



# Globe G12 Food Slicer with Knife Sharpener Instruction Manual

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**Globe G12 Food Slicer with Knife Sharpener**



## Attention Owners and Operators

- Globe's equipment is designed to provide years of 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 follow all of the instructions contained in this manual and the requirements of local, state, and federal law.
- Owners should not permit anyone to touch this equipment unless they are over 18 years of age, 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.
- To prevent illness 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.
- When cleaning your slicer, pay particular attention to cracks, broken seams, and any area that may collect food debris. If your slicer, or any of its parts, is damaged or broken, it may become more difficult to properly clean and sanitize the unit. If your slicer is damaged or needs repair, contact an experienced service individual immediately to ensure the slicer can be properly sanitized. If you have any questions, please contact **Globe at**

**937-299-5493.**

- This manual offers information to supplement your procedures to improve the sanitization of your machine and contains a Safety Tips section listing a number of precautions to follow to help promote the 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:**



or



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

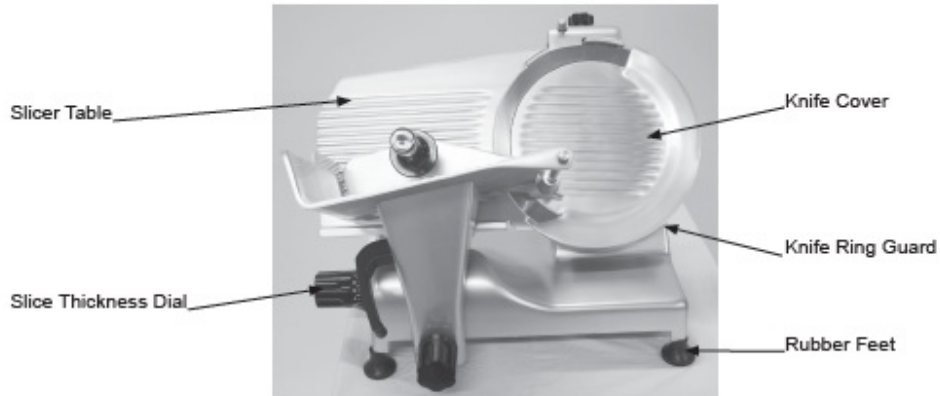


- A wall chart with safety instructions is included with this equipment. This wall chart should be posted near the slicer within easy view of the operator. You should make certain that this manual is available for easy reference by any operator. Globe has put several warning labels in the English language on the slicer. French and Spanish labels are also available and can replace the English labels at the owner's discretion. If the warning labels, the wall chart, 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, the wall chart, and the warning labels do not replace the need to be alert, to properly train and supervise operators, and to use common sense when using this equipment.

## **Key Components of the Slicer**



Model G12



Model G12



Model G12A

## 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 this instruction manual first.
- **ONLY** install the slicer on a level nonskid surface that is nonflammable and is located in a clean, well-lit work

area away from children and visitors.

- **ALWAYS** ground slicer utilizing proper power source.
- **NEVER TOUCH A KNIFE.** Keep hands and arms away from all moving parts.
- **NEVER OPERATE** slicer without knife cover, knife sharpener, 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 startup (G12A only).
- **NEVER HOLD THE FOOD PRODUCT WHILE SLICING.** Hold only the end weight handle to slice.
- **DO NOT CATCH SLICES WITH YOUR HAND.** Let slices drop onto the receiving area.
- **ALWAYS** turn the slicer off, return the auto engage lever to the “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 the slicer off, turn the slice thickness dial clockwise until it stops, remove the food chute and unplug the power cord.
- **ALWAYS** properly clean and sanitize your slicer. 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.
- **USE ONLY PROPERLY INSTALLED GLOBE SLICER ACCESSORIES.**

## Installation

### UNPACKING

1. Inspect the package carefully before unpacking. Note any damage on the delivery paperwork and take pictures.
2. 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 and immediately contact your source of the equipment. You have no recourse for damage after fifteen (15) days of receipt.
3. With the slicer, you should receive four rubber feet, lubricating oil, and an instruction manual. Contact Globe or your local supplier if you did not receive all of these items.

### **WARNING: TO AVOID SERIOUS PERSONAL INJURY PROPERLY INSTALL SLICER IN ADEQUATE WORK AREA**

- **ALWAYS** install equipment in a work area with adequate light and space.
- **ONLY** operate on a solid, level, nonskid surface that is nonflammable.
- **NEVER** operate a slicer with a damaged power cord or power plug.
- **NEVER** operate slicer with an extension cord.
- **NEVER** bypass, alter, or modify this equipment in any way from its original condition. Doing so can create hazards and will void the warranty.
- **NEVER** operate slicer without the knife cover, knife sharpener, and knife ring guard securely installed.
- **NEVER** operate slicer without the warning labels attached to slicer (see page 4 for location) and the Globe wall chart posted within view of the operator.

## INSTALLATION:

- Read this manual thoroughly before installation and operation. **DO NOT** proceed with installation and operation if you have any questions or if you do not understand anything in the manual. Contact your local representative or Globe first. Make sure to clean and sanitize your entire slicer before use. Refer to this manual for cleaning and sanitizing guidelines.
- Select a location for the slicer that has a level, solid, nonskid surface that is nonflammable and is in a well-lit work area that is away from children and visitors.

### WARNING:

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

- Remove the slicer from the corrugated box.

### WARNING:

NEVER USE A SLICER WITHOUT FOUR RUBBER FEET SECURELY INSTALLED ON THE UNIT.

- Make sure rubber feet are firmly tightened.
- Loosen the food chute release knob that fastens the food chute arm to the slicer base (Fig. 6-1).



Figure 6-1

**NOTE:** To protect the food chute during shipping, the food chute is packaged uninstalled. The be installed on the food chute arm.

- Remove the food chute arm from the slicer base.
- Install food chute on food chute arm (Fig. 7-1).

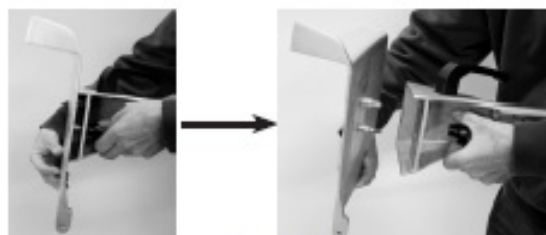


Figure 7-1

- Install food chute arm and food chute on slicer base. Securely tighten the food chute release knob to prevent “play” between the food chute and chute arm (Fig. 7-2).



Figure 7-2

## **WARNING:**

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. 7-3 and Fig. 7-4).



Figure 7-3 Correct



Figure 7-4 Incorrect

- Inspect slicer to make sure all parts have been provided.
- Make sure the knife cover, knife ring guard, and knife sharpener are in place.
- Make sure the warning label is properly positioned and legible and the instruction manual is available near the slicer.
- Complete warranty registration online at [www.globefoodequip.com/support/warranty-registration-form](http://www.globefoodequip.com/support/warranty-registration-form).
- Post the provided wall chart in a visible area near the slicer. Refer to this wall chart and the Owner's Manual for proper cleaning, sanitizing, and inspection of the slicer.
- Refer to the procedures outlined in the Cleaning & Sanitizing section of this manual to clean the slicer before use.
- Contact your local representative, or Globe directly, if you have questions or problems with the installation or operation of the slicer.

## **Operating Instructions**



**SHARP KNIFE BLADE**

**TO AVOID SERIOUS PERSONAL INJURY:**

- **NEVER** touch a slicer without training and authorization from your supervisor or if you are under 18 years old. Read this instruction manual first.
- **ONLY** install slicer on a level nonskid surface that is nonflammable and is located in a clean, well-lit work area away from children and visitors.
- **ALWAYS** ground slicer utilizing proper power source.
- **NEVER TOUCH A KNIFE.** Keep hands and arms away from all moving parts.
- **NEVER OPERATE** slicer without knife cover, knife sharpener, and knife ring guard securely installed.
- **BEFORE TURNING SLICER ON** place auto engages lever in “Manual” position (G12A only).
- **BE ALERT.** Food chute moves back and forth during automatic operation and can move in either direction on startup (G12A only).
- **NEVER HOLD FOOD PRODUCTS WHILE SLICING.** Hold only the end weight handle to slice.
- **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 slice thickness dial clockwise until it stops after each use.
- **BEFORE CLEANING, SHARPENING, SERVICING, OR REMOVING ANY PARTS** always turn the slicer off, turn the slice thickness dial clockwise until it stops, remove the food chute and unplug the power cord.

## MANUAL SLICER OPERATION

- Make sure all knobs are tightened before using the slicer.
- 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 engages lever to the “Manual” position and keeps it in that position at all times. Slice only boneless, unfrozen product with slicer. Use end weight to hold food products in place.
- Rotate 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.
- Turn the slicer on by pushing the start button.

## WARNING:

DO NOT hold the food product with your hand. Never put your hand on or around the food chute when the slicer is on. The food chute handle is the only part of the slicer you should touch while slicing.

- Use food chute handle to manually push 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 receiving area.
- After the last slice stroke, pull the food chute all the way towards you. Turn slicer off by pushing the stop button. Always turn the slice thickness dial clockwise until it stops to close slicer table.
- Now you can unload and load food products from the food chute.

## AUTOMATIC SLICER OPERATION (G12A only)

1. Make sure the slicer is turned off. Make sure the auto engage lever is in the “Manual” position (Fig. 9-1) and the food chute move freely.
2. Pull food chute completely towards you and place food product onto food chute. Slice only boneless, unfrozen



product with slicer. Swing end weight into position to secure food production.

3. Rotate 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. Press the start button.
5. To make the food chute move automatically, pull up or raise the auto to engage lever into an "Automatic" position (Fig. 9-2).



Figure 9-1



Figure 9-2

6. To stop the automatic movement of the food chute, push down or lower the auto engage lever to the "Manual" position.
7. To turn slicer completely off and stop knife, press stop button. If auto engage lever has not already been returned to "Manual" position, push down or lower lever to "Manual" position.

## Cleaning & Sanitizing

- BEFORE CLEANING, SHARPENING, SERVICING OR REMOVING ANY PARTS always turn slicer off, turn slice thickness dial clockwise until it stops and unplug power cord.
- NEVER attempt to clean slicer with knife running.
- NEVER attempt to remove knife or knife ring guard from slicer. They must remain on slicer for proper operation, sharpening, and cleaning.

**NOTE:** It may be desirable to wear cut-proof safety gloves during the cleaning operation.

**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 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.

**For more information on proper kitchen and equipment sanitation, visit [www.servsafe.com](http://www.servsafe.com) provided by the National Restaurant Association (NRA).**

### **WARNING:**

- DO NOT hose down, pressure wash or pour water on slicer.
- NEVER use a scrubber pad, steel wool or abrasive material to clean slicer.
- NEVER try to clean, sharpen or operate slicer with lift lever in the raised position (automatic slicers only).
- ALWAYS turn slicer OFF and unplug power cord BEFORE cleaning.
- It is extremely important to follow the instructions on the sanitizer container to make sure proper sanitation is

achieved. Allow the parts to air dry before placing them back on slicer!

**DO NOT** use bleach, products containing sodium hypochlorite or other caustic/strong detergents on 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 cut-proof safety gloves during the cleaning operation.

## DISASSEMBLY & CLEANING

- Turn slicer off.
- Turn slice thickness dial clockwise past zero (0) until it stops so table covers knife edge.
- Unplug power cord.
- Remove food chute's end weight. Hold end weight and unscrew slide rod (Fig. 11-1). Pull slide rod out of pivot of end weight.

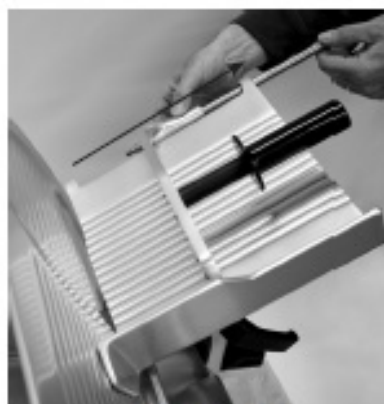


Figure 11-1

- Continue by removing the food chute, loosening the food chute release knob that fastens the food chute to the chute arm (Fig. 11-2). NOTE: The chute release knob is not designed to come completely off. Lift food chute off chute arm.

- 



Figure 11-1

- Disassemble food chute. Using knob on back of chute, unscrew food chute into three separate pieces (see photos below).
- Remove knife sharpener. Loosen screw on neck of sharpener, then lift knife sharpener off and away from slicer (Fig. 11-3).



Figure 11-3

- Remove knife cover by rotating knife cover release knob counterclockwise until it releases (Fig. 11-4), while carefully holding the edge of knife cover and lifting knife cover upward to remove.

•



Figure 11-4

Place all removable parts in a three-compartment sink with warm water and a mild detergent solution; soak, clean, and Figure 11-4 thoroughly scrub all surfaces using a solution of mild detergent and warm water.

Removable parts include food chute and all of its parts, end weight, slide rod, knife cover, knife sharpener, and slice deflector. Rinse removable parts with fresh, clean water. Following the instructions on your quaternary sanitizer label, soak the food chute and all of its parts, knife cover, knife sharpener, and slice deflector in a proper solution of quaternary sanitizer for a minimum of two minutes. Allow these parts to air dry.

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

- Next, clean the knife ring guard. Soak a clean cloth in a mild detergent and warm water solution. Wring out excess water from the cloth. Carefully insert the cloth between the knife and knife ring guard (Fig. 12-1). While holding the cloth between knife and knife ring guard, work it along the entire backside of the knife. Repeat this procedure as necessary. A nylon brush can also be used if preferred. Spray sanitizer on all surfaces and let air dry.

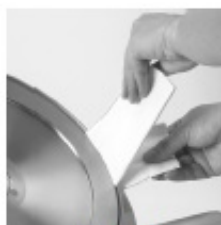


Figure 12-1

- The knife must also be cleaned and sanitized. Carefully wash and rinse the top and bottom of knife by wiping from the center of knife outward (Fig. 12-2). Spray both sides of knife, slicer table and the entire slicer base with a non-bleach, non-chlorine sanitizer following the instructions on your quaternary sanitizer container to make sure proper sanitation is achieved. Allow slicer parts to air dry.



Figure 12-2

- Soak a clean cloth in a mild detergent and warm water solution. Wring out excess water from cloth. With the slicer table completely closed, wipe slicer table off by starting at knife and pulling towards you. Never wipe slicer table towards knife. Spray or wipe a sanitizer on table and allow it to air dry.
- With a clean cloth soaked in mild detergent, wipe down all remaining surfaces of slicer to remove food, debris and grease/oil. Use a nylon brush to scrub difficult areas. Use a clean, wet cloth to rinse the entire slicer. Finish by spraying sanitizer on all surfaces and then let air dry.
- Carefully reinstall slice deflector.
- Reinstall the knife cover. Place the knife cover over the knife, centering it on the knife hub. Then, while holding the knife cover in place with one hand, begin turning the knife cover release knob clockwise with your other hand until the knife cover is securely into place.
- Reinstall knife sharpener. Attach it to the top of slicer and secure it with knife sharpener



Figure 12-3



Figure 12-4

- Reassemble food chute.(Fig- 13-1).

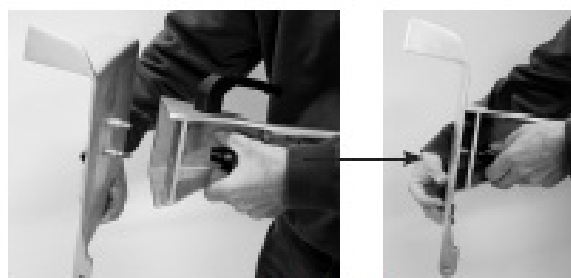


Figure 13-1

- Place the cleaned and sanitized food chute back onto the chute arm. Securely tighten the food chute release

knob to prevent “play” between the food chute and chute arm (Fig. 13-2).



Figure 13-2

- Reinstall end weight. Align end weight with chute and insert slide rod through chute and end weight (Fig 13-3). Allow end weight to rest on the chute and securely screw in slide rod to slicer chute.



Figure 13-3

- Plug-in the power cord.

## INSPECTION

### INSPECTING 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 and for an authorized service agent to inspect the entire slicer at least every 6 months, including all parts 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.

## Knife Sharpening

- **NEVER** touch the rotating knife.
- **ALWAYS** keep hands clear of all moving parts.
- **ALWAYS** turn the slicer off, return the auto engage lever to the “Manual” position (G12A only), turn the slice thickness dial clockwise until it stops, and remove the food chute before sharpening.
- **NEVER** sharpen the slicer unless all guards are installed.

## WHEN AND HOW OFTEN TO SHARPEN KNIFE

- Symptoms of a dull knife are excess waste (or “tail”) on the unsliced portion remaining in the food chute.
- The knife needs to be sharpened periodically to provide consistent slices and maximum food product yield. Sharpening knives lightly every few days is more effective than heavy sharpening at less frequent intervals.

## PREPARING TO SHARPEN

- Turn the slicer off and turn the slice thickness dial clockwise until it stops so the slicer table covers the knife's edge.
- Remove food chute from the slicer.
- Clean and dry both sides of a knife before sharpening. Refer to the Cleaning & Sanitizing section of this manual for instructions.

**NOTE:** The knife cover must be on during sharpening. The slicer will not start if the knife cover is removed.

- Loosen sharpener release knob by turning it counterclockwise several times (Fig. 14-1).



Figure 14-1

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

- Lift sharpener cover-up (Fig. 14-1), rotate it clockwise (Fig. 14-2), and lower it into position with knife fitting between the two stones (Fig. 14-3).
- Tighten sharpener release knob (Fig. 14-1) to secure Sharpener.



Figure 14-2



Figure 14-3

## SHARPENING THE KNIFE – (Regular Procedure)

- Plug in and select the start button on the slicer.
- Push grinding stone button #2 (Fig. 15-1) and honing stone button #3 (Fig. 15-2) at the same time so both stones make contact with knife. Maintain pressure on the buttons for 5-10 seconds.
- Start slicer.

**TURN SLICER OFF before inspecting.**

**NOTE:** Use the extended procedure if the regular sharpening procedure does not produce satisfactory results.



Figure 15-1

- Push grinding stone button #2 (Fig. 15-1) so the stone sharpens the back side of knife. Maintain pressure on button for 30 seconds.
- Push grinding stone button #2 (Fig. 15-1) and honing stone button #3 (Fig. 15-2) at the same time so both stones make contact with knife. Maintain pressure on buttons for 5 seconds.

**TURN SLICER OFF before inspecting.**



Figure 15-2

**AFTER SHARPENING**

1. Turn slicer off and unplug power cord.
2. Loosen sharpener release knob.
3. Rotate sharpener and place it back in its stored position (Fig. 15-3).
4. Tighten sharpener release knob.
5. **Clean and sanitize** the entire slicer. Refer to Cleaning & Sanitizing section of this manual for instructions.
6. Reinstall food chute and plug power cord in.



Figure 15-3

## Inspections, Simple Maintenance, and Repair

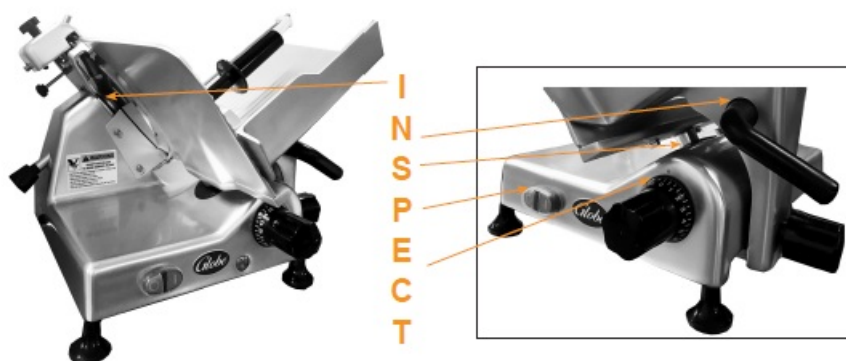
- BEFORE CLEANING, SHARPENING, SERVICING, OR REMOVING ANY PARTS always turn off and unplug slicer, turn slice thickness dial clockwise past zero “0” until it stops, and remove food chute.
- NEVER TOUCH KNIFE. Keep hands and arms away from all moving parts.
- DO NOT tamper with, bypass or remove any safety devices, guards, START/STOP button or touch pad controls.
- AFTER EACH USE, ALWAYS turn slicer off, return auto engage lever to “Manual” position (automatic slicers only) and turn the slice thickness dial clockwise past zero “0” until it stops.
- USE ONLY PROPERLY INSTALLED GLOBE PARTS AND ACCESSORIES.

## INSPECTING THE SLICER

INSPECTING 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 and for an authorized service agent to inspect the entire slicer at least every 6 months, including all parts 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.

### SLICER INSPECTION

#### Slicer Seals and Gaskets Identified



## LUBRICATION

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

### Food Chute Slide Rod

It is necessary to lubricate food chute slide rod with Globe oil if food chute becomes difficult to push.

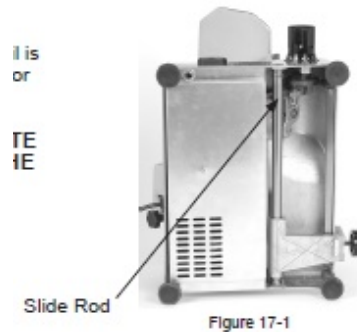


- Make sure slicer is off and unplugged. Then remove food chute.
- Tilt slicer on its end. NOTE: The bottom of the G12A is completely covered. Unscrew four rubber feet to remove slicer cover.
- Put several drops of Globe oil on slide rod (Fig. 17-1) towards top of rod.
- Tilt slicer back to its normal position.
- Push food chute back and forth several times to distribute oil onto slide rod.
- Reinstall food chute.
- Plug slicer in.

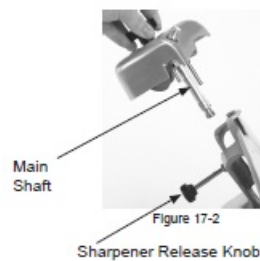
## Sharpener Shafts

It is necessary to lubricate the sharpener shafts with Globe oil every week.

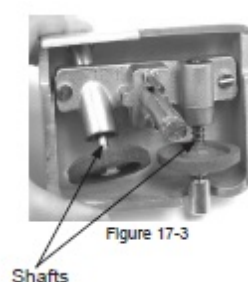
- Loosen sharpener release knob and pull sharpener up to remove it (Fig. 17-2).



- Put several drops of Globe oil on shaft behind each sharpening stone (Fig 17-3).



- Push both sharpener buttons a couple of times to distribute oil onto shafts.
- Put several drops of Globe oil on main shaft (Fig. 17-2), place sharpener back into position and tighten sharpener release knob.
- Wipe off any excess oil that drips onto slicer.



**NOTE:** The sharpener and stones can be cleaned with warm water and abrush. Allow it to air dry. If the sharpener or stones are cleaned, it is very important that all sharpener shafts are lubricated with Globe oil afterwards!

### End Weight Slide Rod

The end weight slide rod should be lubricated with a few drops of Globe oil, every week or when excessive drag is felt.

1. Apply a few drops of Globe oil to slide rod (Fig. 17-4).
2. Slide end weight up and down to distribute oil.



Figure 17-4

### Troubleshooting Guide

PROBLEM	CAUSE	SOLUTION
Slicer will not start	Slicer not plugged in	Plug in slicer
	Knife cover removed or not properly installed	Install knife cover and tighten the knife cover release knob
	Motor reset button tripped	Press the reset button located underneath the slicer
Ragged cuts-poor yield	Dull knife	Sharpen knife-make sure knife and stones are clean
	Chipped knife	Sharpen or have new knife installed
	Knife-slicer table gap too wide	Call for service to adjust slicer table
	Knife too small	Have new knife installed

Metal rubbing knife	Knife cover	Tighten knife cover release knob
	Food chute	Tighten or adjust food chute knob
	End weight	Have defective end weight replaced
	Slicer table	Call for service to adjust slicer table
Hard to push food chute	No lubrication	Lubricate slide rods thoroughly with Globe oil. <b>Do not use vegetable oil!!</b>
Hard to sharpen	Stones dirty, wet or clogged with grease	Clean stones with warm water and a brush. Allow stones to air dry. Lubricate shafts with Globe oil afterwards.
	Knife dirty	Clean top and bottom of knife
	Worn stones	Have stones replaced
	Stones not properly aligned	Have sharpener adjusted
Slicer stops running	Motor overheated	Wait 10-15 minutes for slicer to cool down. Push the reset button, then start the slicer.

If problems persist and the assigned solution does not remedy the issue, please call our Service Department at 866-260-0522.

### 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 from installation or 18 months from actual shipment date, whichever date occurs first.

THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, WHETHER EXPRESSED OR IMPLIED. GFE EXPRESSLY DISCLAIMS ANY IMPLIED WARRANTY OF MERCHANTABILITY OR EXPRESSED OR IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE. GFE'S OBLIGATION AND LIABILITY UNDER THIS WARRANTY IS EXPRESSLY LIMITED TO REPAIRING OR REPLACING EQUIPMENT THAT 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. This warranty is not transferable or assignable to any subsequent owner. 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. Items not covered under warranty, but not limited to:

- Acts of God, fire, water damage, burglary, accident, theft, vandalism.
- Freight damage.
- Improper installation or alteration of the equipment.
- Use of generic or after market parts.
- Repairs made by anyone other than a GFE designated servicer, or not pre-authorized by GFE.
- Lubrication.
- Expendable wear parts, knife, stones, rubber boots, blown fuses, lamps.
- Cleaning of equipment.
- Misuse or abuse.

Service under this warranty shall not be made available until such time as a properly completed, digitally signed, Installation/Warranty Registration has been received by GFE within 30 days from the date of installation. Complete warranty registration at: [www.globefoodequip.com/support/warranty-registration-form](http://www.globefoodequip.com/support/warranty-registration-form)


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. WARRANTY REGISTRATION

GO TO [WWW.GLOBEFOODEQUIP.COM](http://WWW.GLOBEFOODEQUIP.COM)

TO FILL OUT AND SUBMIT YOUR WARRANTY REGISTRATION.

[WWW.GLOBEFOODEQUIP.COM/SUPPORT/WARRANTY-REGISTRATION-FORM](http://WWW.GLOBEFOODEQUIP.COM/SUPPORT/WARRANTY-REGISTRATION-FORM)

## Documents / Resources

	<p><a href="#">Globe G12 Food Slicer with Knife Sharpener</a> [pdf] Instruction Manual G12, Food Slicer with Knife Sharpener, G12 Food Slicer with Knife Sharpener, Knife Sharpener</p>
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## References

- [Commercial Foodservice Equipment | Globe Food Equipment Co.](#)
- [Support | Globe Food Equipment Co.](#)
- [Warranty Registration Form | Globe Food Equipment Co.](#)
- [ServSafe® - Food Handler, Manager and Responsible Alcohol Training - Home](#)

