



REDESIGNED S-SERIES PREMIUM SLICERS

# PREP

WITHOUT LIMITS

Globe's redesigned S-Series premium slicers deliver powerful performance in a compact, intuitive design. With high-quality cuts, enhanced cleanability, and low total cost of ownership, Globe sets a new standard for heavy-duty slicers.

## What sets the redesigned S-Series premium slicers apart?

Designed with the user in mind, every inch of the redesigned slicers are packed with features to make operation, cleaning and maintenance easier. Better engineering increases yield and offers more operator protection features. Innovation and quality construction lower the total life-cycle cost.



### TOP-MOUNTED SHARPENER

offers optimal sharpening performance in one easy motion

### POWERFUL 1/2 HP MOTOR

easily handles all-day meat and cheese slicing

### PATENTED BASE DESIGN

one-piece anodized aluminum base makes cleanup fast and easy

### SPACE UNDER KNIFE

makes it easy to clean in typically hard-to-reach places

### LIFT LEVER (automatic)

or **KICKSTAND (manual)** provides easy cleaning under the slicer

### FLUTED CARRIAGE

helps keep product in place and guides it into the knife

### 13" STEEL KNIFE

for paper-thin slicing

### PATENTED REMOVABLE NO-SLIP MEAT GRIP

holds product secure, reducing side-to-side motion and providing unsurpassed slice quality

### LOCK & SLIDE MODULAR EXTENDED UPPER CARRIAGE

easily accommodates large product like prosciutto and bacon and slides off for easy cleaning

### ERGONOMIC HANDLES

add to operator comfort while color cues the operator for optimal operation

### CARRIAGE INTERLOCK

(advanced models) prevents knife from running when carriage is not secured

### PRECISION CONTROL INDEXING

provides more control, increasing consistency and precision and reducing food costs

### SECURE SUCTION FEET (automatic models)

on carriage side for movement stabilization

### CLEAR TEXT MULTI-LANGUAGE DISPLAY (automatic & advanced models)

for confusion-free training, operation, diagnostics and maintenance

### MANUAL & AUTOMATIC MODES (automatic models)

for to-order or bulk slicing

# Quality, Performance, & Value

Globe's redesigned S-Series premium slicers have gone above and beyond to deliver quality slices. The innovative indexing system, end weight, meat grip, and carriage geometry combine for more precision, more consistency and more yield.



## MORE CONTROL. THINNER CUTS.

Quality slices begin with precise control. Globe's redesigned S-Series premium slicer offers a reverse action cam indexing system for superior control on the thinnest cuts.

Built for consistent results, Globe's 1/2 HP continuous use knife motor with a high efficiency knife drive system ensures smoother, more precise cuts.

Our automatic units come equipped with customizable performance settings in the form of speed and stroke buttons.



## MORE CUTS. MORE PRODUCTIVITY.

Our patented meat grip design with its unique teeth and weighted arm pair with the large capacity grooved carriage to keep even the largest products in place and reduce side-to-side motion.



# Prep without Limits

Built to adapt to every kitchen, no matter the size, Globe's redesigned S-Series premium slicers are right-sized for tight kitchens and designed to fit where work happens.



## COMPACT DESIGN. FULL PERFORMANCE.

Globe's redesigned S-Series premium slicers have the smallest countertop footprint of any premium slicer on the market, making them ideal for any sized kitchen.

Designed with reduced weight to enhance portability and enable easy, flexible placement.



MODEL	S213	S213A	SG213	SG213A
<b>Footprint (Width x Depth)</b>	19.2" x 28.3"	24" x 28.3"	19.6" x 28.3"	24" x 28.3"
<b>Weight</b>	78 lbs	89 lbs	79 lbs	91 lbs
<b>Square Feet</b>	3.8	4.7	3.9	4.7

# Ease of **Cleaning**

Cleaning can be a significant time burden for slicer operators. Globe's redesigned S-Series premium slicers offer cleanability features that streamline the process, reducing cleaning time and improving overall kitchen productivity.

## SWIFT CLEAN. SMOOTH SLICING.

Globe's redesigned S-Series premium slicers include a patented anodized aluminum construction, a removable meat grip, and removable upper carriage with a lock-and-slide design.

Additional features such as a removable knife and cleaning notifications are also available on certain models.

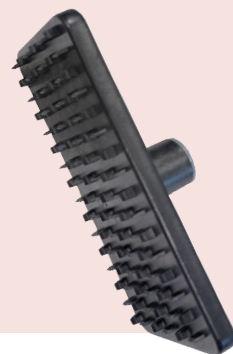
Each model is equipped with either a lift-lever or kickstand to provide easy access beneath the machine, further simplifying sanitation.



**Removable parts speed up cleaning, boosting kitchen productivity.**



Removable Carriage



Removable Meat Grip

# Total Cost of **OWNERSHIP**

The savings extend well beyond the initial purchase. Explore the after-sale benefits designed to reduce total life-cycle costs and keep your redesigned S-Series premium slicer operating at peak

## MAXIMIZED VALUE. NO COMPROMISE.

Globe's redesigned S-Series premium slicers come with a 2-year parts & labor warranty, double that of our key competitors, with unparalleled customer support extending beyond the sale. Technical support is available 8 a.m. - 5 p.m., Monday - Friday (excluding holidays) toll free at (866)-260-0522.

- Same Globe durability and power with lower total cost of ownership
- Knife and parts replacement costs lower than the competition
- Widely available parts and service
- Unparalleled customer service extending beyond the sale



## Options & **Accessories**

### FACTORY INSTALLED OPTIONS

<b>Removable Knife</b>	Removable knife and removal tool makes cleaning quick & easy (SG213 & SG213A)
<b>Frozen Slicer</b>	Serrated knife in lieu of standard knife and other modifications for frozen product (S213 & S213A)
<b>Stainless Steel Knife</b>	SS430 Stainless Steel Knife in lieu of standard knife
<b>Correctional Package</b>	Designed for secure facilities (S213 & S213A)



Removable Knife

### ACCESSORIES

<b>Food Fence</b>	Food Fence holds product in place (12.125" x 1.125")
<b>High Food Fence</b>	High Food Fence holds taller product in place (12.125" x 3")
<b>Food Prep Attachment</b>	Efficient bulk prep for fruits, vegetables, and more
<b>Large Protective Cover</b>	Protects from dust and damage when the slicer is not in use



Slicer with Food Prep Attachment

# The Slice is *Right*

Use the chart below to find your perfect slicer by matching the model to the features you need. The S213 offers the most basic slicing without sacrificing quality cuts while the SG213A offers the most intuitive design and operator protection.



**S213**  
Standard Manual



**S213A**  
Standard Automatic



**SG213**  
Advanced Manual



**SG213A**  
Advanced Automatic

	S213	S213A	SG213	SG213A
Home to Start			■	■
4-Hour Cleaning			■	■
Knife Cover Interlock	■	■	■	■
Carriage Interlock			■	■
Close to Stop			■	■
No Volt Release	■	■	■	■
Auto Shut-Off			■	■
Home Return				■
Clear Text Interface		■	■	■
Stroke Lengths		2		3
Stroke Speeds		2		4

At Globe Food Equipment, we believe both products and people are important. While our name has been synonymous with reliable, high-performance slicers for decades, it's also been a mark of lasting value and personal service. We provide exceptional foodservice equipment and unparalleled after-sales support.

Backed by our strong network of dealers and service experts, Globe is a name you can count on — a name you can trust.