



S-SERIES PREMIUM SLICERS

MORE

THAN THE SUM OF ITS PARTS

Globe's S-Series slicers deliver more of the powerful features operators need and the high-quality cuts customers expect. With consistent performance, convenience, and low cost of ownership, the S-Series sets a new standard for heavy-duty slicers.

What makes the S-Series **MORE** than the sum of its parts?

Designed with the user in mind, every inch of the S-Series slicers is 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.



Slice Quality

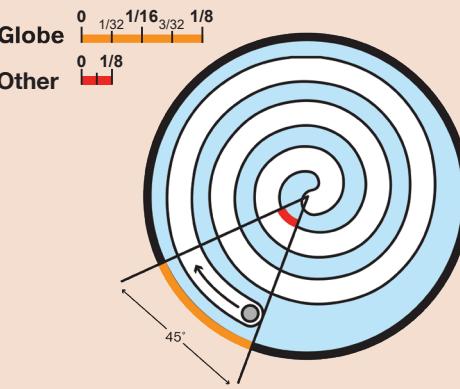
Globe's S-Series slicers have gone above and beyond to deliver quality slices. The innovative indexing system, end weight, meat grip, and carriage geometry combine for more precision, more consistency and more yield.



MORE PRECISION

Quality slices begin with precise control. Globe's patent-pending indexing system provides more control on the first $1/8$ ", where most slicing occurs. No other slicer in the world utilizes the S-Series cam style. Here's how it works.

Traditional slicers begin the travel of the seated pin at the center of the cam, moving outward. The S-Series not only bevels the pin and cam path, preventing play caused by gradual wear, but also the travel begins on the outside of the spiral. This simple innovation delivers precise control where it matters most.



MORE CONSISTENCY

The only thing better than paper-thin slices is consistent paper-thin slices. Keeping the product from moving while slicing is vital to slice consistency. The S-Series slicers combine the unique design of the meat grip teeth, weighted arm and the grooved carriage to keep even the largest products in place.

Putting the weight at the shoulder instead of on the meat grip prevents binding as the weight moves down the slide rod, making it easier to guide the product into the knife. The multi-directional tines on the meat grip and grooves in the carriage add to the product stability, reducing side-to-side motion.



MORE YIELD

With all the advancements to the meat grip, end weight and carriage, product yield naturally increases. With more consistency, wedges are less likely to develop, letting the operator slice down to the very end of the product. The steel knife and sharpening system maintains the thinnest edge, adding to a superior slice and improved yield.



Ease of Use

Every aspect of operation is made easier through S-Series features like the Clear Text display, ergonomic handles, extended carriage, color cues, varying speeds and stroke lengths (with automatic models), and a top-mounted sharpener. These premium slicers are truly designed with the user in mind.



MORE INFORMATION

Slicer training, operation and maintenance is now confusion-free with the industry's only Clear Text Display. Speed and stroke length control are prominently displayed, error messages in English, Spanish or French, as well as service diagnostics to minimize down time.

New! Patent-pending 4-hour cleaning notifications on SG13 and SG13A slicers keep operators on schedule for regular cleaning and sanitation.



MORE CAPACITY

Slice larger and more product with an extended carriage and wider receiving area. Tilting and removable carriages accommodate up to 13.75" high, 8" diameter, 11" wide product, like prosciutto, mortadella and bacon. The extra large receiving area holds more sliced product at a time, and also channels liquid away for easier clean-up.

Check out the Slaw Tray to see how it helps contain large amounts of sliced product, like lettuce and cabbage.



MORE INTUITIVE

Color cues the operator to areas designed for proper and safe use. Touch points like handles and knobs are black to designate ideal operator contact areas.



MORE CONVENIENT SHARPENING

The top-mounted sharpener is stored on the slicer for convenience and is easily removed for cleaning. Advanced (SG) models utilize synthetic diamond surfaces (cBN) to sharpen and de-burr in one simple motion, and are backed by a lifetime warranty.

Ease of Cleaning

While features like the meat grip and indexing system help save money, these features help save time, and isn't that the same thing? Check out the S-Series cleanability features and see how Globe speeds up cleaning time.



MORE ACCESS

No other slicers have more room to clean in those hard-to-reach spaces than the S-Series. The patented one-piece anodized aluminum base minimizes seams and provides the most access under the knife and around the carriage for quick and easy cleanup.

The S-Series also offers more access under the slicer, with kick stands on manual models and a lift lever on the automatics. These features make cleaning under the slicer a cinch.

MORE CONVENIENCE

Everyone's dream slicer is one they don't have to clean. While that would be nice, Globe has a more realistic solution. For cleaning convenience, the sharpener, knife cover, knife, carriage, meat grip and slide rod are all easily removable.



NOW, EVEN MORE!

The all-new knife removal tool easily lifts the knife off the slicer and locks it in a tool during cleaning. S-Series slicers also offer a removable carriage when space is limited for tilting. Removable parts speed up cleaning, boosting kitchen productivity.

Total Cost of OWNERSHIP

The savings don't end at time of purchase. Check out the after-sale benefits that keep total life-cycle costs down and the S-Series up and running.

MORE PEACE OF MIND

Globe S-Series 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.

MORE SAVINGS

Knife and parts replacement costs reduce the total life cycle cost of the slicer and are lower than competitor replacement costs.

MORE AVAILABILITY

S-Series service and parts are available from more sources including multiple local servicers, parts distributors and dealers.



Options & Accessories

FACTORY INSTALLED OPTIONS

Removable Knife	Removable knife and removal tool makes cleaning quick & easy
Removable Carriage	Removable carriage for operators with limited space
Frozen Slicer	Serrated knife in lieu of standard knife and other modifications for frozen product (S13 and S13A only)
Stainless Steel Knife	Stainless Steel Knife in lieu of standard knife
Meat Room Package	High Moisture Application Package for meat room application (w/stainless steel knife)



Removable Knife

ACCESSORIES

Food Fence	Food Fence holds product in place (12.125" x 1.125")
High Food Fence	High Food Fence holds taller product in place (12.125" x 3")
Vegetable Hopper	Vegetable Hopper for bulk vegetable prep
Slaw Tray	Slaw Tray catches sliced product for bulk prep
Large Slicer Cover	Large Slicer Cover for storing slicer
Scale Mount	Side-mounted platform for Globe 10 lb. scale



Slaw Tray



Vegetable Hopper



Frozen Slicer

The Slice is *Right*

Use the chart below to find your perfect slicer by matching the model to the features you need. The S13 offers the most basic slicing without sacrificing quality cuts while the SG13A offers the most intuitive design and operator protection.



	S13	S13A	SG13	SG13A
Home Start			■	■
4-Hour Cleaning			■	■
Knife Cover Interlock	■	■	■	■
Carriage Tilt Interlock			■	■
Knife Time Out			■	■
Close to Stop			■	■
No Volt Release	■	■	■	■
Site Diagnostics		■	■	■
System Counters		■	■	■
Borazon Stones			■	■
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.