

GLOBE SLICER KNIFE REMOVAL

⚠️ 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.

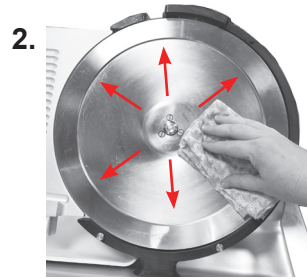
Knife Removal

⚠️ CAUTION

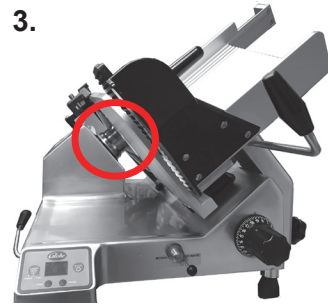
- Use two hands when handling knife removal tool. If dropped, damage to knife and knife removal tool can occur. Replace knife removal tool immediately if damaged.
- Do not turn handles at the same time.

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.

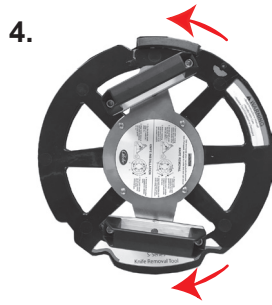
2. Carefully wash and rinse the top of knife by wiping from the center of knife outward.



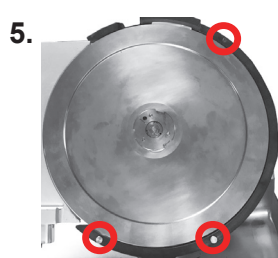
3. On the shaft under the knife, align (-) with (▲).



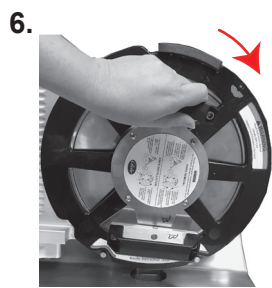
4. Before installing knife removal tool, both handles must be rotated outward.



5. Align knife removal tool with locations on ring guard. Press down firmly to align pins.



6. First, while firmly pressing down, rotate top handle inward.



7. Then, while firmly pressing down, rotate bottom handle inward.



8. Use both hands to lift knife removal tool & knife away from slicer.



9. With the knife securely attached to the removal tool, clean and sanitize knife and knife removal tool in sink or dishwasher.

Knife Installation

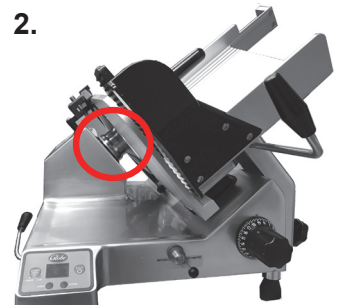
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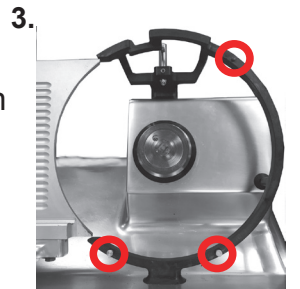
1. Place one drop of Globe oil (special food grade lubricating oil) on the knife shaft.



2. On the shaft under the knife, align (+) with (▲).



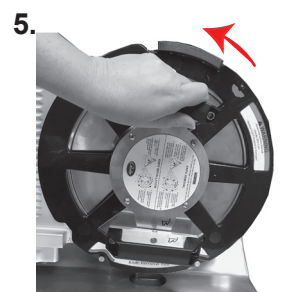
3. Align knife removal tool with locations on ring guard. Press down firmly to align pins.



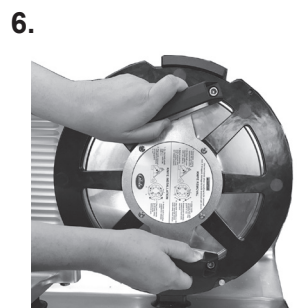
4. First, while firmly pressing down, rotate bottom handle outward.



5. Then, while firmly pressing down, rotate top handle outward.



6. Use both hands to lift tool away from knife.



Knife Removal Tool Cleaning

1. Take the knife removal tool to the sink.

2. Use the sprayer to direct water into the center hole of the knife removal tool for 10 seconds.

3. Spray sanitizer on the knife removal tool and then allow to air dry.

