

HOW TO CLEAN, SANITIZE & INSPECT YOUR GLOBE SLICER

⚠️ WARNING

- The slicer knife is very sharp. Exercise **extreme caution** when working near the knife.
- **NEVER** touch slicer before reading and completely understand everything in the Instruction Manual. You must be at least 18 years old and have had proper training and authorization from your supervisor.
- DO NOT hose down or pressure wash any part of the slicer.

1. Turn knife motor off, turn slice thickness dial clockwise past zero (0) until it stops so the table covers the knife edge, and unplug the power cord. Wipe off all visible food/food debris and juices from the entire slicer.

Removable Slicer Parts

2. Remove the food chute end weight. Hold the end weight and unscrew the end weight slide rod. Pull the end weight slide rod completely out of the end weight.
3. Pull food chute toward you (home position).
4. Loosen the food chute release knob that fastens the food chute to the slicer.
Note: The chute release knob is not designed to come completely off.
5. Use the food chute handle to tilt food chute and chute arm to the right to the cleaning position.
Note: The food chute will only tilt in the "home" position.
6. Remove knife cover. Push down on knife cover release lever. Hold the knife cover release lever and pull knife cover forward to remove knife cover from top pin.
7. Hold the knife cover release lever. Carefully tilt knife cover and pull knife cover up and to the right to remove knife cover from bottom pins.
8. Remove dummy knife sharpener. Pull dummy knife sharpener up and away to remove from slicer.
9. In a sink with a solution of warm, clean water and mild detergent, soak, scrub, and clean all surfaces of the removable parts.
10. Thoroughly rinse off all removable parts in warm, fresh water.

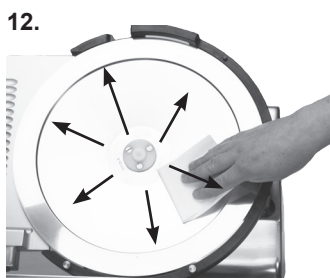


Slicer Unit

Use a clean cloth in a solution of warm water and mild detergent for each step below. **Ring out excess water from the cloth.**

With the slicer table completely closed...

11. Carefully insert the cloth between the knife and the knife ring guard. While holding the cloth between the knife and the ring guard, work it along the inside surface of ring guard. Repeat this procedure as necessary.
12. Carefully wash the top and bottom of the knife by wiping from the center of the knife outward.
13. Clean the ENTIRE slicer. Wipe the slicer table off by starting at the knife and pulling towards you. **Note: Never wipe the slicer table towards the knife.**
14. Thoroughly rinse off all surfaces with a clean cloth in warm, fresh water.



CLEAN AND SANITIZE THE DUMMY KNIFE SHARPENER

The slicer, dummy knife sharpener, and all its parts must be cleaned and sanitized. Clean and sanitize the slicer using these procedures.

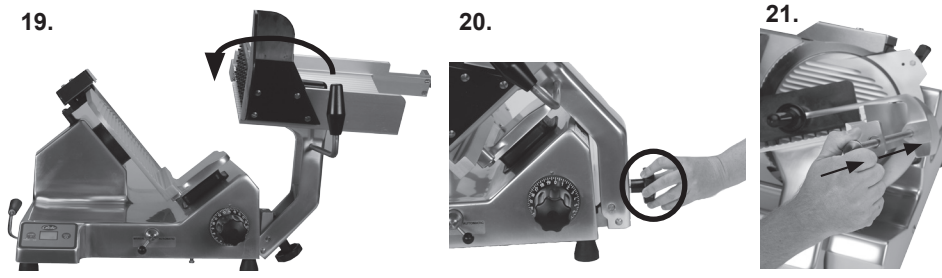
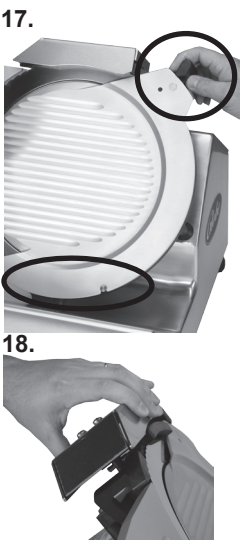
SANITIZE ALL REMOVABLE PARTS AND THE ENTIRE SLICER

15. In a clean sink with a solution of warm, clean water and properly diluted sanitizer*, soak the removable parts. **Remove the parts and allow them to air dry without removing the sanitizer from the surface.**
16. Spray or wipe down the slicer with properly diluted sanitizer* and **allow the it to air dry before using the slicer without removing the sanitizer.**

*Note: To properly sanitize your slicer & its removable parts, it is important to strictly follow the instructions on your sanitizer container.

REASSEMBLE THE SLICER

17. Reinstall the knife cover. Align the knife cover with the pins located at the bottom and one at the top of the knife guard. The locator pin at the top of the knife ring guard must be set through the knife cover and pressed into place. Once the knife cover hole is seated over the pin, lift the cover release lever back to the up position to secure knife cover.
Note: The knife motor will not start and the green RUN indicator light will flash if knife cover is removed.
18. Reinstall dummy knife sharpener. Put dummy knife sharpener at the top of slicer.
19. Put the cleaned and sanitized food chute back into operation.
20. Tighten food chute release knob to secure food chute to slicer.
21. Reinstall end weight. Align end weight with chute and insert end weight slide rod through chute and end weight. Allow end weight to rest on chute and securely screw in end weight slide rod to slicer chute. Plug in power cord.



⚠️ 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 ensure proper sanitation is achieved to kill potentially harmful bacteria.**

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/or 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.

Maintain the Owner's Manual supplied with this machine and refer to it often for complete information on cleaning, sanitizing and maintaining the slicer.

SLICER INSPECTION

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, including ones 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. **Please refer to your Owner's Manual for seal and gasket locations.**

⚠️ 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.

