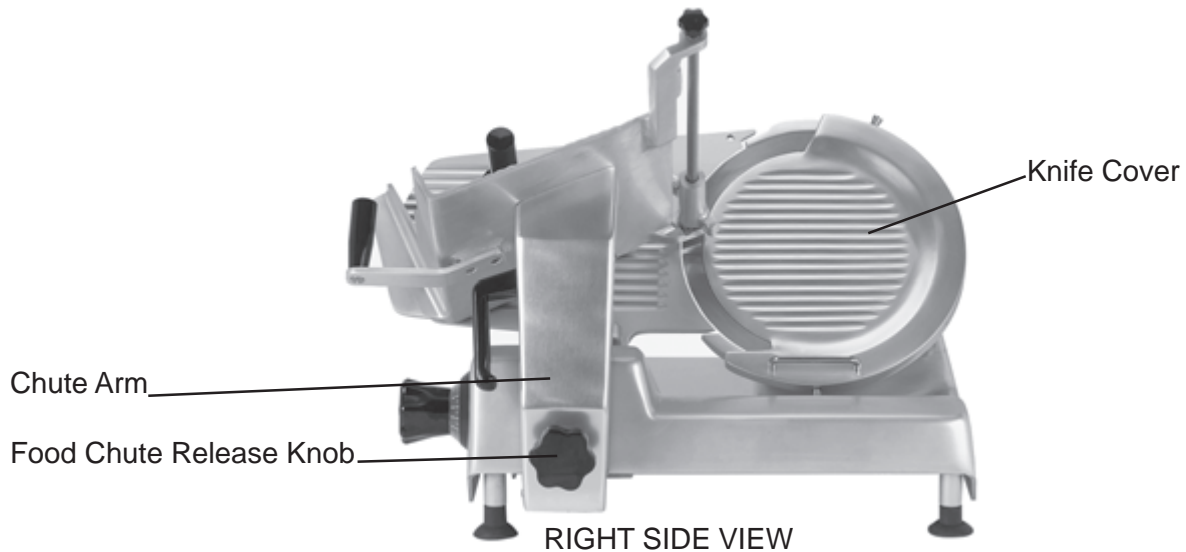
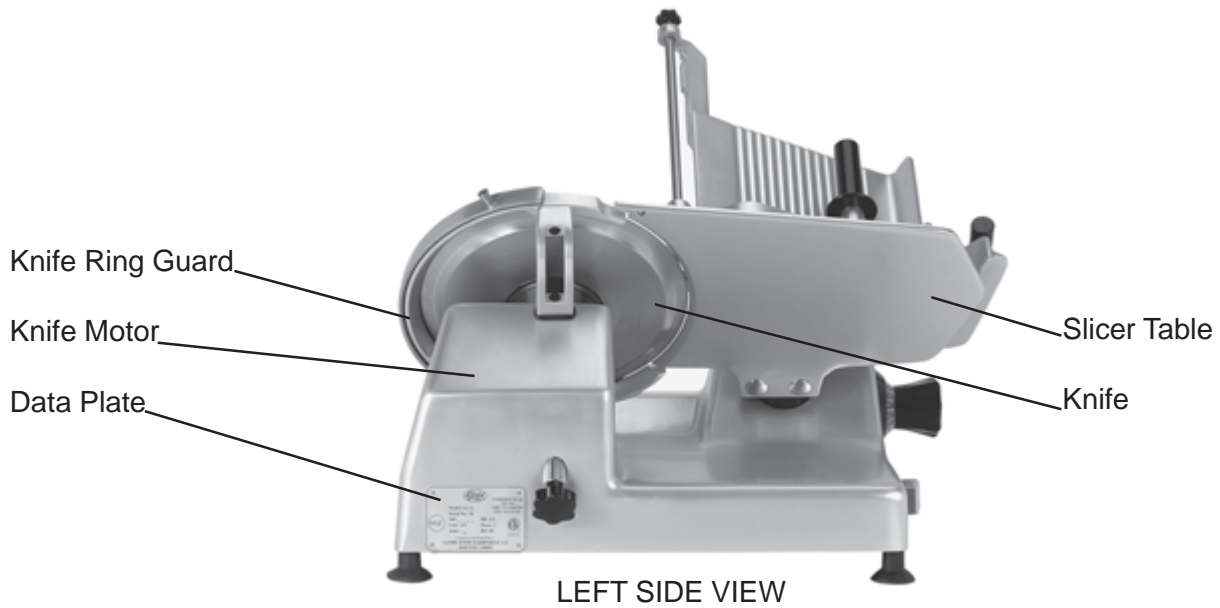
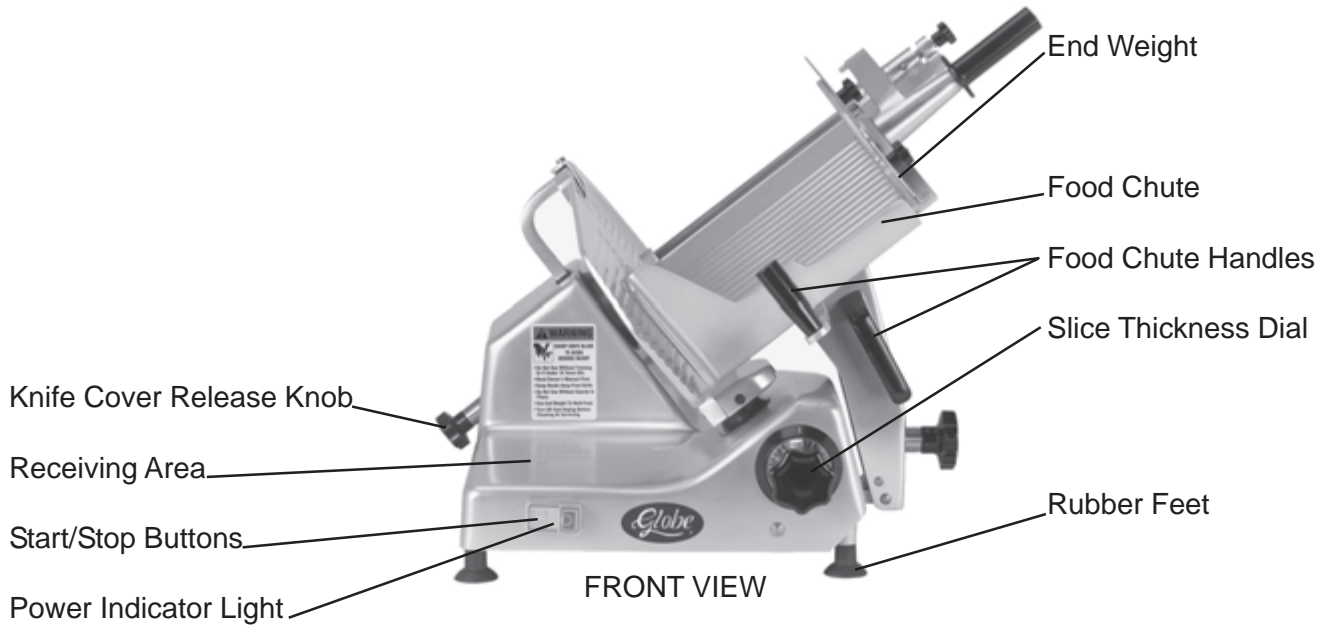
Warnings related to possible damage to the equipment are indicated by:



Make certain that this manual is available for easy reference by any operator. Globe has put several warning labels in the English language on its slicers. If the warning labels 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 that this manual and the warning labels do not replace the need to be alert, properly train and supervise operators, and use common sense when using this equipment.

KEY COMPONENTS OF THE SLICER



GLOBE 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 owner and operator instruction manual first.
- **ONLY** install on level nonskid surface in 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** without knife cover securely installed.
- **ONLY USE FOOD CHUTE HANDLE** to push food chute during 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 on paper-covered receiving area.
- **ALWAYS** turn off slicer and turn slice thickness dial completely clockwise after each use.
- **BEFORE CLEANING SLICER TABLE AND KNIFE,** turn off and unplug slicer and turn slice thickness dial clockwise to closed position.
- **BEFORE CLEANING, SERVICING, OR REMOVING ANY PARTS,** always turn off and unplug slicer and turn slice thickness dial clockwise to closed position.
- **USE ONLY GLOBE SLICER ACCESSORIES** properly installed.

INSTALLATION AND PROPER GROUNDING

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. Immediately contact your source of the equipment. You have no recourse to damage after fifteen (15) days.
2. You should receive with the slicer, rubber feet, lubricating oil, warranty card, and an owners operator instruction manual. Contact Globe or your local supplier if you did not receive all of these materials.



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

- **ALWAYS** install equipment in work area with adequate light and space.
- **ONLY** operate on a solid, level, nonskid surface.
- **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 cover and knife ring guard securely installed.
- **NEVER** operate without all warnings attached.

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 anything in the manual. Contact your local representative or Globe **first**.
2. Remove the slicer from the corrugated box.
3. Make sure rubber feet are firmly tightened to the slicer base.



NEVER USE SLICER WITHOUT RUBBER FEET INSTALLED.

4. Select location for slicer that has a level, solid, nonskid surface and a well-lighted work area away from children and visitors.



**USE AT LEAST TWO PEOPLE TO LIFT SLICER UP TO OPERATING LOCATION.
NEVER ATTEMPT TO LIFT SLICER ALONE.**

INSTALLATION AND PROPER GROUNDING



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. 8-1 and Fig. 8-2).

5. Inspect slicer to ensure all parts have been provided.
6. Make sure knife cover and knife ring guard are in place.
7. Make sure warning labels are properly positioned and legible and owners manual is available near slicer.
8. Complete warranty card and mail to Globe factory.
9. Clean the slicer using the procedures outlined in the cleaning section (pages 11 through 13) prior to using the slicer.
10. Contact your local representative or Globe directly if you have any questions or problems with the installation or operation of this slicer.



Figure 8-1 Correct

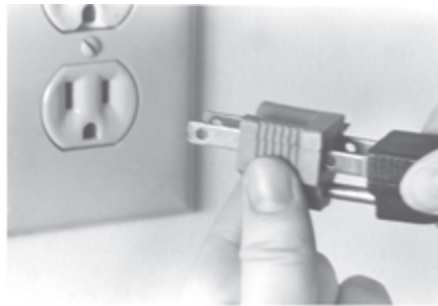


Figure 8-2 Incorrect

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 owners and operator manual first.
- **NEVER TOUCH KNIFE.** Keep hands and arms away from all moving parts.
- **NEVER OPERATE** slicer without knife cover and knife ring guard securely installed.
- **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 on paper-covered receiving area.
- **ALWAYS** turn off slicer and turn slice thickness dial completely clockwise after each use.
- **BEFORE CLEANING, SHARPENING, SERVICING, OR REMOVING ANY PARTS,** always turn slicer off, turn slice thickness dial clockwise to closed position, and unplug power cord.

OPERATING INSTRUCTIONS

SLICER OPERATION

1. Turn the slice thickness dial completely clockwise to close the slicer table.
2. With slicer off, pull the food chute completely towards 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. If the end weight is not needed, it may be stored out of the way by lifting it up to the highest position and lowering the end weight behind the food chute so the retaining pin rests on the top of the food chute.
3. Make sure all knobs are tightened prior to using the slicer.
4. Turn the slice thickness dial counterclockwise to desired slice thickness. After slicing is complete, always turn slice thickness dial completely clockwise to close slicer table.
5. Turn slicer on by pushing the green start button. The power indicator light will illuminate.

NOTE: The slicer will not start unless the knife cover is in place and the knife cover release knob is securely tightened.



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.

6. 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 on paper covered 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 end weight.

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

CLEANING

WARNING



SHARP KNIFE BLADE

TO AVOID SERIOUS PERSONAL INJURY:

- **BEFORE CLEANING, SHARPENING, SERVICING, OR REMOVING ANY PARTS**, always turn slicer off, turn slice thickness dial clockwise to closed position, and unplug power cord.
- **NEVER** attempt to clean slicer with the knife running.
- **NEVER** attempt to remove knife or knife ring guard for cleaning.

Your slicer should be cleaned and sanitized as often as necessary or at least once per day. Slicer components are easily disassembled without the use of special tools.

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

DISASSEMBLY & CLEANING

1. Turn slicer off.
2. Turn slice thickness dial completely clockwise so table covers knife edge.
3. Unplug power cord.
4. Pull the food chute completely forward to the front of the slicer. Then turn the chute release knob counterclockwise (Fig. 11-1) until a popping sound is heard (Fig. 11-2).
5. While holding the slice thickness dial and the food chute handle tilt the chute to the right (Fig. 11-3) until it rests in position.



Figure 11-1



Figure 11-2

NOTE: The food chute will not tilt unless the slice thickness dial is completely closed and the food chute is pulled all the way forward.



Figure 11-3

CLEANING

- Turn the knife cover release knob counterclockwise (Fig. 12-1) until it drops into position (Fig. 12-2)



Figure 12-1



Figure 12-2

⚠ BE ALERT. The next step will expose the knife.

- While holding the upper knob and lower handle on the knife cover (Fig. 12-3), lift the knife cover upward to remove it from the slicer (Fig. 12-4).

NOTE: Slicer will not operate with the knife cover removed.

⚠ NEVER attempt to remove or dismantle the knife ring guard.

⚠ NEVER try to remove the knife from the slicer. It must remain on the slicer for proper operation, sharpening, and cleaning.



Figure 12-3

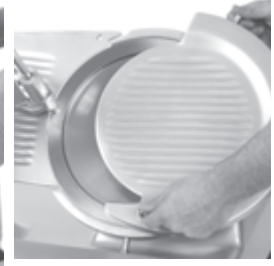


Figure 12-4

⚠ CAUTION

- DO NOT** put components in dishwasher.
- Dilute detergent per supplier's instruction. Products containing sodium hypochlorite should not be used on the slicer.
- DO NOT** hose down, pressure wash, or pour water on the slicer.
- NEVER** use scrubber pad, steel wool, or abrasive material to clean the slicer.
- NEVER** remove sharpener from slicer or immerse in water.
- Clean the disassembled components with a mild detergent and warm water solution. Allow parts to air dry.

⚠ ALWAYS turn off slicer and unplug power cord BEFORE cleaning.

- To clean the knife ring guard, 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. 12-5). 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 could also be used if preferred.



Figure 12-5

- The knife must also be cleaned. **Carefully** wash and rinse the top and bottom of the knife by wiping from the **center of the knife outward** (Fig. 12-6).

⚠ DO NOT allow moisture to get into knife hub.



Figure 12-6

CLEANING

10. After cleaning and drying the knife cover place it back into position on the slicer.
11. Push the chute release knob inward and turn it clockwise until it is securely tightened.

NOTE: The slicer will not operate unless the knife cover is in place and the knife cover release knob is securely tightened.

12. 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 towards you. Never wipe the slicer table towards the knife.
13. Dilute cleaner per instructions on the label. Products containing sodium hypochlorite should not be used on the slicer. Clean and wipe down the entire slicer including the food chute and end weight. Use a mild non-bleach, non-chlorine sanitizer if required.



DO NOT use caustic or strong detergents on the slicer base or components.

REASSEMBLY

1. Tilt the food chute back into position (Fig. 13-1).
2. Manual slicers are equipped with a cleaning brace that raises the slicer to allow cleaning underneath. Push the food chute to the back of the slicer. Lift up the front of the slicer and pull the brace completely towards the front of the slicer and lower the unit (Fig. 13-2).
3. After cleaning the counter area under the slicer, lower slicer back to its operating position.



Figure 13-1



Figure 13-2

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 off slicer and turn slice thickness dial completely clockwise before sharpening.
- **NEVER** sharpen slicer unless all guards are installed.

GENERAL

1. Symptoms 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 efficient than heavy sharpening at less frequent intervals.

PREPARING TO SHARPEN

1. Turn slicer off by pressing the red stop button.
2. Clean and dry both sides of the knife before sharpening, following instructions for knife cleaning on pages 11 through 13.



BE ALERT. The next step will expose the knife.



ALWAYS keep hands and arms away from exposed knife.

3. Turn the slice thickness dial counterclockwise until the table is completely opened.
4. Push the food chute to the middle of the slicer and pull the endweight up and position it in its resting position.
5. Make sure knob #1 on the sharpener is pushed in (Fig. 14-1).
6. Place the knife sharpener into position by inserting the pin on the sharpener into the hole on the slicer table (Fig. 14-1 and Fig. 14-2).



Figure 14-1



Figure 14-2

KNIFE SHARPENING

7. Make sure the knife is between the 2 stones of the knife sharpener.
8. Rotate the sharpener knob completely clockwise to secure the sharpener to the slicer table.



Figure 15-1

SHARPENING THE KNIFE

1. Pull out knob #1 (Fig. 15-1).
2. Turn knife motor on by pressing the green start button. Push knob #2 (Fig. 15-2) and maintain pressure on the knob for 10 seconds. Be sure both stones are in contact with knife. Repeat operation until knife is sharp.



Figure 15-2



TURN OFF slicer before inspecting.

FINISH SHARPENING

When sharpening is finished, follow these procedures:

1. Turn the slicer off by pressing the red stop button. Unplug the power cord.
2. Push in knob #1. Rotate the sharpener knob completely counterclockwise and lift the sharpener off the slicer.
3. If sharpening stones need to be cleaned, use soapy water and a brush. Dry stones afterwards.
4. Clean slicer as necessary using cleaning procedures listed on pages 11 through 13.
5. Plug in power cord.

NOTE: As the knife is sharpened and the diameter gets smaller, it is important to adjust the slicer table inward toward the knife. The gap should be consistently 1/8" from knife.

SIMPLE MAINTENANCE

WARNING



SHARP KNIFE BLADE

TO AVOID SERIOUS PERSONAL INJURY:

- **BEFORE CLEANING, SHARPENING, SERVICING, OR REMOVING ANY PARTS**, always turn slicer off, turn slice thickness dial clockwise to closed position, and unplug power cord.
- **NEVER** touch this slicer without training and authorization from your supervisor or if you are under 18 years old. Read owners and operator manual first.
- **NEVER TOUCH KNIFE.** Keep hands and arms away from all moving parts.
- **DO NOT** tamper with, bypass, or remove any safety devices, guards, or start/stop buttons.
- **ALWAYS** turn off slicer and turn slice thickness dial completely clockwise after each use.
- **USE ONLY GLOBE PARTS** properly installed.

LUBRICATION

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

CAUTION

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

Chute Slide Rods

It is necessary to lubricate the food chute slide rod with Globe oil weekly or when excessive drag is felt.

1. Tilt the slicer on its end.
2. Put several drops of Globe oil on the slide rod (large bar in the middle of the slicer).
3. Tilt the slicer back to its normal position.
4. Push the food chute back and forth several times to distribute the oil on the slide rod.

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. Put several drops of Globe oil on the shaft behind each sharpening stone (Fig. 17-1).
2. Push and pull the buttons (Fig. 17-1) on the sharpener to distribute the oil on the shafts.
3. Wipe off any excess oil that drips onto the sharpener.

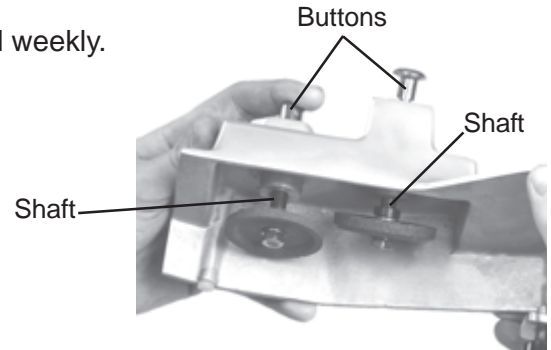


Figure 17-1

End Weight Slide Rod

The end weight slide rod should be lubricated weekly with a few drops of Globe oil.

1. Apply a few drops of Globe oil to the slide rod (Fig. 17-2).
2. Slide the end weight up and down to distribute the oil.



Figure 17-2

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

SYMPTOM	CAUSE	SOLUTION
Slicer will not start	Slicer not plugged in Breaker at panel tripped Knife cover off	Plug in slicer Reset breaker at power box Install knife cover
Ragged cuts-poor yield	Dull knife Chipped knife Knife-slicer table gap too wide Knife too small, 11" or less	Sharpen knife-make sure knife and stones are clean Sharpen or have new knife installed Call for service to adjust slicer table Have new knife installed
Metal rubbing knife	Knife cover Food chute End weight Slicer table	Make sure knife cover is securely installed Tighten or adjust food chute Have defective end weight replaced Call for service to adjust slicer table
Hard to push food chute	No lubrication	Lubricate slide rods thoroughly with mineral oil. No vegetable oil!
Hard to sharpen	Stones dirty, wet or clogged with grease Knife dirty Worn stones Stones not properly aligned	Clean stones with soapy water and brush. Dry stones afterwards. Clean top and bottom of knife Have stones replaced Have sharpener adjusted

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 on parts (excludes wear/expendable parts). The labor warranty is 1 year on labor from original installation, or 18 months from actual shipment date, whichever date occurs first.

THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, WHETHER EXPRESS OR IMPLIED. GFE EXPRESSLY DISCLAIMS ANY IMPLIED WARRANTY OF MERCHANTABILITY OR EXPRESS 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 Service Location 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 signed Installation/Warranty Registration has been received by GFE within 30 days from the date of installation.

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.

Example 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.

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