

G-Series Medium Duty Manual Slicers

Globe Slicers. Globe Precisely.

Models

- ☐ G10 10" Diameter Knife Manual Slicer
- ☐ G12 12" Diameter Knife Manual Slicer





Quality Construction

- Hard chromed, special alloy hollow ground knife
- Anodized aluminum construction with seamless edges and radius corners
- Top mounted all metal knife sharpener
- Removable, easy-to-clean chute, slice deflector, knife cover & sharpener
- · Metal bottom enclosure
- · Permanently attached knife ring guard
- Large product receiving area

Standard Features

- Powerful knife motors: 1/3 HP (G10), 1/2 HP (G12)
- Motor overload protection with manual reset
- 0 to 9/16" slice thickness
- Oversized positive traction grooved belt drive
- Knife cover interlock
- Dual purpose handle with improved ergonomic design
- Smooth stainless steel ball bearing chute slide
- 35° angled food chute
- · Power indicator light
- · Rubber boot protects switch from moisture
- No voltage release relay system

· One-year parts and labor

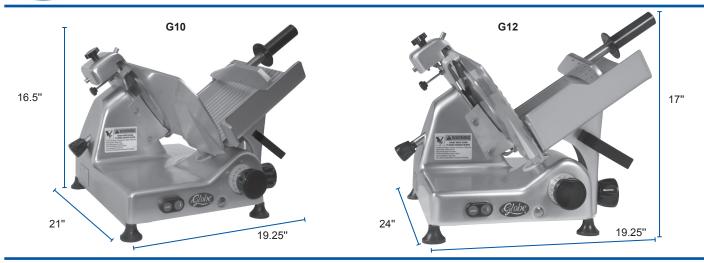
☐ M500A - G12 Food Fence (11"L x 1 1/2"H) ☐ 300014 - G12 Vegetable Hopper ☐ CB - Cleaning Brush
Approved By:
Date:



Warranty

GLOBE FOOD EQUIPMENT COMPANY

Medium Duty Manual Slicers



SPECIFICATIONS											
Model	Motor	Volts	Amps	Drive Type	Slicing Volume per Day	Cheese Slicing	Blade Diameter	Max Slice	D (Diameter)	utting Capaci W (Width)	ty H (Height)
G10	1/3 HP	115-60-1	3	Belt	2 Hours	-	10" (25.40 cm)	9/16" (1.43 cm)	7.25" (18.4 cm)	9.5" (24.13 cm)	7.375" (18.7 cm)
G12	1/2 HP	115-60-1	3	Belt	2 Hours	-	12" (30.48 cm)	9/16" (1.43 cm)	8.25" (21 cm)	10" (25.4 cm)	8.75" (22.2 cm)

STANDARD FEATURES:

Powerful fan cooled motors and permanently lubricated ball bearings ensure quiet operation. Thermal overload protection included.

Hard chromed, special alloy hollow ground knife lasts longer and sharpens easily.

Stain resistant, heavy-gauge, anodized aluminum finish is easy-to-clean.

Manual Reset Button: Motor overload protection allows the operator to reset the slicer manually.

Top Mounted Sharpener:

Sharpener is all metal construction and is top mounted for easy access. A two stone, dual action design allows you to quickly return a razor sharp edge to your knife. Sharpener is removable for cleaning.

On/Off Controls: Moisture protected separate on/off push button type.

Ball Bearing Chute Slide System: Ball bearing system ensures smooth and easy movement of the food chute assembly. **Knife Hub**: Knife hub bearings, belt and motor are fully enclosed, protecting them from moisture.

Knife Cover Interlock: Slicer will not operate with the knife cover removed.

Knife Ring Guard: Permanently mounted knife ring guard protects the non-slicing portion of the knife. Slicer table protects leading edge of the knife when completely closed.

Table Rod: Separate table support rod is protected by the table casting and cover.

Bottom Enclosure: Components are safeguarded by a cover protecting them from food and other debris.

No Volt Release Relay: Prevents inadvertent activation of the slicer in the event of power interruption.

Slice Deflector: Deflector is securely fastened to the slicer; simple to remove without tools and easy to clean.

Rubber Feet: Supplied with nonslip rubber feet.

Cord & Plug: Attached 6 foot flexible 3-wire cord and plug fits a grounded receptacle. NEMA 5-15

DIMENSIONS & SHIPPING INFORMATION

Cartons are reinforced for shipping. The weight and dimensions of this reinforced carton are included below and may vary from shipment to shipment.

Model	Foot Print	Overall Dimensions	Net Weight	Shipping Dimensions	Shipping Weight
G10	17.75" D x 13.5" W	21" L x 19.25" W x 16.5" H	46 lbs.	26" L x 22" W x 20" H	54 lbs.
	(45.1 cm x 34.3 cm)	(53.3 cm x 49 cm x 41.9 cm)	(20.9 kg)	(66 cm x 56 cm x 51 cm)	(24 kg)
G12	17.75" D x 13.5" W	24" L x 19.25" W x 17" H	54 lbs.	26" W x 22" D x 20" H	61 lbs.
	(45.1 cm x 34.3 cm)	(61 cm x 49 cm x 43.2 cm)	(24.5 kg)	(66 cm x 56 cm x 51 cm)	(28 kg)

Freight Class 85



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