

SLICERS

QUALITY, PERFORMANCE & VALUE

What makes Globe different? Innovation. Globe's S-Series slicers are the most advanced premium slicers on the market, boasting patented features, intuitive design & outstanding performance. These features put these slicers ahead of the rest.

Premium Manual S-SERIES SLICERS

Globe® S13

Manual Slicer Standard Features

- 1/2 HP continuous use knife motor combined with a high efficiency knife drive system delivers optimum power for all day slicing
- 13" steel knife with hardened edge provides quality slices and higher yield
- Patented anodized aluminum base design & construction for quick and easy cleaning
- Patent pending indexing system enables accurate and precise slice thickness adjustment up to 1-1/8"
- Tilting carriage accommodates up to 13.75" H, 8" Dia., 11" W large products, like prosciutto, mortadella and bacon
- Advanced meat grip design for superior product hold and yield
- No voltage release prevents inadvertent reactivation of slicer in the event of interlock or power interruption
- Interlock prevents slicer from operating without the knife cover in place
- Top mounted, removable sharpening system enables quick and easy sharpening and cleaning.
- Kickstand to facilitate ease of cleaning underneath slicer

Globe® SG13

Manual Slicer Advanced Features (*above included*)

- Borazon Sharpening Stones – synthetic diamond sharpening surfaces backed by a lifetime warranty
- Home Start – carriage must be in Home position to start slicer
- Adjustable timer – shuts off slicer after inactivity
- Close to Stop – closing slicer table shuts off slicer
- Carriage tilt interlock – prevents knife exposure when carriage is tilted and prevents slicer from operating
- Patent pending graphic user interface with Clear Text LCD display provides operator messages, diagnostics and system information in three languages: English, Spanish and French

Larger carriage means more product!



S13 Premium Manual Slicer >



△ SG13 Advanced Premium Manual Slicer



Dimensions

S13, SG13: 36.5" W x 29.6" D x 25.5" H

Premium Automatic **S-SERIES SLICERS**

Globe® S13A

Automatic Slicer Standard Features

- 1/2 HP continuous use knife motor combined with a high efficiency knife drive system delivers optimum power for all day slicing
- 13" steel knife with hardened edge provides quality slices and higher yield
- Patented anodized aluminum base design and construction for quick and easy cleaning
- Patent pending indexing system enables accurate and precise slice thickness adjustment up to 1-1/8"
- Tilting carriage accommodates up to 13.75" H, 8" Dia., 11" W large products, like prosciutto, mortadella and bacon
- Advanced meat grip design for superior product hold and yield
- No voltage release prevents inadvertent reactivation of slicer in the event of interlock or power interruption
- Interlock prevents slicer from operating without the knife cover in place or with carriage tilted
- Variable speed brushless automatic motor delivers 3ft. lbs. of peak torque in automatic mode
- Patent pending auto engagement system ensures no slippage while slicing
- Lift lever to facilitate ease of cleaning underneath slicer
- Top mounted, removable sharpening system enables quick and easy sharpening and cleaning
- Patent pending graphic user interface with Clear Text LCD display provides operator messages, diagnostics and system information in three languages: English, Spanish and French
- 2 cut lengths and 2 speeds for bulk slicing



△ S13A Premium Automatic Slicer



△ SG13A Advanced Premium Automatic Slicer

Globe® SG13A

Automatic Slicer Advanced Features *(above included)*

- Borazon Sharpening Stones – synthetic diamond sharpening surfaces backed by a lifetime warranty
- Home Start – carriage must be in Home position to start slicer
- Return to Home – returns carriage to home position when powering off motor
- Carriage tilt interlock – prevents knife exposure when carriage is tilted and prevents slicer from operating
- Adjustable timer – shuts off slicer after inactivity
- Close to Stop – closing slicer table shuts off slicer
- 3 cut lengths and 4 speeds for bulk slicing



Dimensions

S13A, SG13A: 38.7" W x 26.7" D x 20.9" H

BEST WARRANTY IN THE INDUSTRY!
Two-year parts and labor for all premium slicers

GLOBE SLICERS EXTENDED WARRANTY OPTION

Globe offers an exclusive extended warranty on all Globe slicers. When purchased, the extended warranty goes into effect the first day the standard warranty terms have been met. Warranty extension is only available for purchase at the time of equipment sale. Each slicer comes with a standard warranty at no cost.

S-Series Factory Installed **OPTIONS**

Optional features to customize your S-Series slicer to fit your application needs!

TOOL REMOVES KNIFE EASILY



REMOVABLE CARRIAGE

NEW! REMOVABLE KNIFE AND CARRIAGE

Easy knife removal, with more access for cleaning and better operator protection.

The removable carriage makes cleaning easier, with or without tilting. Pins align easily for reinstallation and the captive knob keeps the carriage secure during operation.



△ Premium Frozen Manual Option

PREMIUM FROZEN SLICER OPTION (S13 & S13A)

Globe's Premium frozen option is available in a manual and automatic model, with a 13" steel double serrated knife and 1/2 HP motor.

Features:

- Thickness adjustment up to 1/8"
- Single speed automatic mode for optimal frozen meat slicing with 30 strokes per minute
- Slices frozen product between 0° and 32° F, as well as most non-frozen products

PREMIUM SLICER CORRECTIONAL PACKAGE (S13 & S13A)

Globe's comprehensive correctional package is designed to protect the slicer from intentional damage and/or vandalism.

Package Features:

- Sharpening assembly is removable, allowing the sharpener to be stored securely; and immersible for easy cleaning and sanitizing
- Tamper-proof Torx 6-pin head fasteners protect components from unwanted removal
- Slicer feet can be secured to table
- Only available in standard voltage



△ Premium Manual Correctional Option

Premium FLYWHEEL SLICERS

Perfect for theater slicing and front-of-house display. Globe's new FS12 and FS14 Flywheel Slicers accommodate traditionally oversized artisan meats and deliver tissue thin slices. These vintage-style volano slicers feature classic Italian design, vibrant red enamel with black and gold hand-detailing, and an optional authentic Italian marble receiving shelf.

Totally hand-powered, these manual slicers give the operator complete speed & slice thickness control.

Globe® FS12, FS14

Premium Flywheel Slicers

- Traditional hollow ground chrome-plated carbon steel precision knife
 - » **FS12** - 12" (300 mm) diameter
 - » **FS14** - 14" (350mm) diameter
- Precision slice adjustment with 9 settings from tissue-thin up to 3/32" (2.5mm)
- Accommodates oversized product up to 11" wide and 9.5" high
- Built-in knife sharpener
- Fully hand-operated, no electrical connection required
- Largest low-resistance flywheel for superior speed control and easy operation
- Designed for ease of cleaning; meets demanding sanitation certification requirements
- Ring guard for blade protection
- Aluminum construction with stainless steel trim
- Baked enamel paint and premium decorative gold detailing
- Optional authentic Italian marble receiving shelf



Gold and black hand-detailing

△ FS14

shown with optional pedestal



BEST WARRANTY IN THE INDUSTRY!
Two-year parts and labor for all premium slicers



Specifications subject to change without notice

G-Series **MEDIUM DUTY SLICERS**

Globe® G10, G12 & G14 Manual Slicers

- One-piece anodized aluminum base for quick and easy cleanup
- Smooth stainless steel ball bearing chute slide
- No voltage release relay system
- Knife cover interlock and knife ring guard
- Motor overload protection with manual reset
- Removable slice deflector - includes screw "teardrops" for easy removal
- Adjustment knobs provide positive feel and better grip
- Dual purpose handle with ergonomic design provides better control of product and slicing
- Ideal 35° slicing angle
- Slicing thickness
G10, G12, and G14: 0 to 9/16"
- Metal bottom enclosure keeps components protected

Powerful motor

G10: 1/3 HP, 115/60/1, 3 amps

G12: 1/2 HP, 115/60/1, 3 amps

G14: 1/2 HP, 115/60/1, 4 amps

Dimensions

G10: 17.5" W x 21.25" D x 14.5" H

G12: 25" W x 25.25" D x 17.25" H

G14: 25" W x 28" D x 18.5" H

Globe® G12A

Automatic Slicer

- Automatic/Independent chute drive - separate chute motor. Chute travels at 40 strokes per minute utilizing a separate motor & linkage drive system
- Full bottom enclosure protects the motor, controls and table adjustment mechanism from moisture and debris
- Food fence included on the G12A only
- Slice thickness from 0 to 1/2"
- 1/2 HP motor, 115/60/1, 3 amps
- 25" W x 25.25" D x 20.25" H

G12 ▷



G12A ▷



Globe G-Series Slicers are now backed by a **TWO-YEAR PARTS AND LABOR WARRANTY.**

G12, G12A, G14 SLICERS

Improved Slicing Performance and Convenience!



A. Chute and end weight now accommodate 10.5" tall products. End weight teeth have an exclusive pyramid-shaped design to hold product better during slicing — delivering a higher quality slice!

B. Improved gripping teeth on underside of end weight give added stability when slicing tall products.

C. Knob added to knife cover for easier removal and installation.

Special G12-Q and G14-Q Slicers available for Québec ONLY. G12-Q and G14-Q slicers are EN1974, UL763, and CSA, C22.2 compliant.



NEW! Open Body **MEDIUM DUTY SLICER**

Globe's new Open Body slicer delivers easier cleaning and a new take on slicing! More room means faster cleaning with no tight spaces for product to get stuck; receiving area wipes down with ease! With full clearance under the knife, operators can build the sandwich directly on the slicer, boosting productivity.

Globe® GSO12

Manual Slicer

- 12" carbon steel knife
- 1/2 HP motor
- Open-style body provides complete clearance under knife for easy cleaning and operation
- Max slice thickness 1-1/16"
- Accommodates product up 11.5" W x 5.5" H, 7.75" Diameter
- No Volt Release
- Carriage tilts for easy cleaning
- Permanently attached ring guard
- End Weight with removable front plate for easier cleaning
- Easily removed slice deflector
- Sharpener stored on the slicer for convenience
- Non-slip rubber feet



ONE-YEAR PARTS AND LABOR WARRANTY





Chefmate **MEDIUM DUTY SLICER**

Chefmate® by Globe GC512

Manual Slicer

- Gear driven knife with powerful 1/3 HP motor (115/60/1, 4.8 amps)
- Knife cover interlock
- Precision thickness adjusting ensures slices from tissue-thin up to 7/8" thick
- Stainless steel food contact areas
- Stainless steel knife with knife cover interlock
- Permanently attached knife ring guard
- 19.4" W x 27.3" D x 21" H



◀ GC512

All **Chefmate by Globe Slicers** have a one-year parts and labor warranty.

Chefmate C-Series **ECONOMY SLICERS**

C9, C10 & C12 Chefmate® by Globe

Manual Slicers

All C-Series slicers are branded with the **Chefmate® by Globe** logo, a proven symbol of value, price and performance known throughout the industry. These slicers are specifically designed for light duty applications.

- Dual purpose handle with improved ergonomic design
- Stainless steel ball bearing chute slide provides superior gliding action
- Motor with permanently lubricated ball bearings ensures quiet operation
- Anodized aluminum construction

Motor

- C9:** 1/4 HP, 115/60/1, 2 amps
- C10:** 1/4 HP, 115/60/1, 2.5 amps
- C12:** 1/3 HP, 115/60/1, 3 amps

Dimensions

- C9:** 19" W x 16.75" D x 14.25" H
- C10:** 19" W x 17.25" D x 15" H
- C12:** 24" W x 23.5" D x 17.5" H



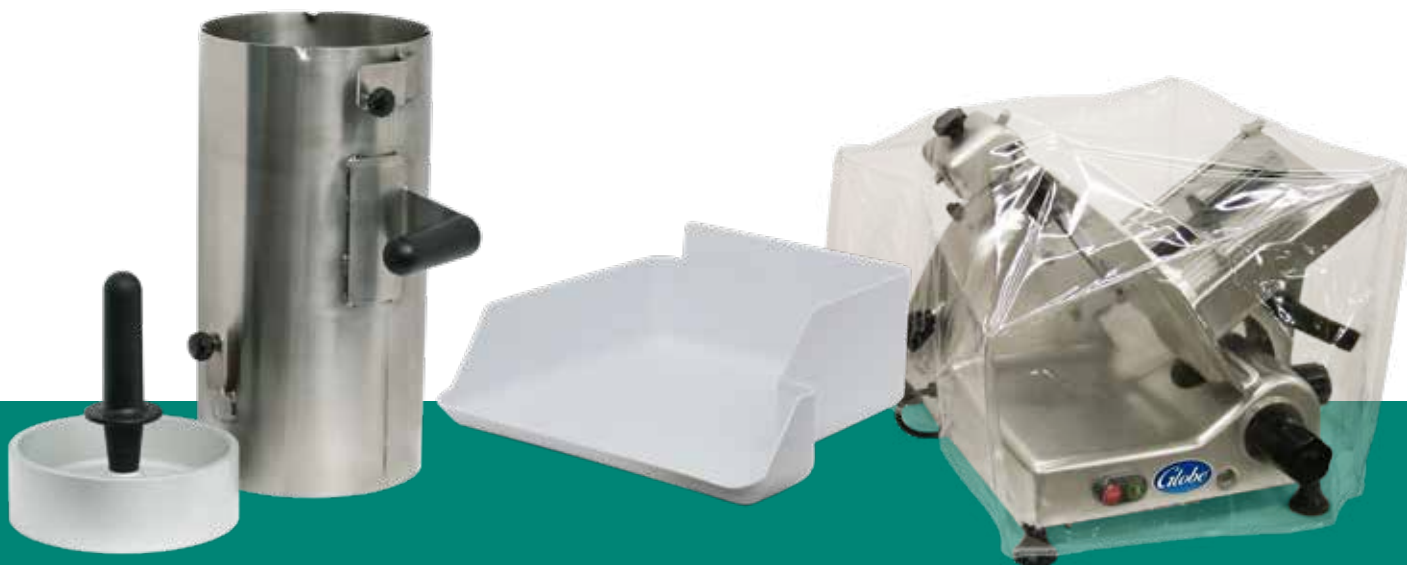
◀ C12



Additional slicer options and accessories sold separately. Slicer accessory guides and selection located on pages 11 & 12.



Specifications subject to change without notice



Globe Slicer **FEATURES, OPTIONS & ACCESSORY GUIDE**

FEATURE	S13	S13A	SG13	SG13A
Knife Cover Interlock (Machine will not turn on)	■	■	■	■
Carriage Tilt Interlock (Machine will not turn on)			■	■
Home to Start (Carriage must be in Home position for blade to rotate)			■	■
Home Return			■	■
Time Out (Blade will stop running if not in use)*			■	■
Close to Stop (Blade will stop running when gauge plate is closed)			■	■
LCD Display		■	■	■
Site Diagnostics		■	■	■
System Counters		■	■	■
No Volt Release	■	■	■	■
Length		2		3
Speed		2		4
CORR - Correctional Package (Factory Option)	■	■	■	■
KNIFE-RMV - Removable Knife (Factory Option)	■	■	■	■
CARRIAGE-RMV - Removable Carriage (Factory Option)	■	■	■	■
FROZEN - Frozen Package (Factory Option)	■	■		

*Time Out is programmable. Factory setting is 30 seconds.

ACCESSORY	C-Series	G10	G12	G14	G12A	GC512	S-Series	Flywheels
Low Food Fence			■	■	■		■	
High Food Fence							■	
Vegetable Hopper			■	■	■	■	■	
Additional Wall Chart	■	■	■	■	■	■	■	
Large Sanitation Cover			■	■	■	■	■	
Small Sanitation Cover	■	■						
Slaw Tray			■		■		■	
Artisan Pedestal								■
Marble Receiving Tray								■

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Globe Slicer **SELECTION GUIDE**

Do you have the right slicer for your operation?

Use Globe's selection guide below to determine which slicer is best suited for your operation. A few main things to consider...

1. How many hours per day will the slicer be used?







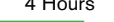

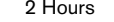

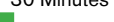
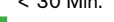
If slicing plays a significant role in your daily operation, Globe's premium slicers can withstand constant use and are recommended for their precision slicing, powerful performance and proven reliability.

2. Will you be slicing cheese? If so, how much and how often?

If slicing cheese is integral to an operation, Globe slicers are a must have! Globe's Premium slicers are well suited for slicing cheese as the slicer does not get bogged down when the cheese makes contact with the knife. For medium-duty operations where cheese will be sliced on a limited basis, the heavy-duty or medium-duty compact slicers will work; see the selection guide below.

3. What if the product is frozen?

Products such as frozen meat are difficult - at best - when slicing. Globe's S-Series Frozen Meat Slicer Factory-installed option has a serrated knife to power through frozen meats.

Model No.	Time Slicing Meat  (30 Minutes to All Day)	Manual (Slice to Order)	Auto (Bulk Slicing)	Cheese Slicing	Warranty	Motor	Blade (Diameter)	Max. Slice	Cutting Capacity		
									D (Diameter)	W (Width)	H (Height)
Globe S-Series Premium Heavy-Duty Slicers											
S13 & SG13	All Day 	✓		●	2-year parts and labor	1/2 HP	13" (33.02cm)	1-1/8" (3.18cm)	8" (20.3cm)	11" (27.9cm)	13.75" (34.9cm)
S13A & SG13A	All Day 	✓	✓	●	2-year parts and labor	1/2 HP	13" (33.02cm)	1-1/8" (3.18cm)	8" (20.3cm)	11" (27.9cm)	13.75" (34.9cm)
Globe and Chefmate® by Globe Medium-Duty Slicers											
GC512	6 Hours 	✓		◐	1-year parts and labor	1/3 HP	12" (30.48cm)	7/8" (2.22cm)	7.5" (19.50cm)	10" (25.40cm)	8.75" (22.23cm)
GSO12	6 Hours 	✓		◑	1-year parts and labor	1/2 HP	12" (30.48cm)	1-1/16" (2.7cm)	7.75" (19.7cm)	11.5" (29.2cm)	5.5" (13cm)
G14	6 Hours 	✓		◑	2-year parts and labor	1/2 HP	14" (35.56cm)	9/16" (1.43cm)	9.75" (24.8cm)	11.5" (29.2cm)	10.125" (25.7cm)
G12A	4 Hours 	✓	✓	◑	2-year parts and labor	1/2 HP	12" (30.48cm)	1/2" (1.27cm)	8.75" (22.2cm)	10" (25.4cm)	8.25" (21cm)
G12	4 Hours 	✓		◑	2-year parts and labor	1/2 HP	12" (30.48cm)	9/16" (1.43cm)	8.25" (21cm)	10" (25.4cm)	7.375" (18.7cm)
G10	2 Hours 	✓		◒	2-year parts and labor	1/3 HP	10" (25.40cm)	9/16" (1.43cm)	7.25" (18.4cm)	9.5" (24.1cm)	7.375" (18.7cm)
Chefmate® by Globe C-Series Economy Slicers											
C12	1 Hour 	✓		◒	1-year parts and labor	1/3 HP	12" (30.48cm)	9/16" (1.43cm)	8" (20.32cm)	9.75" (24.77cm)	8.6" (21.9cm)
C10	30 Minutes 	✓		○	1-year parts and labor	1/4 HP	10" (25.40cm)	9/16" (1.43cm)	6.8" (17.4cm)	8.6" (21.9cm)	7.25" (18.42cm)
C9	< 30 Min. 	✓		○	1-year parts and labor	1/4 HP	9" (22.86cm)	9/16" (1.43cm)	6.25" (15.88cm)	7.25" (18.42cm)	6.5" (16.51cm)